

Sugar Kuchen

A Real Old but GOOOD Recipe!

1 ½ c sugar,
1 ½ c soft butter or margarine,
4 tsp baking powder,
¼ c baking ammonia (can but at Nutter's or Health Food store),
2 c cream (1 c sour, 1 c sweet) mixed with ½ tsp soda,
1 tblsp vanilla,
Enough flour to make a soft dough.

Rub sugar and butter together. Put ammonia in a little water and dissolve. Add cream. Add soda. Add all to the sugar and butter mixture. Add vanilla. Add BP to the flour and mix. Roll fairly thin and put into the bottom only of well greased pie plates. Brush melted butter over dough. Crumble 3 slices of bread very fine. Add ½ c flour, 1 ½ c sugar. Add cinnamon. Melt butter and add enough so when you mix all together it gets like crumbs for crumb cake. Add a pinch of nutmeg. Spread on dough. Bake at 400° till golden brown. Cut while hot.

****Mom always made this around Christmas and kept it in a big square tin can. Tasted so yummy!***