

Germans from Russia Food

Many Germans from Russia, living in the U.S., eat food combinations from recipes some of which are not currently found in Germany or Russia. From where did these recipes come? Are these old German recipes which were carried from Germany to Russia, a true sampling of the type of food eaten in Germany in the late 1700's and early 1800's? Or are these recipes from the people living in Russia at the time, Russians and Turks? Or is it a combination of both?

Some assumptions can be made about some of the recipes. For example, "Mehl Speise", food consisting primarily of flour, such as Knöpfle and Strudla, are almost certainly from the early German years. Others such as Fleischkuechle are of a less certain origin.

To help distinguish some of the origins, old recipes are printed to document the foods that were brought into the U.S. by the Germans from Russia. At this late date, in 1995, it is possible that some of these foods have been modified by Americans and are not, necessarily, original (for example Crisco is used instead of lard). However, based on the knowledge of Esther Eisenbeis (a:3.1.5.3.7-4.8.2.1.3-7), these foods are original as they were "handed down" to her. The recipes bear some authenticity as the words, while in English, are written in a German grammatical structure (which is somewhat humorous to read). Perhaps the funny versions will be printed some time in the future. Thanks to JoAnn Eisenbeis (a:3.1.5.3.7-4.8.2.1.3-7.3) for translating them to modern English.

Fleischkühle

Dough: 4 cups flour, 2 teaspoons salt, 2 teaspoons baking powder, 2 teaspoons shortening, 1 1/3 - 2 cups milk (or cream).

Sift flour, salt, and baking powder together. Cut in shortening. Add milk. Mix to make a medium hard dough. Let dough rest about an hour to make rolling out easier. Divide into 10 equal balls.

Filling: 1.5 pounds ground beef; 1 medium onion, grated fine; salt and pepper to taste

Mix meat ingredients well. Set aside. Roll out the dough into circles and spread half a circle with a thin layer of the meat mixture. Fold remaining dough over filled half. Seal edges by rolling a saucer around the kuechle. Deep fry until golden brown turning once. Drain well on paper towels. Cut in half. Eat with hands.

Krautbiroch

Dough: 2 cups warm water, 1/3 cup sugar, 2 packages yeast, 2 eggs, 6 1/2 cups flour, 1 tablespoon salt, 1/3 cup butter

Combine water, sugar, and yeast. Stir and let set until dissolved.

Mix in eggs, 2 cups of the flour, salt, and butter. Beat for 1 minute. Add remaining 4 1/2 cups flour and knead lightly. Let set 20 minutes. (May use 2 loaves frozen bread dough instead. Let thaw.)

Filling: 1 1/2 pound diced smoked ham, 1/3 cup onion, 1/2 teaspoon pepper, 1 quart rinsed, drained sauerkraut (rinse well to remove sauerkraut juice).

Place ham, onion, and pepper in hot skillet. Toss until onions are soft. Add sauerkraut and stir until hot. Remove from heat.

Pull off 3 inch ball of dough. Roll with a rolling pin into a 6-7 inch circle until 1/4" thick. Fill 1/2 side of dough with a 2 inches of the ham / sauerkraut mixture (like an apple turnover). Fold remaining dough half over filled half. Place on greased cookie sheets and bake at 350 degrees for 20-30 minutes until golden brown.

Brotkühle or Lederkühle

2 cups warm water, 1/3 cup sugar, 2 packages yeast, 2 eggs, 6 1/2 cups flour, 1 tablespoon salt, 1/3 cup butter

Combine water, sugar, and yeast. Stir and let set until dissolved.

Mix in eggs, 2 cups of the flour, salt, and butter. Beat for 1 minute. Add remaining 4 1/2 cups flour and knead lightly. Let set 20 minutes. Pull off 2-3 inch ball. Stretch into 5-6 inch circle until 1/4" thick. Deep fry until golden brown turning once. Good with pancake syrup or choke cherry jelly. Also good dusted with powder sugar or sugar with cinnamon.

Knöpfla

1 egg, 1 cup warm water, 1 teaspoon salt, flour to make dough stiff

Mix well. Set aside for 30 minutes. Bring 2 quarts water to a rolling boil. Add pinch of salt. Dough: 2 eggs, 2 cups warm water, 1 teaspoon baking powder, 1 teaspoon salt, flour to make dough stiff. Drop small pieces (1/4" in diameter) into boiling water. The tip of a teaspoon works well to cut the pieces and drop them into the water. Leave heat on high until all knoepfla are in the kettle. Reduce heat and simmer uncovered for 15 minutes. Drain water with colander. Brown 1/2 cup bread crumbs with 1/4 cup butter. Toss over cooked knoepfla and serve. Garnish with sweet or sour cream if desired.

Strudla

Dough: 4 cups flour, 1 egg, 1 teaspoon salt, 1 teaspoon baking powder, 1 1/4 cups warm water

Mix ingredients and knead well. Cover and let stand 1 hour.

Base: Potatoes and/or cooked meat, 1/2 cup diced onion, 1/4 cup butter, bacon grease

Roll out dough paper thin. Spread with thin layer of melted bacon grease. Roll up loosely (as for cinnamon rolls). Cut rolls into 1 inch lengths. Dice potatoes and place in heavy skillet with onion and butter. Cover potatoes with water and bring to a boil. Layer strudla on top of potatoes in skillet. Cover when boiling and simmer 30 minutes. Do not remove cover during cooking time or strudla will set.

Stirum

1 cup milk, 3 eggs, 1 teaspoon salt, 1 tablespoon sugar, 1 tablespoon baking powder, flour to make a thin batter

Place milk, eggs, salt, sugar, and baking powder into a mixing bowl. Mix well. Add flour until the batter is the consistency of pancake batter. Stir until smooth. Heat 3 tablespoons cooking oil in a medium-sized kettle. When hot pour the batter over the hot oil and stir fast over high heat with a spatula. Continue to chop batter into small pieces until all pieces are light brown. Remove and serve immediately. Good with garden lettuce or pancake syrup.

Fleischknöpfla

Dough: 2 eggs, 2 cups warm water, 1 teaspoon baking powder, 1 teaspoon salt, approximately 5 cups of flour to make the dough stiff.

Beat eggs. Add remaining ingredients and mix well. Set aside and let rest. Dough is easier to work with if allowed to rest for several hours.

Filling: 1 pound lean ground beef, 1 egg, 1/4 cup finely diced onion, 1 teaspoons salt, 1/2 teaspoon pepper, 1 tablespoon parsley. After being mixed, the meat filling can be refrigerated for several hours or overnight to enhance the flavor. The dough needs to be used the same day it is made.

Place above ingredients for filling in a separate bowl. Mix well.

Fill a large kettle with water and a dash of salt. Bring to a boil. Roll dough out into a large square. Cut into 3 inch squares. Place approximately 1 teaspoon filling in center of small squares. Take care not to get filling on edges. Fold in half and seal edges with fingers. Drop into large kettle of boiling water. Leave heat on high until all pockets are in the kettle. Reduce heat and simmer uncovered for 15 minutes. Drain water with colander. Brown 1/2 cup

bread crumbs with 1/4 cup butter. Toss over cooked pockets and serve. Garnish with sweet or sour cream if desired.

Käsknöpfla

Dough: 2 eggs, 2 cups warm water, 1 teaspoon baking powder, 1 teaspoon salt

Beat eggs. Add remaining ingredients and mix well. Set aside and let rest. Dough is easier to work with if allowed to rest for several hours.

Filling: 1 pound dry curd cottage cheese, 1 egg, 1/4 cup finely diced onion, 2 teaspoons salt, 1 teaspoon pepper, 1 tablespoon parsley

Place above ingredients for filling in a separate bowl. Mix well.

Fill a large kettle with water and a dash of salt. Bring to a boil. Roll dough out into a large square. Cut into 3 inch squares. Place approximately 1 teaspoon filling in center of small squares. Take care not to get filling on edges. Fold in half and seal edges with fingers. Drop into large kettle of boiling water. Leave heat on high until all pockets are in the kettle. Reduce heat and simmer uncovered for 15 minutes. Drain water with colander. Brown 1/2 cup bread crumbs with 1/4 cup butter. Toss over cooked pockets and serve. Garnish with sweet or sour cream if desired.

Käseküchle

2 cups dry curd cottage cheese, 1 teaspoon baking soda, 1/2 cup sugar, 1 teaspoon baking powder, 1 teaspoon salt, 1 teaspoon vanilla, 1/4 teaspoon nutmeg, 3 well-beaten eggs, flour

Beat baking soda into cottage cheese. Add eggs and beat some more. Add remaining ingredients. Mix well. Add enough flour to make a soft dough. Roll entire ball of dough into a large rectangle 1/4 inch thick. Cut into 2 inch by 4 inch strips. Cut a slit into the center of each strip. Loop one end through the slit. Deep fry in hot oil until brown turning once. Let cool. Shake in powdered sugar or white sugar.

Nudla

2 dozen eggs, 2 cups water, 1 tablespoon salt, flour to make a very stiff dough

Mix well. Knead dough. Roll dough into large thin circles. Cut by hand into noodles or cut with pasta machine. Let dry in single layer. Store in airtight containers.

Uncle Erwin's Summer Sausage

80 pounds ground beef, 25 pounds ground pork, one half bag of Tenderquick, 1.75 pounds salt, 1 cup brown sugar, .25 to .5 pound pepper, 1 garlic medium to large diced and soaked in hot water for a couple of hours, All Spice.

Mix well. Stuff using sausage stuffer into 2 to 3 inch beef casings. (You'll need 8 pounds of beef casings for 100 pounds of sausage.) Hang sausage and smoke in smokehouse or have smoked at butcher shop.

Brot Wurst

80 pounds pork, 20 pounds beef, 3/4 pound Freeze-em Pickle (seasoning), 1 cup brown sugar, Crushed garlic in water, 1/2 - 3/4 pound pepper

Mix well. Stuff using sausage stuffer into 1 inch casings. Hang and smoke in smokehouse or have smoked at butcher shop. Let cool. Freeze in milk cartons filled with water.

Halupsi

1 cup rice, 1 pound lean ground beef, 1 medium onion, 1 teaspoon salt, 1/2 teaspoon pepper

Cook rice for 10 minutes. Drain, rinse, and mix with remaining ingredients. Set aside.

1 large head green cabbage

Blanch several cabbage leaves in a large kettle of boiling water for 2-3 minutes. Remove leaves and drain in colander. Repeating process until all leaves are blanched. Spoon beef mixture onto a cabbage leaf. Roll up leaf and place in greased baking dish tucking sides of cabbage under the roll. Repeat process using remaining beef and cabbage.

Tomato juice or V-8 juice

Pour tomato juice over cabbage rolls in baking dish until several inches deep. Do not submerge cabbage rolls. Bake uncovered at 300 degrees for 2 hours.

Kartofelwergele

3 cups boiled potatoes, 1/4 cup chopped onion, 2 eggs, 1 1/2 cups flour, Salt, Pepper

Mash potatoes. Season with salt, pepper, and onion. Let cool. Add eggs and flour. Mix well. Fill a medium-sized kettle with water and a dash of salt. Bring to a boil. Divide dough into 3 parts. Form 3 long 1 inch diameter rolls on floured board with your hands. Cut into 1 inch slices. Drop into boiling water. Remove when they float on top. Drain in colander. Repeat process until all slices have been boiled. Drain well. Deep fry until brown. Drain well on paper towels. (Boiling the slices before deep frying is optional.)

Dampfnudla

Dough: 2 cups warm water, 1/3 cup sugar, 2 packages yeast, 2 eggs, 6 1/2 cups flour, 1 tablespoon salt, 1/3 cup butter

Form 1.5 inch balls out of the dough. Let raise on greased cookie sheet.

Season porkchops or chicken with salt and pepper and brown in skillet. Place browned meat in roaster. Pour 1 can of cream of chicken, cream of celery, or cream of mushroom mixed with 1/2 can milk or water over meat. Cover and bake meat at 350 degrees for 1 hour. Place raised dumplings single layer over meat. Bake uncovered an additional approximately 20 minutes or until golden brown.

Featherweight Dampfnudla

1 1/2 cups flour, 1 tablespoon shortening, 2 1/2 tablespoons baking powder, 1 teaspoon salt, 3/4 cup cold water

Sift flour. Add baking powder and salt. Cut in shortening. Mix by hand. Add water. Stir only enough to moisten flour. Drop by spoonfuls into skillet containing 1" gently boiling chicken broth. Simmer covered for 10-12 minutes. Do not remove cover during cooking time or dumplings will set. (This recipe is also good with chicken broth, diced chicken, potatoes, onions, salt, pepper, and butter as the base.)

Baked Rice

1 cup rice, 5 eggs, 1 cup sweet cream, 2 cups milk, 2 teaspoons vanilla, 3/4 cups sugar, 1 teaspoon salt, 1 cup raisins or sliced apples (optional)

Cook rice 15 minutes. Rinse and drain. Beat eggs well. Combine all ingredients and stir. Grease a 9" x 13" cake pan. Pour mixture into pan and sprinkle with cinnamon. Bake at 350 degrees for 1 hour.

Kucha

Dough (makes 15 kuchen): 3 packages yeast, 1/2 cup warm water, 1 cup sour cream, 3 cups milk, 1/2 cup sugar, 1 tablespoon salt, 5 eggs, 1/2 cup soft butter, 9 cups flour

Dissolve yeast in lukewarm water. Combine with remaining ingredients in large mixing bowl. Knead. Add additional flour if necessary to make a soft dough. Let rest 20 minutes. Roll out with rolling pin into 1/4" thick circles and place in greased pie plates. Dough needs to come up the sides of the pie plates, but not onto the lip of the pie plate.

Custard (for 3-4 kuchen): 2 eggs, 2 cups sour cream (farm cream ... unpasteurized tastes the best), 1 cup sugar, 2 tablespoons flour, Salt, 1 teaspoon vanilla

Beat eggs well. Place eggs, sour cream, sugar, flour, and pinch of salt in saucepan. Cook over medium-high heat stirring constantly until mixture begins to boil. Remove from heat. Add vanilla. Stir. Use hot or cool. (It is necessary to cook the custard in batches for the kuchen. As you have noticed the dough and custard recipes are not on a 1:1 ratio.)

Can use fruit filling or cottage cheese filling or poppyseed filling.

Fruit Filling for Kuchen: Dried prunes, or fresh apricots, or dried apricots, or fresh apple slices, or fresh peach slices, or concord grapes

Place one layer of fruit on top of dough in pie plate. Cover fruit with a layer of above custard. Sprinkle with cinnamon. Bake at 350 degrees 15-20 minutes or until golden brown.

Cottage Cheese or Poppyseed Filling for Kuchen: 1 pound dry curd cottage cheese, or 1/2 cup poppyseed

Stir cottage cheese or poppyseed into above custard recipe. Pour 1/2"-3/4 " layer of custard mixture over dough into pie plate. Sprinkle with cinnamon. Bake at 350 degrees 15-20 minutes or until golden brown.

Lebkuchen Cookies

2 cups honey, 2 2/3 cup white sugar, 4 eggs, 1/4 cup cooking oil, 1 teaspoon soda, 1/2 teaspoon cloves, 1/2 teaspoon nutmeg, 8 cups flour

Combine all ingredients in mixing bowl. Mix well. Roll out. Cut with cookie cutters.

1 beaten egg white, 1 package blanched slivered almonds

Brush top of cookies with beaten egg white. Place a blanched slivered almond on top of each cookie. Bake at 325 degrees for 10-15 minutes. Place in airtight container for several weeks to soften.

Brown Pfeffernuß Cookies (This recipe is very old.)

2 1/2 cups brown Karo syrup, 1 cup butter, 4 teaspoons baking soda, 3 beaten eggs, 1 cup white sugar, 1 teaspoon cinnamon, 1 teaspoon cardamom, 1/2 teaspoon black pepper, 1 teaspoon cloves, 1 teaspoon salt, 9 cups flour

Place Karo syrup and butter in large stainless steel kettle and bring to a boil. Add soda. Will expand. Cool. Add eggs, sugar, cinnamon, cardamom, black pepper, cloves, and salt. Mix well. Add flour and mix well. Cover tightly and let dough rest in refrigerator for one week.

Form into 1 inch diameter rolls like a sausage. Slice in 1/4 inch slices and bake on a greased cookie sheet at 350 degrees for approximately 8 minutes.

Will keep indefinitely.

Soft Pfeffernuß Cookies

2 cups white sugar, 1 1/2 cup Crisco, 3 eggs, 1 cup honey, 1 cup strong coffee, 1 cup buttermilk, 4 teaspoons baking powder, 2 teaspoons soda, 1 teaspoon salt, 1 teaspoon cinnamon, 1/2 teaspoon cloves, 1/2 teaspoon black pepper, 2 teaspoons anise flavoring, 7 1/2 cups flour

Cream sugar and Crisco. Add eggs and beat well. Add remaining ingredients. Mix well. Drop by spoonfuls on greased cookie sheet. Bake at 350 degrees for 12-15 minutes. Shake baked cookies in bag of powder sugar. Makes about 100 cookies.

Molasses Cake

1/2 cup soft butter, 1/2 cup sugar, 1 cup dark molasses, 2 eggs, 1 1/2 teaspoons soda, 1/2 teaspoon salt, 1/2 teaspoon cloves, 1/2 teaspoon ginger, 1 teaspoon cinnamon, 2 cups flour, 1 cup boiling water

Beat eggs. Add remaining ingredients. Beat with mixer until smooth. Pour into greased 9" x 13" cake pan. Bake at 350 degrees for approximately 30 minutes. Test with toothpick.

Keraps Blachenda (Plachinda)

Dough: 2 cups sugar, 5 eggs, 1 cup sour cream, 1 cup milk, 1 teaspoon vanilla, 1/2 teaspoon salt, 3 tablespoons baking powder, 9 cups flour

Mix above ingredients together to make a soft dough. Let set 15 minutes.

Filling: 8 cups canned pumpkin, 8 cups sugar, 1/2 teaspoon black pepper, 4 tablespoons cinnamon, 3/4 cup minute tapioca

Place above ingredients for filling in a separate bowl. Mix well.

Roll dough out into 5 inch by 6 inch ovals. Fill 1/2 side of dough with a thin layer of filling (like an apple turnover). Fold remaining dough half over filled half. Seal turnover by rolling a saucer around the edges. Place on greased cookie sheets. Brush top with milk. Bake at 350 degrees for 30 minutes or until golden brown.

Jelly Roll

3 eggs, 3/4 cup sugar, 3/4 teaspoon salt, 3/4 teaspoon baking powder, 3/4 teaspoon vanilla, 3/4 cup flour

Beat eggs. Add sugar, salt, baking powder, flour, and vanilla. Continue beating. Line jelly roll pan with wax paper and grease top of paper. Pour batter into pan and bake at 350 degrees for 15 minutes. Test with toothpick. Sprinkle powdered sugar on a clean kitchen towel. Turn baked roll upside down onto towel and roll up immediately. Let set 1 hour to cool. Unroll and spread with your favorite jam and roll up again.

Ginger Snaps

2 cups white sugar, 1 1/2 cups Crisco, 2 beaten eggs, 1/2 cup molasses, 2 teaspoons cinnamon, 2 teaspoons ginger, 4 teaspoons baking soda, 1/2 teaspoon salt, 4 cups flour

Cream sugar and Crisco. Add eggs and beat well. Add remaining ingredients. Mix well. Form 1 inch balls. Dip in additional white sugar. Place on ungreased cookie sheet. Do not press down. Bake at 375 degrees for 12-15 minutes.

Raisin Oatmeal Cookies

2 cups sugar, 4 eggs, 2 cups cooking oil, 2 tablespoons molasses, 2 teaspoons vanilla, 4 cups flour, 4 cups old-fashioned oatmeal, 2 tablespoons cinnamon, 2 teaspoons baking soda, 2 cups of cooked raisins (save water from raisins)

Beat sugar and eggs. Add oil, molasses, and vanilla. Mix well. Add flour, oatmeal, and cinnamon. Dissolve baking soda in 10 tablespoons raisin water. Add to cookie mixture. Mix well. Stir in raisins by hand. Drop by spoonfuls on ungreased cookie sheet. Bake at 350 degrees for 12-15 minutes.

Butter Cookies

1 1/2 cups butter, 1 1/2 cups sugar, 2 eggs, 1 teaspoon vanilla, 2 tablespoons milk, 4 cups flour, 1 1/2 teaspoons baking powder, 1/2 teaspoon salt

Cream butter and sugar. Add eggs and mix well. Add vanilla, milk, and dry ingredients. Mix well. Roll out and cut with cookie cutters. Bake at 350 degrees until bottom begins to brown (12-15 minutes). Do not over bake.

Aunt Sally Cookies

1 cup sugar, 1 cup Crisco, 2 beaten eggs, 1/2 cup molasses, 2 teaspoons cream of tartar, 4 teaspoons baking soda, 1 teaspoon ground ginger, 1 teaspoon cinnamon, 5 cups flour, 1 cup sour milk

Cream sugar and Crisco. Add eggs. Mix well. Add remaining ingredients and mix well. Chill one hour. Roll out and cut with Spam can. Bake at 350 degrees for 10 minutes. Cool and frost.

Frosting for Aunt Sally Cookies

1 1/2 cups sugar, 1/2 cup water, 1 teaspoon vanilla, 2 well-beaten egg whites, 1/2 bag miniature marshmallows

Boil sugar and water to medium-ball stage. Add vanilla. Pour mixture over well-beaten egg whites and keep on beating. Add marshmallows. Keep on beating until smooth. Frost cookies. Let dry thoroughly. Freezes well.

Honey Cookies

1 1/2 cups sugar, 1 cup Crisco, 4 eggs, 1 cup honey, 1/2 teaspoon salt, 1/2 cup strong coffee, 10 drops anise oil, 2 teaspoons baking soda, 7 cups flour

Cream sugar and Crisco. Add eggs and beat well. Add remaining ingredients. Mix well. Roll out 1/2 inch thick. Cut with donut cutter. Bake at 375 degrees for 8-12 minutes. Cool and frost .

Frosting for Honey Cookies

1 package Knox unflavored gelatin, 3/4 cup cold water, 3/4 cup white sugar, Pinch of salt, 3/4 cup powder sugar, 3/4 teaspoon baking powder, 1 teaspoon vanilla, 4 drops anise oil

Soak gelatin in the water. Add white sugar and salt, bring to a boil, simmer 10 minutes stirring constantly. Stir in powder sugar. Pour entire mixture into mixing bowl and beat until foamy. Add baking powder, vanilla, and anise oil. Beat until stiff. Frost cookies. Let dry thoroughly. Freezes well.

Chocolate Cottage Cheese Cookies

2 cups cottage cheese, 2 cups Crisco, 1 1/2 cups white sugar, 2 cups brown sugar, 4 eggs, 4 teaspoons vanilla, 5 1/2 cups flour, 1 cup cocoa, 2 teaspoons baking soda, 1 cup chopped nuts (optional)

Cream cottage cheese, Crisco, and sugar. Add eggs and beat well. Add remaining ingredients. Mix well. Form 1 inch balls. Roll in additional powder sugar. Place on ungreased cookie sheet. Do not press down. Bake at 375 degrees for 12-15 minutes.

Yule Cake (Fruitcake)

1 1/2 cups shelled whole Brazil nuts, 1 1/2 cup whole shelled walnuts, 1 cup whole pitted dates, 1/2 cup whole green maraschino cherries, 1/2 cup whole red maraschino cherries, 3/4 cup white sugar, 1/2 teaspoon salt, 3/4 cup flour, 1/2 teaspoon baking powder, 4 eggs, 1 teaspoon vanilla

Put nuts, dates, and cherries in a large mixing bowl. Add sugar, salt, flour, and baking powder and mix well by hand. Beat eggs in a separate bowl until light and fluffy. Add vanilla to eggs. Pour egg mixture over nut mixture. Spoon mixture into well-greased (and lined with wax paper) small loaf pans. Bake at 300 degrees for 90 minutes or until firm. Cool for 10 minutes before removing from pan.

Yum Yum Cupcakes

1 cup white sugar, 1 cup brown sugar, 1 cup butter, 1 cup raisins, 1 1/2 cup boiling water, 3/4 teaspoon cloves, 3/4 teaspoon cinnamon, 3/4 teaspoon nutmeg, 1/2 teaspoon salt

Put above ingredients in large stainless steel kettle and mix well. Stir and bring to boil. Cool until lukewarm. Add the following and mix well:

3 well-beaten eggs, 4 cups flour, 1 teaspoon baking soda, 1 teaspoon vanilla

Pour into baking cups. Bake 350 degrees for 25-30 minutes.

Mashed Potato Cake

2 eggs, 1/2 cup Crisco, 2 cups sugar, 1 cup mashed potatoes, 1/2 cup milk, 2 cups flour, 4 tablespoons cocoa, 2 teaspoons baking powder, 1/2 teaspoon nutmeg, 1 teaspoon cinnamon, 1 teaspoon vanilla, 1 cup raisins, dates, or figs (optional), 1 cup chopped walnuts (optional)

Beat eggs and potatoes together until smooth. Add remaining ingredients, except fruit and nuts. Continue beating until smooth. Stir in fruit and nuts. Pour into bundt pan or angle food cake pan. Bake at 350 degrees approximately 50-60 minutes. Test with toothpick.

Maple Nut Sour Cream Cake

4 eggs, 2 cups sugar, 1 teaspoon salt, 3 teaspoons maple flavoring, 1 cup sour cream, 2 1/2 cups flour, 1/2 cup walnuts (optional)

Beat eggs. Add remaining ingredients, except nuts. Beat until smooth. Stir in nuts. Pour into 9" x 13" greased cake pan. Bake at 350 degrees for approximately 45 minutes. Test with toothpick.

Coffee Cake

3 eggs, 1 cup sugar, 1/2 cup Crisco, 3/4 cup molasses, 1 teaspoon vanilla, 1/2 teaspoon baking soda, 1 1/2 teaspoons baking powder, 1/2 teaspoon salt, 1 teaspoon nutmeg, 1 teaspoon cinnamon, 1 teaspoon ginger, 1/2 teaspoon cloves, 2 cups flour, 1 cup strong coffee

Beat eggs. Cream eggs with sugar and Crisco. Add molasses and beat. Add remaining ingredients. Beat until smooth. Pour into 9" x 13" greased cake pan. Bake at 350 degrees for approximately 30 minutes. Test with toothpick.

Fasnachtküchle

4 eggs, 1/2 cup sugar, 2 cups sweet or sour cream, 2 teaspoons baking powder, 1/4 teaspoon salt, 2 teaspoons vanilla, Flour

Beat eggs, sugar, cream, baking powder, salt, and vanilla. Add enough flour to make a soft dough. Mix well. Roll entire ball of dough into a large rectangle 1/4 inch thick. Cut into 2 inch by 4 inch strips. Cut a slit into the center of each strip. Loop one end through the slit. Deep fry in hot oil until brown turning once. Let cool. Shake in powder sugar or white sugar.