

PASSOVER CRUMB CAKE

From Nancy Polster via Passover By Design

Ingredients:

For the cake:

Nonstick cooking spray

1C. sugar

1C. brown sugar

1t. baking powder

1T. vanilla sugar

1C. vegetable oil

4 eggs

1C. potato starch

Crumb Topping

2t. ground cinnamon

4T. butter cut up into small pieces

1 box Passover egg kichel(2.25 oz.) or Passover ladyfingers, crushed and crumbled into small pieces

1/4C. brown sugar

1/4C. sugar

Procedure:

Preheat oven 350

Spray 9x13 pan with cooking spray well.

In a bowl with mixer, mix together all the cake ingredients until smooth. Pour into pan and bake 20 minutes.

In another bowl, combine cinnamon, butter, crumbled cookies, brown sugar and sugar. Use your fingers to get everything all mixed together well and into a coarse crumb like condition.

Sprinkle over cake and return to the oven for an additional 35 minutes. Let cool and then cut into pieces. Yields around 35 pieces.