

Armella's Kuchen

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Ingredients

Main Kuchen dough

- 1 cup milk scalded
- 1/4 cup shortening (half crisco, half butter)
- 1 tsp salt
- 1/2 cup sugar
- 2 eggs
- 1 yeast cake
- 3 1/2 cups flour
- 1 cup warm water

Topping

- 1/2 cup butter
- 1/2 cup brown sugar
- 1 cup flour

Instructions

1. scald milk, add shortening, sugar and salt, when cooled add eggs
2. Dissolve yeast in warm water, add 2 tablespoon sugar
3. Let rise a little bit, when milk mixture cooled combine yeast mixture and milk mixture
4. Add eggs and flour, mix
5. Let flour rise until doubled in bulk
6. Punch dough down and knead on floured board, set in 2 or 3 greased pans- let rise again.
7. Mix topping together and sprinkle on the risen mixture
8. Bake at 350° for 25 minutes