Herman Cake

"Herman" is very moist, and has a sour dough taste. This cake would be " good conversation" at your next Brunch.

2 cups "Herman" Starter
1 cup sugar
2 eggs
2/3 cup oil
1-1/2 tsp. baking soda
1-1/2 tsp. cinnamon
2 cups all-purpose flour
2 tsp. baking powder
1/2 tsp salt
   TOPPING:
1 Tb. all-purpose flour
1 Tb. cinnamon
1 cup brown sugar, packed
1/4 cup butter, softened
   SYRUP TOPPING:
1/4 cup butter
1 cup brown sugar, packed
1/4 cup milk

In a large mixing bowl, combine "Herman" and sugar; add eggs and blend well. Blend in oil, baking soda, cinnamon, flour, baking powder and salt. Beat with hand mixer on medium speed until well blended. Grease and flour 9-inch x 13-inch cake pan; pour batter into pan.

TOPPING: Mix together flour, cinnamon, brown sugar, and butter to form course crumbs. Sprinkle on top of cake batter.
Bake in preheated 350 degree oven for 25-35 minutes or until cake tests done. Remove from oven to wire rack. Cool 30 minutes.

SYRUP TOPPING: Combine butter, brown sugar, and milk in 1-quart saucepan.
Bring to a boil over low heat, stirring constantly. Boil slowly for 5 minutes.
Pour syrup over warm cake. This syrup topping is optional.

Yield: 16 to 20 servings.

Note: You can add cocoanut and pecans or other toppings to this breakfast cake.

JACQUELINE'S COOKBOOK