

## Kuchen

Cathy, e-mail message to Michael Miller

I remember my grandmother making this dessert but when I make it, it does not turn out like grandma's did. I thought maybe someone on this list could help me with the recipe. Maybe I transposed something when I copied the recipe. Maybe others know this recipe by another name? It is like a cinnamon custard/cheese cake pie (for lack of a better description). It is hard to describe how it tastes but it is delicious!

Thanks for the help!

3 T butter and 1 ½ C sugar, set aside  
6 cups flour, 1/8 t salt, 2 ½ t Baking powder  
1 t vanilla, 1 C milk, and 4 beaten eggs

### Topping

2- 16 oz sour cream, 2 - ½ pint Whipping cream (1 pint total), 4 beaten eggs, and 1 C sugar  
sprinkle mix - of 1 C sugar and 2 T cinnamon

In a large bowl cream 3 T butter and 1 ½ C sugar, set aside.

In a large bowl mix 6 cups flour, 1/8 t salt, 2 ½ t Baking powder.

Mix contents of both bowls together and add 1 t vanilla, 1 C milk, and 4 eggs.

Mix until a soft dough forms. Divide into 6 pieces.

Butter and flour 6 pie pans. Butter your hands with margarine. Take one of the pieces of dough and spread it in the there is no so it is about 1/4 inches thick on bottom and sides on all 6 pie pans.

### Pie Topping

Mix 2- 16 oz sour cream, 2 - ½ pint Whipping cream (1 pint total), 4 beaten eggs, and 1 C sugar until sugar is dissolved. Pour into the pie crust. Use sprinkle mix of 1 C sugar and 2 T cinnamon and sprinkle over the tops of the pies. Bake at 350 \* for 30-35 minutes or until crust is light brown on edges.