

Kuchen - not a yeast dough

Dough: 3 cups flour, 6 tblsp sugar, 3 tsp baking powder, 3 eggs. Use 1 cup tenderflake to make it like pie dough. (makes 2 x 9 X 13 pans)

For each kuchen top with:
approximately 1 cup whipping cream (not whipped),
2 eggs,
3 handful sugar. Mix.

Make some crumbs out of sugar (handful?), flour (1/2c?), and margarine (2 tblsp?). Sprinkle on top of the cream and then sprinkle with cinnamon.

Tastes real good with rhubarb or apple on top. Grandma Zubot made this really good!