

New World Kuchen

Jay Gage

Adapted from Hulda Wacker family heritage, Ashley, ND and Long Lake, SD. Fruit filling adapted from Katherine Pahl family heritage, Forbes, ND.

1/2 c. warm water
1/2 c. milk, scalded
1 pkg. Red Star yeast (2 tablespoons)
3 eggs
1/2 c. white powdered sugar
1 tsp. salt
2/3 c. soft shortening
5 1/2 c. bread flour
melted butter (clarified)

Make a soft dough, mix all ingredients. Knead for five minutes. Let stand for two hours in a warm place. Place on floured board. Roll out like a pie shell about 1/4" thick (like a pizza crust). Brush melted butter over entire shell crust. Crimp edges of shell crust when placed in greased pan. Place fruit and custard filling (recipe follows).

Custard

Beat 3 eggs with 4 tbsp. brown sugar
Add 2 c. sour cream
1/2 tsp. nutmeg
1 c. white powdered cane sugar
3 c. chopped dried Turkish apricot halves, soaked in 6 tbsp. Bacardi white rum
2 tsp. almond extract

Pour custard mixture over arranged fruit on dough shell. Let shell crust dough rise before baking (at 375° F preheated) Bake at 350° F for 30-35 minutes.