

Bar Cookies

Vanilla

Butterscotch Krimpets

This recipe is copied from a local dessert manufactured in Philadelphia, PA. The Tasty Kake Company. One of our family's favorite dessert.

CAKE:

4 eggs

2 Tb. butter

1 cup milk

2 cups sugar

1 tsp. vanilla

2 cups all-purpose flour

dash of salt

2 tsp. baking powder



FROSTING:

1/8 cup butterscotch morsels (40 count)

1/2 cup butter, softened

1-1/2 cups confectionery sugar

CAKE:

In a large mixing bowl, beat eggs on high for 3 minutes or until real yellow.

Meanwhile add butter to milk and scald in microwave; do not boil.

Turn mixer to low; add sugar and vanilla.

Sift together flour, salt, and baking powder.

Add alternately with scalded, buttered milk.

Mix on medium speed for 1 minute; pour into a greased and floured jelly roll cake pan.

Bake in preheated oven of 350 degrees for 20 minutes or until cake tests done.

Remove from oven and cool on wire rack in pan.

FROSTING:

Melt butterscotch morsels in microwave for 45 seconds or until melted.

Mix with butter and sugar.

Blend until smooth consistency and spread on cooled cake.

Slice into 1-1/2-inch by 4-inch bars.

Yield: 16 to 20 servings.