

Kuchen

8 cups flour

1 cup sugar

$\frac{1}{2}$ # butter

1 tbsp salt

3 tps vanilla

5 eggs

2 cups water + can milk $\frac{1}{2}$ & $\frac{1}{2}$

mix 2 pkgs. yeast with tps. sugar + 2 tbsp. flour and $\frac{1}{4}$ cup ^{warm} water, let stand.

Heat 1 cup water + butter.

until melted add can milk.

Add to flour, sugar, salt and egg mixture and stir.

Later, add yeast mixture + vanilla. Continue stirring or mixing until smooth, about

10 to 20 minutes. Let rise until double. Make rolls, pockets or long poppy seed or nut Kuchen.

poppy seed filling. Grind poppy
seeds (1 lb.) In fry pan add
1/2 cups sugar, milk or cream
milk 3/4 cup, vanilla 1 tps.
1/4 lb. oleo, 2 eggs, 1/2 tps. salt.
cook over low heat, cool and
spread on rolled dough.

Uncle Joe Leisz's
recipe
from Jayne Leisz