

## Oma Poetschke's Sandkuchen (Sand Cake)

	<u>1 loaf</u>	<u>2 loaves</u>
Butter, softened at room temp	0.5 lb	1 lb
Potato Starch (not flour)	0.5 lb	1 lb
Sugar, white granulated	0.5 lb	1 lb
Eggs, med or large	3 each	6 each
Baking Powder	1 tsp	2 tsp
Flour	3 TBSP	.25 cup, 2 TBSP
Almond Extract	2 tsp	1 TBSP, 1 tsp
Anise Seed (opt)	2 tsp	1 TBSP, 1 tsp

Preheat oven to 375.

1. Whip Butter and Potato Starch in electric mixer until soft and smooth.
2. Add Sugar and beat well.
3. Add Eggs, one at a time, mixing each thoroughly.
4. Add Baking Power, Flour, Almond Extract, and Anise Seed (if desired)
5. Put in a greased (sprayed) loaf pan and bake for 1 hour until golden brown and toothpick comes out clean. This also works as little cupcakes.

Notes: I substitute Butter Flavored Crisco for the Butter to make it dairy-free.  
I have also substituted almond flour for half the potato starch to make it a little lower in carbs, and that works. Substitutions affect flavor but it's still good.  
This is most delicious right out of the oven.  
Use it as a base for strawberries, ice cream, or by itself.  
If using a dark pan, glass pan or dark nonstick pan, cook at 350.

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