

Maine Arts Camp

Baking Day 5 Session 2

Recipe Name: Crumb Cake

Chef: Charles Limoggio C.E.C.

Preparation Time:

Servings: 21 cut 7 X 3 Jelly roll pan 10 ½ X 15 ½ X 1 inches

Yield:

Quantity	Unit	Ingredient Name	Prep Notes
1 ½	cups	All-purpose flour	
2	teaspoons	Baking Powder	
½	cup	sugar	
½	teaspoon	Salt	
1	tablespoon	Shortening	
1 ½	each	Eggs	Beaten
2/3	teaspoon	Vanilla extract	
½	Cup	Milk	
		<u>Crumbs</u>	
1	pound	Margarine or butter	melted
3 7/8	cups	flour	
1	Cup	Sugar	
1	cup	Brown sugar	packed
2	tablespoons	Cinnamon, ground	

Procedure:

1. Preheat oven to 350°F
2. For the cake, sift the dry ingredients and cut in the shortening.
3. Add milk, eggs & vanilla, hand mix to incorporate. **DO NOT OVER-MIX**
4. Stretch dough using finger tips, sprayed with pan spray, to cover bottom of pan.

FOR THE CRUMBS

5. Add melted butter/margarine to dry ingredients **BY HAND** with a fork. They should not look smooth and uniform. Mix until all dry ingredients are wet
6. Spread the crumb mixture over the cake batter starting at the edges and filling the center last.
7. Bake 30-40 minutes until toothpick inserted in the center comes out clean.
8. When completely cool, dust generously with confectioner's sugar. Cut & serve.

Notes: Freezes very well without confectioner's sugar. Thaw & dust before serving.

Many attempts have been made to streamline this recipe using KitchenAid Mixers +/-or Cuisinarts. The best results are achieved by following the directions.