

PLACIK—POLISH COFFEE CAKE

½ c. margarine or 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
⅔ c. sugar
½ c. flour
1 tsp. cinnamon

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

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