

Kuchen

Bonnie Whillock, e-mail message to Michael Miller

Here is a recipe I got from my Grandmother, Lydia Meckle, 20 years ago. I have never tried it myself so..... good luck! But, she made the best Kuchen I have ever had! My mother used to make Kuchen, but only once every 5 years.

Crust

Heat until hot:

2 c. water (milk)
1 1/2 c. sugar
1 tbl. salt
1 tbl. lemon juice
1 c. shortening

Add:

2 c. cold water

When just warm add:

3 beaten eggs
3 cakes regular yeast softened in 1/2 c. warm water with a little sugar

Stir in 15 to 16 c. flour to make a soft dough. Let rise about 2 or 3 times, then roll out and put in tins. Makes 10.

Filling

Put fruit on dough.

Mix together:

1 c. cream
1/2 c. sugar
6 or 7 eggs

Pour over fruit. Bake at 350 for 35 to 40 minutes. Alternate half time on bottom rack then top rack.