

PLACIK-POLISH COFFEE CAKE

Ingredients

- $\frac{1}{2}$ c. butter
- 2 c. sugar
- 2 eggs beaten well
- 1 tsp. vanilla
- 4 c. flour
- 1 tsp. salt
- 1 tsp. baking powder
- 1 tsp. baking soda
- 2 c. buttermilk
- 1 c. raisins optional*

Crumb Topping

- 3 tsp. butter softened
- $\frac{3}{4}$ c. sugar
- $\frac{1}{2}$ c. flour
- 1 tsp. cinnamon

Instructions

1. Cream butter and sugar, add eggs and vanilla.
2. Stir in flour, salt, baking powder, and soda.
3. Pour in buttermilk and blend until all ingredients are smooth [*raisins may be added - greatly improves taste].
4. Pour batter into 2 loaf pans. Blend topping ingredients together with a fork and sprinkle over top of cakes.
5. Bake at 350" for 45 minutes or until tests are done.