

Basic Kuchen Dough



Ingredients:

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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

**This amount of dough will make 2 kuchen's
in a 9 by 13 inch glass baking dish.**



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



Let the yeast start to foam in the bowl.



Add the melted butter, salt, milk and yeast mixture. to the flour.



Add the lemon zest and the egg.



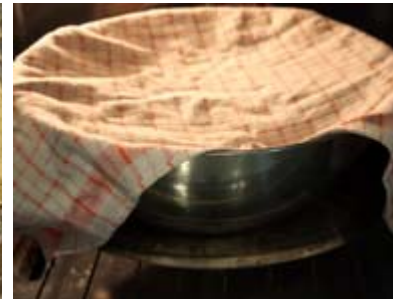
Mix well till batter a loose dough is formed



You can also do this in a mixer.



This dough holds together but is not as firm as bread dough.



Cover with a towel and let raise for about an hour. I will warm an oven and keep it in there. (Don't get the oven too hot!)