

SNICKERDOODLE COFFEE CAKE
SMALL

SIFT TOGETHER 1 CUP FLOUR, 1 CUP SUGAR, 1 TSP BAKING POWDER, 1/2 TSP SALT AND 1 TSP CINNAMON. MIX TOGETHER 1/3 CUP MELTED OLEO, 1/2 CUP MILK AND 1 EGG. MIX LIKE ANY CAKE. TOP THE CAKE WITH SUGAR BEFORE YOU PLACE IT IN THE OVEN. THIS GIVES IT A NICE CRUST TOP. BAKE IN A 9 INCH GREASED PAN AT 375 DEGREES FOR ABOUT 25 MINUTES.

DELICIOUS COFFEE CAKE
MAKES 2

SCALD 1/2 CUP MILK. ADD 1/2 CUP SHORTENING, 1 TSP SALT, AND 1/2 CUP SUGAR. STIR UNTIL DISSOLVED.

DISSOLVE 1 T DRY YEAST IN 1/4 CUP WARM WATER. ADD TO ABOVE MILK MIXTURE. STIR IN 3 TO 3 1/2 CUPS FLOUR. (ADD ONLY 1/2 OF THIS AMOUNT.) ADD 2 BEATEN EGGS AND THE REST OF THE FLOUR TO MAKE A SOFT DOUGH. KNEAD WELL. BUTTER TOP OF DOUGH AND COVER WITH A CLOTH. PUT IN A WARM PLACE TO RISE UNTIL DOUBLED. THEN DIVIDE IN HALF. ROLL OUT AND BUTTER TOP OF DOUGH WITH MELTED OLEO.

MIX TOGETHER 2/3 CUP PACKED BROWN SUGAR, 2 TSP CINNAMON AND CHOPPED NUTS AND RAISINS IF DESIRED. SPRINKLE HALF OF THIS MIXTURE ON EACH HALF OF ROLLED DOUGH. ROLL AS A JELLY ROLL. PUT IN A PAN. YOU MAKE LEAVE IT STRAIGHT, OR YOU MAY SHAPE IT IN A CIRCLE. CUT SLASHES IN THE TOP OF THE DOUGH ABOUT 1/2 INCH APART. BUTTER AND LET RISE. BAKE AT 350 DEGREES FOR 25 MINUTES. ICE WITH POWDERED SUGAR AND MILK MIXTURE. SPRINKLE WITH FINELY CUT PECANS IF DESIRED.