

Ella's Kuken

Makes 10 to 12 8" Kuken

Dough:

½ cup lukewarm water
2 pkg dry yeast
1/12 cup lukewarm milk
½ cup sugar
2 tsp salt
2 eggs
½ cup soft shortening
7 to 7 ½ cup flour

Dissolve yeast in water and milk. Cream sugar, shortening, eggs and salt. Combine with yeast mixture. Gradually add flour (Ella said she usually started with about six cups). Once dough is mixed, let rise until doubled, punch down and let rise again. (Ella said she turned on the oven for 1 minute at 250°. Turn off oven and put in dough to rise).

When dough has risen twice, divide into 12 pieces. Rollout circles to ¼" thick. Put into greased 8" pie pans.

Fruit:

Cook dried fruit (apricots, apples, plums, etc) until soft. Cut or tear up into medium size pieces. Ella said she has also used seeded/seedless grapes.

Prepare custard:

1 quart half and half
1 pint whipping cream
10 eggs
¼ cup sugar for each kuken (3 cups)

Combine ingredients in heavy sauce pan over medium high heat. Cook, stirring constantly with a wire whisk. Once it is thickened, remove from heat and let cool to lukewarm.

Pre-heat oven to 350°

Pour cooled custard into dough lined pans. Roll edges of dough down and crimp to edges of filling.

Press pieces of fruit into custard. Sprinkle with cinnamon

Bake until crust is golden brown (about 20 minutes).

Remove and cool on racks.

Alternative crust

You can use Pillsbury hot roll mix instead of the from scratch dough. Add 2 T of sugar to make a sweet dough. One box of mix makes enough dough for 6 8" or 4 9" kuken.