

Kuchen

Kathryn A. Hollenhorst Thomas, e-mail message to Michael Miller

Although I'm not German-Russian (my ancestors came from Germany to Minnesota in the 1840's) I enjoy preparing some German-Russian foods for my husband. My mother-in-law is Elizabeth Volk Thomas, formerly of Linton, North Dakota.

Crust

1 pkg. active dry yeast
1/2 cup warm water (105° to 115° F)
1/2 cup warm milk (scald then cool)
1/3 cup sugar
1/3 cup butter
1 egg
3-1/2 to 4 cups all-purpose flour

Dissolve yeast in warm water in large bowl. Stir in milk, sugar, butter, egg, and 2 cups of flour. Beat until smooth. Mix in enough remaining flour to make dough easy to handle.

Turn dough onto lightly floured surface; knead, adding additional flour until dough is smooth and elastic, about 5 minutes. Place in greased bowl; grease top of dough, cover, and let rise until doubled, about 1-1/2 hours.

Punch dough down and shape into 6 equal portions. Roll and shape in 10-inch pie tins. Let rise about 20 minutes and top with fruit of your choice (such as peach or apple slices, apricot halves, cherries, or prunes). Spread custard equally over tops (recipe below). Sprinkle with cinnamon and bake in 350° oven for 20 to 25 minutes, until crust is golden brown.

Custard

2 cups milk
2 cups heavy sweet cream
1/4 cup butter, melted
2 cups sugar
5 eggs
1-1/2 tsp. flour
1-1/2 tsp. cornstarch
1 tsp. vanilla extract

Blend flour, cornstarch and sugar. Stir in eggs and beat well. Add butter, cream and milk, and stir well. Cook on high power in microwave for 20 minutes or until thickened, stirring well every 5 minutes. (Use a pyrex or glass bowl not plastic.) Stir in vanilla and top kuchen dough.