

# *Apple Kuchen* *with Custard and Streusel Topping*

## **Ingredients:**

### **Basic Coffee Cake Dough**

- 2 eggs, well beaten
- 1 / 4 cup milk, warmed
- 1 pkg. (or 1 tablespoon) dry yeast
- 1 / 4 cup warm water
- 1 / 2 cup butter (1 stick, melted but not hot)
- 1 / 4 cupsugar
- 1 / 2 teaspoon salt
- 1 tsp. grated lemon peel
- 3 cup flour, more if needed



1. Pour lukewarm water, yeast, and sugar in mixing bowl.

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Grate Lemon zest with a microplane, hand grater or a vegetable peeler and dice fine.

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2. Add melted (not hot) butter, warmed milk, salt, lemon peel, and beaten eggs.  
Mix well.

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3. Add flour, 1 cup at a time, mixing well after each cup. Add more flour, if necessary, to make a smooth dough, and turn out onto a floured surface. You can either mix it in a bowl like I showed up above or you can mix it in a mixer.

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4. Knead very lightly.

5. Let rise for about 1 hour; punch down and let rest for 10 minutes. Meanwhile prepare apple and custard toppings.

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### Apple Topping

4 medium sized apples  
1/3 C. vanilla sugar  
2 teaspoons cinnamon



6. I used 4 apples 2 semi-tart red skin apples, these were Fuji, and 2 tart Granny Smith apples. I did this just to give a variety of flavor.  
Peel and core apples, then cut into 1/4 inch slices.

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6. Spread dough in 2 well-greased 9-inch round or square cake pans, pushing it up on the sides as for pie crusts.

Stagger the apples in rows(or in random fashion if in a hurry) on top of dough.  
Sprinkle with cinnamon and sugar. Let the dough rise for 30 minutes.

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Bake for 10- 15 minutes at 375 degrees to set the crust. Remove from oven.  
Let's top  
with the custard and the crumb topping. If you want you can just add the crumb  
topping  
and bake it without the custard.

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### **Custard**

1 beaten egg  
1 cup cream or 1 / 2 cup sour cream with 1 / 2 cup milk  
2 tablespoon sugar  
1 tablespoon vanilla extract

Mix all ingredients in a bowl.

### **Crumb Topping**

1 / 2 cup bread crumbs  
1 tablespoon cinnamon  
2 tablespoons melted butter

Mix all ingredients in a bowl.



Top first with the custard.

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Then sprinkle crumbs and continue baking at 350° for 30 minutes longer.  
the custard is set and the apples are completely cooked.

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Cool and cut in squares and serve topped with whipped cream. Store in fridge,  
this cake  
gets better after a day. It will keep for a week at least properly stored.