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Apple Kuchen

Melea Reicks Licht
Iowa State University, mreicks@iastate.edu

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From the kitchen of: **Melea Reicks Licht**

'00 public service and administration in agriculture, MS '05 agricultural education, college communications specialist STORIES editor and writer (courtesy Grandma Leone Reicks)



Apple Kuchen

INGREDIENTS:

1 package dry yeast (2 ¼ teaspoons)

1 tablespoon warm water

1 ½ cups milk

¾ cup shortening

2 eggs lightly beaten

1 ¼ cup sugar, divided

4 cups flour

1 teaspoon salt

1 teaspoon vanilla

¾ teaspoon cinnamon

5 apples (peeled, cored, sliced thin)

1 tablespoon melted butter

DIRECTIONS: Dissolve yeast in warm water. Scald milk (form film on top). Melt shortening in milk. Cool. Add dissolved yeast and beaten eggs to milk mixture. Add ½ cup sugar, all flour, salt, vanilla. Mix well. Raise for three hours at room temperature or overnight in the refrigerator. Spread dough in a greased pan (either one 10" x 15" or a 9" x 9" and 9" x 13"). Let raise for one hour. Punch down to ½" thick. Mix ¾ teaspoon and rest of sugar (¾ cup). Sprinkle half of cinnamon sugar mixture on sliced apples, mix to coat. Overlap sliced apples on top of dough and press edges of apples into dough. Brush with melted butter. Sprinkle with remaining cinnamon sugar mixture. Bake at 350°F for 40 minutes or until brown.

