

Placek Coffee Cake

Dough:

2 cups lukewarm milk
1 (2oz) yeast cake
3 Tablespoon sugar
3 cups flour
1 cup butter
2 cups sugar

6 eggs
4 cups flour
Rind of Lemon
Dash nutmeg
Raisins (optional)
1 Tablespoon Salt

Crumbs:

$\frac{3}{4}$ Cup Sugar
 $\frac{1}{2}$ Cup Flour

$\frac{1}{4}$ cup soft butter
Nuts (optional)

Crumble yeast cake into lukewarm milk to which 3 Tablespoon of sugar has been added. When dissolved, stir in 3 cups of flour. Beat it with a wooden spoon; let rise until double. In the meantime combine remaining ingredients, adding the eggs, one at a time, as you beat with electric mixer. When spongy dough has risen, combine the two mixtures, adding some plumped white raisins if desired. Place dough in 4 greased loaf pans. Top with crumbs. Let rise 45 minutes to 1 hour until light. Put in preheated 375° oven and bake 30 minutes.

*Mrs Roger Rappold St John's Lutheran Church 135th Anniversary Cookbook