

Kaffee Kuchen

½ cup butter or margarine, softened
1 cup sugar
2 egg yolks (save whites to beat and add later)
1 ½ cups flour
2 teaspoons baking powder
½ teas salt
½ cup milk
2 stiffly beaten eggs whites

Topper

Cream butter and sugar; beat in egg yolks. Sift together dry ingredients (I never sift-I just put the baking powder and the salt in the batter, stir it in and then mix the flour in) alternately with the milk. Fold in egg whites. Pour into greased 9x9 pan. Sprinkle with topper. Bake at 350 degrees for 30 minutes.

Topper

½ cup flour
¼ cup brown sugar
Cut in 2 T. butter