



APPLE KUCHEN

- 1 Cup Scalded Milk
- 1/3 Cup Butter
- 1/3 Cup Sugar
- 1/2 Teaspoon Salt
- 1 Package Active Dry Yeast
- 1/4 Cup Warm Water
- 2 Eggs, beaten
- 3 3/4 Cups Flour
- 5 Apples, Sliced
- Sugar
- Cinnamon
- 1 Egg Yolk,
- 3 Tablespoons Cream

DIRECTIONS

1. Add butter, sugar, and salt to scalded milk. Cool to lukewarm.
2. Dissolve yeast in warm water.
3. Add yeast, eggs, and enough flour to milk to form a stiff batter.
4. Cover and let rise in a warm place until doubled in bulk.
5. Punch down, beat thoroughly and spread 1/2 inch thick in a buttered broiler pan or 2 buttered cake pans.
6. Let rise until doubled in bulk.
7. Lay sliced apples in parallel rows across the top of the dough, pressing them slightly into it.
8. Sprinkle thickly with cinnamon and sugar.
9. Combine egg yolk with cream.
10. Drip around the apples.
11. Bake in a 400 degree oven for 20 to 30 minutes.