

Rivels Dutch Cake

*Recipe submitted by Clara K. Rezash
Nationality/Ethnicity – Pennsylvania Dutch*

The Story Behind the Recipe

The Rivels Dutch Cake is not served for a holiday. This recipe has been in my mother's family for over 110 years and has been a favorite coffee cake in my family as long as I can remember. My family is from northeast Pennsylvania. My mother made it often for my family of seven brothers and sisters. We grew up on a farm, and the house always smelled good with my mother's baking and cooking.

I believe I am the only one who makes this dish now. My children love it.

Ingredients:

3 cups flour
2 cups brown sugar
Butter, size of a large egg
¼ teaspoon salt
4 tablespoons vinegar
1 teaspoon baking soda
1 cup sweet milk

Preparation Directions:

Mix flour, brown sugar, butter and salt by hand to make crumbs. Save ½ cup of this mixture to put on top.

Mix vinegar and baking soda. When this stops foaming, pour in enough sweet milk to make one cup. Mix with all but ½ cup of the crumbs. Put in a deep-dish pie plate. Sprinkle ½ cup crumbs over the top. Bake in a 350 degree oven for about one hour. Test with toothpick. If toothpick comes out clear, it is done.