

Maine Arts Camp

2012

Recipe Name: Apple Crumb Kuchen

Chef: Charles Limoggio C.E.C.

Preparation Time:

Servings: 12

Yield:

Quantity	Unit	Ingredient Name	Prep Notes
		Nutty Crumb Topping:	
1/2	cup	Chopped pecans	
1/4	cup	Light brown sugar	Firmly packed
1/4	cup	All-purpose flour	
2	TBSP	Sugar	
1/4	tsp	Ground cinnamon	
2	TBSP	Margarine or butter	
		Dough	
1 3/4	cups	All-purpose flour	
1/3	cup	sugar	
1	pkg	Fleischmann's Rapid Rise Yeast	
1/2	tsp	Salt	
1	cup	Bran	
1/2	cup	Margarine	
1/2	cup	Water	
1/4	cup	Milk	
2	large	Eggs	
2	cups	Thinly sliced unpeeled baking apples	

Procedure:

- 1 Prepare Nutty Crumb Topping; Combine 1/2 cup pecans, chopped, 1/4 cup firmly packed light brown sugar, 1/4 cup all-purpose flour, two tablespoon granulated sugar and 1/4 teaspoon ground cinnamon; cut in 2 tablespoons margarine until crumbly. Set aside.
- 2 In large bowl, mix 3/4 cup flour, sugar, undissolved yeast and salt; set aside.
- 3 In small saucepan, heat bran, margarine, water and milk until very warm (125°F to 130°F); margarine does not need to melt. With electric mixer at medium speed, beat bran mixture and yeast mixture for 2 minutes, scraping bowl occasionally. Add eggs and 1/2 cup flour; beat at high speed for 2 minutes, scraping bowl occasionally. With spoon, stir in remaining flour to make a stiff batter.
- 4 Spread in greased 9-inch spring form pan. Arrange apple slices over batter in a circular pattern, overlapping slightly; top with Nutty Crumb Topping. Cover; let rise in warm, draft-free place until almost doubled in size, about 40 to 50 minutes.
- 5 Bake at 375°F for 35 to 45 minutes or until toothpick inserted in center comes out clean. Let cool in pan on wire rack for 10 minutes. Remove side of pan; cool completely on wire rack. Garnish as desired.

Fleischmann's Yeast

<http://www.breadworld.com/index.html>