

CIVILIZED MAN CANNOT LIVE WITHOUT COOKS

EVERY WOMAN'S COOK BOOK

By

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CHAPTER XXXI

COFFEE CAKE—KUCHEN

Coffee cake (kuchen) is cake or fermented sweet bread made by the bread process. Sugar, milk, butter, eggs and other ingredients being added to the dough, make it like cake. Kuchen remains fresh longer than other cake and may be easily freshened by placing in a warm oven a few moments.

Bread is usually mixed with water; kuchen with milk. It therefore contains more proteid and fat than bread.

All yeast-raised bread or cake must be placed in a comfortably warm place to rise. If put in too hot or too cold a place, the dough will be spoiled.

The dough should be beaten or kneaded with the hand until it is elastic and jumps back when pressed with the finger.

There are a few important rules to remember in making any yeast dough.

1. The yeast must be perfectly fresh. When fresh, it is firm, moist and of a light, creamy color throughout.
2. Cold and salt check fermentation and moderate heat hastens it, therefore your sponge may be governed by temperature and salt. If sponge is to be hastened, add double quantity yeast. If to be left over night, use one-half yeast cake instead of whole one.
3. Scald milk or water in which yeast is to be dissolved, then let cool until lukewarm before adding yeast.
4. Keep bowl greased in which dough is put to rise and keep well covered to prevent air from forming a crust on top.
5. Kuchen should be baked in a fairly hot oven. When fruit is added, the baking should be a little slower in order to cook the fruit.

METHOD FOR COFFEE CAKE OR KUCHEN DOUGH

1 pint lukewarm milk
 1 cup sugar
 1 cup butter
 6 cups flour (about)
 2 eggs
 1 teaspoon salt
 1 cake compressed yeast
 ½ grated lemon rind (if desired)

Soak yeast in one cup lukewarm milk until thoroughly dissolved. Add one teaspoon sugar and one cup sifted flour (about). Beat until well mixed and bubbles begin to rise. Batter should drop easily from spoon. Set in warm (not hot) place, or over warm water to rise, three-quarters to one hour, or until light.

COFFEE CAKE—KUCHEN

Cream butter and sugar well; add eggs, beating between each addition. Add remaining flour and milk alternately. Add salt. Beat well, then add risen yeast, beat hard until it blisters. Set in warm place five to six hours, or over night, to rise until it doubles in bulk. Dough should not be stiff, but not too soft. It may be necessary to add a bit more flour, dependent on quality of flour.

If dough is left over night to rise, it is best to use one-half cake yeast instead of whole one.

When well risen, the dough may be formed into any shape or used for pies, cinnamon cake, schnecken, and so forth.

COFFEE CAKE—KUCHEN

Cover a well-greased biscuit pan with kuchen dough as thick as desired, usually about one and one-half inches. Spread out with floured hand. Put in warm place to rise double in bulk. When well risen, brush top with beaten egg and milk mixed together, and sprinkle thickly with mixture of sugar, cinnamon and rolled nuts. Drop bits of butter over top.

Bake in fairly hot oven, brown nicely. Sprinkle with confectioner's sugar when removing from pan.

POPPY SEED KUCHEN

Take a piece of kuchen dough, roll on biscuit board in thin sheet, put in well-greased biscuit pan. Do not let raise, but brush top at once with a well-beaten egg. Drop melted butter all over top, then sprinkle thickly with a mixture of cinnamon, sugar and grated lemon rind. Drop poppy seeds over filling. Bake until nicely browned, about fifteen minutes. Let cool before cutting in squares.

POPULAR COFFEE CAKE

Dissolve one cake compressed yeast in one-half cup lukewarm water, add one-half cup lukewarm milk, mix thoroughly with about one pint flour. Set soft batter aside in warm (not hot) place one and one-half hours to rise.

Cream together three-quarters cup butter and one-half cup sugar; add stiffly-beaten whites of three eggs and one-quarter teaspoon salt. Stir in the risen batter; add one pint flour, stirring all thoroughly together. Turn in large, well-greased biscuit pan, set aside about one hour to rise.

When well risen, brush top with egg and milk mixed together. Spread thickly with sugar, cinnamon, rolled nuts and butter mixed together. Bake in moderate oven.

SCHNECKEN OR CINNAMON ROLLS

Roll kuchen dough in one-half inch thick square sheet on floured board, adding a little more flour if necessary (do not make stiff). Brush top well with beaten egg mixed with a little milk. Strew thickly with mixture of sugar, cinnamon and rolled nuts, then drop seedless raisins and bits of butter all over top. Roll up like jelly roll, being careful not to disturb filling. Cut off pieces crosswise, about one and one-half inches thick, using a sharp knife and giving a quick stroke. Arrange cut side up in greased biscuit pan. Let rise light, then bake in moderate oven. Sprinkle with confectioner's sugar when removing from pan.

If preferred, after covering the square sheet with filling, it may be cut in small squares instead of rolling up. Catch the edges of squares together closely to keep filling in. Let rise, then bake in moderate oven. Sprinkle with confectioner's sugar while warm.

BOLIES OR SUGAR ROLLS

Roll kuchen dough in oblong sheet on floured board, adding a little more flour if necessary. Cover sheet with filling and roll up same as schnecken or cinnamon rolls. Cut in one and one-quarter inch thick pieces.

Grease small muffin rings or gem pans well, put one tablespoon brown sugar in bottom of each ring. Drop a good lump of butter on top of sugar, then press three or four pecan halves in sugar. Put cut rolls on top of sugar, cut side down. Let rise until light. Bake in moderate oven. When done, turn bolies upside down on cake plate. Be careful not to burn bottoms.

MAPLE ROLLS

Prepare and cook same as Bolies or Sugar Rolls, putting only one teaspoon brown sugar and one teaspoon butter in bottom of muffin rings before putting in rolls. Let rise light, then bake in moderate oven. When done, turn upside down on flat platter. Cook together until thick and syrupy three-quarters cup maple syrup, three-quarters cup brown sugar, and one-half cup water. When rolls are done, dip bottom of each one on the end of a fork into hot syrup, then let stand to-dry and caramelize.

CARAMEL ROLLS

Roll kuchen dough in one-half inch thick, oblong sheet on floured board, adding a little more flour if necessary. Spread top with filling,

and roll up and cut same as schnecken or cinnamon rolls. Place cut side down, close together, in greased round jelly tins or spring form with removable bottom. Let rise until light. In the meantime, melt and brown one cup sugar in an iron skillet, stir in one-third cup water until smooth and slightly thickened. Pour over risen rolls and bake at once in moderate oven, about forty-five minutes. Cut in slices when serving.

SWEDISH TEA RING (KRANZ)

Roll kuchen dough in oblong sheet about one-half inch thick. Brush top well with beaten egg yolk mixed with a little milk. Sprinkle generously with mixture of sugar and cinnamon, then with one-half cup chopped nuts and one-half cup cut raisins; drop bits of butter over top. Roll up like jelly roll, closing ends well. Lift or roll into well-greased baking pan.

Turn ends towards center in crescent shape. Let rise until light. Bake in moderate oven. When almost done, pull pan to front of oven, brush top with confectioner's sugar mixed to paste with milk, or with egg yolk mixed with a little milk, and sprinkle nuts over top. Put back in oven to finish baking.

BUNDT KUCHEN

3 eggs
 1/2 cup butter
 1 cup sugar
 1/4 cup milk
 3 cups flour
 1/4 cup blanched almonds (split in half)
 1/2 cake yeast
 1/4 teaspoon salt
 1/4 grated lemon rind
 1/2 teaspoon vanilla

Dissolve yeast in one-half cup lukewarm milk, add one teaspoon sugar and sufficient flour to make batter soft enough to drop easily from spoon. Beat well, set aside in warm place to rise and bubble, about three-quarters to one hour.

Mash butter soft, add sugar gradually, cream until grains do not show. Add well-beaten eggs, salt and flavoring. Add milk and flour alternately, mix well. Add risen yeast. Beat until it blisters. Add almonds. Fill well-greased cake pan about two-thirds full with batter. Let rise almost to top of pan. Bake in moderate oven forty-five to fifty minutes.

FRESH-PRUNE KUCHEN

Line a well-greased biscuit pan one-quarter inch deep with kuchen dough, letting it reach up the sides. Let rise slightly. Cut fresh prunes in half, remove pits. Cover dough closely with prunes, pit

side up. Sprinkle thickly with sugar and lightly with cinnamon. Drop bits of butter over top. Bake in good, moderate oven. If there is too much juice when pie is baked, finely-rolled, stale lady fingers or crackers may be sprinkled over.

PIES WITH KUCHEN DOUGH

Pie crust may be made of kuchen dough by adding just sufficient flour to roll out on floured board. Line greased pie plates with the dough, let rise slightly, then fill with any preferred filling.

FRUIT FILLING FOR KUCHEN PIES

1 teaspoon cinnamon
Any preferred fruit (berries, apples, peaches)
Sugar
Butter

Spread fruit thickly over risen crust, sprinkle liberally with sugar (dependent on acidity of fruit), add cinnamon. Drop bits of butter over top. Bake in moderate oven.

Egg yolks beaten with a little milk may be poured over fruit if desired, or pie may be covered with meringue.

CHEESE PIE WITH KUCHEN DOUGH

3 cups cottage cheese
 $\frac{2}{3}$ cup sugar
1 cup cream
1 teaspoon vanilla
 $\frac{1}{2}$ grated lemon peel
3 eggs
3 tablespoons flour
3 tablespoons melted butter
Good pinch salt

Line a well-greased, deep pie plate with kuchen dough, let rise slightly, then fill with cheese mixture and bake in moderate oven. Drain cheese, press through ricer, mash perfectly smooth and creamy, stir in flour, add salt and cream.

Beat eggs and sugar very light, add butter; add to cheese mixture. Flavor with vanilla and lemon peel. Mix well.

DEEP CHEESE PIE WITH KUCHEN DOUGH

$1\frac{1}{2}$ lbs. cottage cheese
5 eggs
1 teaspoon vanilla
 $\frac{1}{2}$ teaspoon grated lemon rind
1 cup heavy cream (whipped)
1 cup sugar
 $\frac{1}{3}$ cup butter
 $\frac{1}{2}$ cup sifted flour
Pinch salt

Mash butter soft, add sugar, cream until light. Add well-beaten egg yolks, add cheese which has been pressed through ricer. Mix

well; add salt, vanilla and lemon rind. Sift in flour, stir well. Add whipped cream. Fold in stiffly-beaten egg whites.

Line a greased spring form with kuchen dough. Let rise slightly, then fill with cheese mixture. Bake slowly about one hour, then open oven door and let stand about thirty minutes.

YEAST PUFFS (PURIM)

Let kuchen dough rise double in bulk, then pat and roll on slightly floured board in sheet three-quarter inch thick. Cut in three-inch squares or triangles. Leave on board one hour, or until well risen. Fry in deep, hot fat, basting until nicely browned. Fry only a few puffs at a time. Drain and sprinkle while hot with confectioner's sugar.

BAKING-POWDER COFFEE CAKE

$\frac{1}{2}$ cup butter
 $\frac{3}{4}$ cup sugar
1 cup milk
 $2\frac{1}{2}$ cups flour
 $\frac{1}{2}$ teaspoon salt
2 eggs
2 teaspoons baking powder

Cream butter soft, add sugar gradually until light. Add eggs, stirring between each one. Add salt. Sift in flour mixed with baking powder, alternately with milk. Mix well, put in greased biscuit pan, spread with following

Mixture

Soften one-third cup butter in saucepan (do not brown), add one-half cup sugar, stir well, add one teaspoon cinnamon. When well mixed, add one-third cup seedless raisins and two teaspoons flour. Stir well, spread over cake, then strew with one-half cup rolled nuts. Bake in moderate oven.

BREAKFAST COFFEE CAKE

$\frac{1}{3}$ cup butter
 $\frac{1}{2}$ cup sugar
2 cups flour
 $\frac{1}{2}$ cup milk
2 eggs
2 teaspoons baking powder
Pinch salt

Cream butter soft, add sugar gradually, cream until grains do not show. Add well-beaten eggs and salt. Mix flour and baking powder, sift in batter alternately with milk. Turn in a medium size, greased biscuit pan. Mix together one-third cup rolled nut meats, one-third cup sifted confectioner's sugar, one teaspoon cinnamon. Sprinkle over cake. Bake in a fairly hot oven about twenty-five to thirty minutes.

MOCHA COFFEE CAKE

$\frac{1}{2}$ cup soft butter
 $\frac{3}{4}$ cup cold, strong coffee
 $1\frac{1}{4}$ cups sugar
 2 cups flour
 $\frac{1}{3}$ cup cocoa

$2\frac{1}{2}$ teaspoons baking powder
 $\frac{1}{4}$ teaspoon cinnamon
 $\frac{1}{2}$ teaspoon salt
 1 teaspoon vanilla
 2 eggs

Sift dry ingredients together in bowl. Stir in coffee until well mixed. Add butter, drop in egg yolks, beat well. Add vanilla. Fold in stiffly-beaten egg whites. Bake in medium size biscuit pan in hot oven, twenty to twenty-five minutes. Remove from oven, let cool in pan. When cold, cover top with following

Icing

$2\frac{1}{2}$ cups sifted confectioner's sugar
 $\frac{1}{4}$ cup cocoa
 $\frac{1}{3}$ cup butter

$\frac{1}{4}$ cup chopped pecans
 Hot coffee
 Pinch salt

Cream butter soft; add sugar, cocoa and salt. Add sufficient coffee to make right consistency to spread. Mix well. Spread on cake, sprinkle top with nuts. When cold, cut in small squares.

WONDERFUL COFFEE CAKE

$\frac{1}{2}$ cup butter
 $1\frac{1}{2}$ cups sugar
 $\frac{3}{4}$ cup milk
 $2\frac{3}{4}$ cups flour

2 eggs
 $\frac{3}{4}$ cup cut-up pecan meats
 $\frac{1}{4}$ teaspoon salt
 3 teaspoons baking powder

Mash butter soft, add sugar gradually until creamy. Add well-beaten eggs, salt and nuts. Sift flour and baking powder together, add to batter alternately with milk. Mix well, turn into well-greased biscuit pan.

Sprinkle top thickly with sugar and cinnamon and strew generously with chopped pecan meats. Bake in moderate oven thirty-five to forty minutes. When cold, cut in squares.

SPONGE COFFEE CAKE

$\frac{3}{4}$ cup sugar
 $\frac{3}{4}$ cup flour
 $\frac{1}{4}$ cup confectioner's sugar
 $\frac{1}{4}$ cup rolled nuts

4 eggs
 $\frac{1}{2}$ teaspoon baking powder
 1 teaspoon vanilla
 Few grains salt

Beat egg yolks lemon colored, add sugar gradually, continue beating until very light. Add salt and vanilla. Mix well. Sift flour and baking powder together, add alternately with stiffly-beaten egg whites to batter. Turn in small, greased biscuit pan. Sprinkle top with

confectioner's sugar and nuts mixed together. Bake in fairly hot oven, about twenty to thirty minutes.

**COFFEE CAKE
(With Matzos Meal)**

8 eggs
 1 teaspoon vanilla
 $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{2}$ cup confectioner's sugar

$1\frac{1}{2}$ cups sugar
 1 cup finely-sifted matzos meal
 $\frac{1}{2}$ cup rolled almonds
 Pinch salt

Beat egg yolks with sugar until light. Add salt and vanilla, stir in alternately matzos meal, sifted with baking powder and stiffly-beaten egg whites. Turn in biscuit pan, sprinkle top with confectioner's sugar and almonds mixed together. Bake in moderate oven.

DUTCH APPLE CAKE

2 cups flour
 $\frac{1}{4}$ cup butter
 $\frac{1}{2}$ cup condensed milk
 $\frac{1}{2}$ cup cold water
 $\frac{1}{2}$ cup sugar

$1\frac{1}{2}$ teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
 1 egg
 5 apples (about)

Mix flour, baking powder and salt together, sift in bowl. Rub butter in flour mixture with fingers. Mix condensed milk and water together, stir into beaten egg, then stir whole in dry mixture, mixing well, with spoon.

Spread in a greased, shallow biscuit pan with floured hands, let dough extend a little way up side of pan.

Pare and cut apples in quarters, then in half again. Lay them, sharp edge down, in rows on top of dough. Fill in spaces with small pieces of apple.

Sprinkle one-half cup sugar over apples, dust with cinnamon, drop bits of butter all over top.

Bake in fairly hot oven, thirty to forty-five minutes. Whipped cream may be served over cake if desired.