

Apple Kuchen

By Anne Wondra

Adapted from recipes of Grandma Wondra (dough) and Pat Duran (topping) (*Just a Pinch recipes*)

Servings: 12-18

Ingredients

Dough:

½ c. butter

2 c. flour

¼ c. sugar

¾ c. whole milk

1 egg

1 heaping T. whole milk yogurt or sour cream

2 tsp. baking powder

Filling:

4 apples, cored and sliced a bit thick (12-16 slices per apple)

Topping:

½ c. sour cream or whole milk yogurt

1/3 c. sugar

1 egg

¼ tsp. cinnamon

Instructions

Dough: Mix dry ingredients, cut in butter to blend (like making pie crust). Add milk and egg and stir until blended. Dough will be thick and sticky.

Lightly butter a 9x13 baking dish. Add a layer of apples to bottom of dish.

Carefully spoon dough layer on top of apple layer.

Arrange another layer of apple slices on top of dough layer.

Topping: Mix all topping ingredients together and spoon over top of apples to cover all of them.

Bake at 350 for about 45 minutes or until done and starting to brown.

