

Kuchen or Bun Yeast Dough

This is the Kuchen recipe Bea usually used

3 cups boiled milk (cool), 1 c sugar, $\frac{1}{2}$ c shortening, pinch salt, 1 pkg yeast, and 3 eggs. Beat the 3 eggs. Add the sugar and the melted shortening and beat again. Then add milk and the yeast. Add about 4 or 5 cups flour to make a sponge. Let rise and beat down. Let it rise again. Then add about 5 or 6 cups more flour. Make your dough. Let rise once and knead down. Let rise again and put into pans. (makes 16)

Filling: to 16 kuchen use one small container sour cream, 1 $\frac{3}{4}$ quart cream, 10 to 12 eggs, 1 heaping tbslp flour, and a pinch salt.

To each kuchen: add a handful and a bit sugar and sprinkle with cinnamon.

Note: if you use the dough to make buns you don't need to add the Kuchen ingredients

You can't sit down until there's some good Kuchen

in the freezer. Grandma Grimm said so!!!!