

A Slice of Tradition: How to Make Amish Onion Cake at Home

1/2 cup unsalted butter, softened



OVEN
350°F

TIME
10-15 min

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INGREDIENTS

For the cake: 2 cups all-purpose flour
1 cup granulated sugar
1/2 cup unsalted butter, softened
1 cup milk
2 large eggs
1 tbsp baking powder
1/2 tsp salt
2 cups onions, finely chopped (about 2 medium onions)
1/4 cup brown sugar (for topping)
1/2 tsp black pepper (optional)

DIRECTIONS

1. Preheat the oven: Preheat your oven to 350°F (175°C). Grease and flour a 9x13-inch baking pan.
2. SautØ the onions: In a skillet over medium heat, melt 2 tablespoons of butter. Add the finely chopped onions and sautØ until they are soft and caramelized, about 10-15 minutes. Remove from heat and let cool slightly.
3. Mix the batter: In a large mixing bowl, cream together the softened butter and granulated sugar until light and fluffy. Add the eggs one at a time, mixing well after each addition.
4. Combine dry ingredients: In a separate bowl, whisk together the flour, baking powder, and salt. Gradually add the dry ingredients to the butter mixture, alternating with the milk. Mix until just combined.
5. Fold in onions: Gently fold the sautØed onions into the batter. If desired, add black pepper for an extra kick.
6. Pour into the pan: Pour the batter into the prepared baking pan, spreading it evenly.
7. Add topping: Sprinkle the brown sugar evenly over the top of the batter.
8. Bake: Bake in the preheated oven for 30-35 minutes, or until a toothpick inserted into the center comes out clean.
9. Cool and serve: Allow the cake to cool in the pan for about 10 minutes before slicing. Serve warm or at room temperature.

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

Original recipe: <https://chefmaniac.com/a-slice-of-tradition-how-to-make-amish-onion-cake-at-home/>