

## Pennsylvania Cinnamon Flop

1-½ cups sugar	1 cup milk
2 tbsp melted butter	1 cup brown sugar
1 beaten egg	4 tbsp butter
2 cups flour	lots of cinnamon
2 tsp baking powder	

Cream the sugar and butter together. Add the egg and mix well. Sift the flour and baking powder together and add to the sugar mixture alternatively with the milk.

Spread evenly in a greased 8x8 pan. Cover with brown sugar, dot with four tablespoons butter, and sprinkle heavily with cinnamon. Bake 25-30 minutes at 425°.

Adapted from the *Art of Pennsylvania Dutch Cooking*

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