

YINZER YUMS OF YESTERYEAR

OVERNIGHT BREAKFAST SQUARES

INGREDIENTS

- 2 cups (8 ounces) all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 ½ sticks (¾ cup) unsalted butter, room temperature
- ¾ cup sugar
- 1 ½ tsp. vanilla
- 2 jumbo eggs
- 1 cup plain Greek yogurt

- Topping:
 - ½ cup firmly packed brown sugar
 - ½ cup chopped nuts
 - 2 tablespoons wheat germ
 - 1 tablespoon nutmeg
 - 1 tablespoon cinnamon



Sliced bananas and cream (optional)



ORIGINAL RECIPE - CATHERINE VODREY - PITTSBURGH POST GAZETTE FEB. 16, 1997

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PREPARATION

Grease and lightly flour and 9 x 13" cake pan. In a small bowl, stir together the flour, baking powder, baking soda, and salt, and set aside.

Beat the butter and sugar together until fluffy. Add the eggs or egg substitute, vanilla, and yogurt. Then, beat in the flour mixture. Scrape the sides and bottom of the bowl and beat again until smooth. The batter will be thick.

Spread the batter evenly into the prepared pan. Combine topping ingredients and sprinkle evenly over cake. Refrigerate, uncovered, overnight.

Preheat oven to 350°F. Bake on upper middle rack for 35-40 minutes or until a toothpick inserted in the center comes out clean. Cool on a wire rack before serving.

Add some bananas and cream if you'd like! Serves 6-8.



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