

Kuchen - not a yeast dough

Dough: mix together: 6 cups flour, $\frac{1}{2}$ c shortening, 10 tsp baking powder, 1 tsp salt. Rub together as for a pie crust.

Add 3 eggs beaten, $1\frac{1}{2}$ c milk, $1\frac{1}{2}$ c sugar. to the flour mixture.

Filling: 4 cups cream, 2 c sugar, 3 eggs beaten, 3 heaping tsp flour, 1 tsp vanilla, and a pinch salt. Mix together.

Roll dough out to about $\frac{1}{4}$ " thick. Spread your favourite fruit over the dough and cover with filling. Sprinkle with cinnamon. Bake at 350° until brown – about 30 – 40 minutes.

This would make 2 – 9X13 pans or 3 pie plates depending on the thickness.