

## How to Make Amish Onion Cake - A Rich, Golden-Baked Delight

This Amish Onion Cake stands out for several reasons:



**OVEN**  
**350°F**

**TIME**  
**15 min**

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**SAVE**  
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### INGREDIENTS

- 2 large onions, finely chopped
- 1 cup granulated sugar
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, softened
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/2 cup milk

### DIRECTIONS

1. Growing up in a small town, I often found myself surrounded by the warmth of my grandmother's kitchen. One of her most cherished recipes was Amish Onion Cake, a dish that seemed to embody the spirit of community and comfort. The aroma of caramelized onions mingling with the sweet scent of baked goods would fill the air, drawing family and friends together. This cake is not just a recipe; it's a slice of my childhood, a reminder of laughter, love, and the simple joys of life.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-amish-onion-cake-a-rich-golden-baked-delight/>