

MUERBETEIG

Pronunciation and definition:

<https://www.wordhippo.com/what-is/the-meaning-of/german-word-c54b03ae79c05fa485c5e9704781106f9c58a079.html>



Ingredients:

- ✕ 3 parts flour
- ✕ 2 parts butter
- ✕ 1 part sugar (confectioner's works best)

Mix dry ingredients. Cut in butter. Refrigerate for at least 30 minutes. Roll out dough and cut into shapes. Bake at 350°F for about 10 minutes until golden. Allow to cool on a cookie sheet for a few minutes.

CHALLAH

<https://www.merriam-webster.com/dictionary/challah>



Ingredients:

- ✕ 1 package yeast
- ✕ $\frac{1}{4}$ cup warm water
- ✕ 2 teaspoons salt
- ✕ 2 tablespoons vegetable oil
- ✕ 2 tablespoons sugar
- ✕ $4\frac{1}{2}$ cup sifted flour
- ✕ 2 eggs
- ✕ Optional : 1 egg yolk

Combine yeast, sugar, and $\frac{1}{4}$ cup warm water. Let stand 5 minutes. Sift flour and salt into bowl. Make a well in center and drop in eggs, oil, and remaining water and yeast mixture: work into flour. Knead until smooth and elastic. Add small amounts of flour if necessary. Place in a bowl and brush top with oil. Cover with a cloth towel and set in a warm place for approximately 1 hour. Punch down dough, cover, and let rise until doubled in bulk. Divide dough into 3 equal parts. Between lightly floured hands, roll dough into 3 narrow strips. Braid and let rise until doubled in bulk. Brush with egg yolk (optional). Bake at 375°F until brown, about 35 to 45 minutes. Makes 1 loaf.

TRUDE'S PFLAUMEKUCHEN

Pronunciation and definition:

<https://www.youtube.com/watch?v=cSA4QZ3K9hA>

German Plum Kuchen- **Pflaumenkuchen** is a summer recipe for a pie or cake that uses fresh plums in season.



Ingredients:

- ✕ ¼ pound butter
- ✕ 1/3 cup sugar
- ✕ ½ teaspoon vanilla
- ✕ 1 egg
- ✕ 1 tablespoon sour cream
- ✕ 1 pinch of salt
- ✕ 1 teaspoon baking powder
- ✕ 2 cups plums pitted and sliced into wedges

Topping:

- ✕ 6 tablespoons butter
- ✕ ¾ cup flour
- ✕ ½ teaspoon cinnamon

In large bowl, cream the butter and add the sugar, vanilla, egg, lemon peel, sour cream, and salt. Mix the flour and baking powder and add to mixture. Grease bottom of a round baking pan and spread dough over pan. Liberally spread plums over dough. For the topping, cream butter, flour, sugar, and cinnamon. Sprinkle over plums, Bake at 375°F for 30-45 minutes in center of oven rack. Serve with fresh whipped cream. Makes 8 servings.

STRAWBERRY SHORTCAKE



Ingredients:

- ✕ 3 to 4 pints of fresh strawberries
- ✕ ½ cup white sugar
- ✕ 2 ¼ cups flour
- ✕ 4 teaspoons baking powder
- ✕ 2 tablespoons white sugar
- ✕ 1/3 cup shortening
- ✕ 1 egg
- ✕ 2/3 cup milk
- ✕ 2 cups whipped cream

Slice strawberries and toss with $\frac{1}{2}$ cup sugar and set aside. Preheat oven 425°F. Grease and flour one 8-inch round cake pan. In medium bowl combine flour, baking powder, and 2 tablespoons sugar. With pastry blender (or 2 knives), cut in shortening until mixture resembles coarse crumbs. Make a well in center and add beaten egg and milk. Stir until just combined. Spread the batter into prepared pan. Bake at 425°F for 15-20 minutes or until golden brown. Slice partially cooled cake in half, making 2 layers. Place half of the strawberries on top of one layer and top with the other layer. Top with remaining strawberries. Cover with whipped cream. Makes 8 servings.

RUGELACH

Pronunciation and definition:

<https://www.merriam-webster.com/dictionary/rugelach>



Ingredients:

Dough:

- ✕ ½ pound butter
- ✕ ½ pound cream cheese
- ✕ 2 cups flour

Filling:

- ✕ 1 cup chopped nuts(pecans or walnuts)
- ✕ ½ cup raisins
- ✕ 2 teaspoons cinnamon
- ✕ ½ cup brown sugar
- ✕ Any preserves (strawberry, raspberry, apricot, etc.)

Mix the butter, cream cheese, and flour. Blend thoroughly. Refrigerate overnight. Divide the dough in 4 pieces. Roll each piece to about 6 inches in diameter. Spread some preserves and sprinkle some nuts raisins, cinnamon, and brown sugar over the dough. Cut each round into 4 or 6 wedges with a knife and roll up like a crescent, beginning with the wide side up to the point. Place on a well-greased cookie sheet and bake in a 350°F oven for about 30 minutes or until nice and brown. Makes 24 servings.

COFFEE CAKE



Ingredients:

- ✕ 1 cup butter
- ✕ 1 ½ cup sugar
- ✕ 4 eggs
- ✕ 2 ½ cups flour
- ✕ 2 ½ teaspoons baking powder
- ✕ 1 teaspoon baking soda
- ✕ Pinch of salt
- ✕ 1 cup sour cream

Filling:

- ✕ 1 cup brown sugar
- ✕ 1 teaspoon cinnamon
- ✕ 1 cup chopped walnuts(optional)

Cream butter and sugar. Add eggs one at a time and continue to beat until thick and lemon colored. Sift flour and add backing powder, baking soda, and pinch of salt. Add dry ingredients to the egg mixture, alternating with the sour cream. Pour into a greased 9-inch tube pan by spooning half of the batter, then 2/3 of the filling over that. Spread the remaining batter over the filing and then top it off with the rest of the filling. Bake at 350°F for 45 to 50 minutes. Test with toothpick. Let cool. Makes 10 servings.