

BREAKFAST



**FASTNACHTKUCHLES
FAST NIGHT DOUGHNUTS
BERTHA LEUSCH**

1/4 Cup Lukewarm Water

1 Teaspoon Granulated Sugar

1 Package Dry Yeast

combine water + sugar then sprinkle yeast over top (in cereal bowl).

Mix above ingredients in small bowl and let rise.

put in dry, non-drafty place + wait for bubble to rise.

In a large bowl add:

Rise to double.

2 Cups Whole milk, scalded. Let milk cool to lukewarm before adding

→ + warm to touch.

2 Cups All-Purpose Flour, un-sifted

Add the risen yeast mixture. This mixture becomes a sponge. Stir it until just mixed and add:

use your clean hand to squeeze together. Let rise to double.

1/4 Pound Butter, softened ← cream together →

1/3 Cup Granulated Sugar

1 Tablespoon Salt

to Add mixture of butter + sugar

1 Egg

2 1/2 Cups All-Purpose Flour

Add milk/yeast mixture to creamed mixture.

Mix until well blended and let rise until double in size. Gramie always beat this by hand, much like the kuchen. If you have a good mixer, you can use it. Once the dough is risen, divide in 2 and roll until about 1/4 inch thick. Cut into triangles about 2" by 2 1/2". Tear a small hole in the center of each triangle. Allow the dough to rest about 15 minutes.

Add 1 or more cups of flour so it's not a "runny mess"

Fry in:

Crisco

Fry at 350 degrees in deep fat. The doughnut will rise to the top of the fat and should be turned at this point. You want them golden on both sides. If you don't have a deep fryer you can do this in a deep frying pan. Cool on paper towels. While still warm, shake in confectioners' sugar in a small paper bag.

This was a Leusch tradition for Shrove Tuesday. We would watch mom make them, just waiting for our first taste. We would also have to take warm plates of them to neighbors and the nuns and priests at church. After a number of years, Gramie started to make them on Halloween also. Once a year was not enough for us!



**EGGS GOLDENROD
DOROTHY LEUSCH**

1 Dozen Hard-Boiled Eggs, peeled and sliced

1 Can Cream of Mushroom Soup

1 Soup Can Whole Milk or Half & Half

1 Can Cream of Chicken Soup

White Bread, made into toast cups

Heat the milk or cream with the soups. Mix well. Add the eggs and simmer until evenly heated. Make the toast cups in a cupcake tin. Cut the crusts off the bread and put one piece in each cup, gently shaping them with the 4 corners pointing up. Bake in a 350 degree oven until browned. Serve the cups on a tray and the eggs in a serving bowl. Serve this with Ham slices or sausage.

This was a traditional Holiday breakfast meal for us.

BASIC KUCHEN DOUGH
BERTHA LEUSCH

2 Packages Dry Yeast

1/2 Cup Warm Water

1/4 Pound Butter

1/2 Tablespoon Salt 2 teaspoons

1/2 Cup White Sugar

2 Cups Whole Milk

2 Eggs, slightly beaten

6 ~~and 1/2 Cups~~ All-Purpose Flour, un-sifted

7c

Shake yeast into the warm water in a small bowl. Put in a warm place and let rise. Heat butter and milk together to scalding point. [Scalding is when you can just see tiny bubbles on the side of the pan.] Cool and then add to the sugar and salt in a large bowl. Stir to dissolve the sugar. Add the risen yeast [Should be at the top of the bowl before you add it. Gramie always used a cereal bowl.] and the eggs. Stir to mix. Add about 4 cups of the flour and blend well by beating with a wooden spoon. Add the rest of the flour, one cup at a time, always beating to incorporate it before you add the next cup. Take the bowl in your lap, beating the dough with your hand until it is elastic. This should take about 5 to 10 minutes, depending on the strength of your arm. You should reach under the dough and slap it against the side of the bowl. Keep turning the bowl about every 5 slaps, so all of the dough is beaten. When elastic form a ball of the dough. Cover the bowl with a dishtowel and let it rise, in a warm place, until doubled. Keep the bowl away from all drafts. Raisin Rolls, Bundt, and Fruit Kuchen are made from this recipe. See additional recipes for details on how to make these from this dough.

Bertha Leusch was Papa's mother. She made this every Saturday for Sunday breakfast. Gramie followed in her mother-in-laws footsteps for years. She stopped when she had her first heart attack. After that, kuchen was made only for Christmas and Easter breakfast. Today Mike Leusch, your Mom and Bobbie and Suzy Branion have continued the tradition of the holiday treat. Aunt Nancy and I occasionally make it, but cheat by using my Kitchen Aid mixer. None of that beating by hand for me!

Gramie usually doubled the recipe to make 2 fruit kuchen, 1 bundt and 3 pans of raisin rolls.

**BUNDT KUCHEN
BERTHA LEUSCH**

1/3 of the Basic Kuchen Dough

1 Cup Dark Brown Sugar

1/4 Pound Butter, melted

Extra Butter, melted to brush the top

Roll dough by hand into a large rope. In a 6 cup bundt pan [a mold with an open center hole], spread the brown sugar over the bottom evenly. Pour the 1/4 pound of the butter over the sugar. Place the dough over the mixture. Set away from drafts and let rise until about double. Brush the top with the melted butter. Bake at 350 degrees for 25 to 30 minutes. If you are serving this within a few hours, turn onto a plate within 3 to 5 minutes from taking it from the oven. If you are serving it later, let it cool completely and then cover the top with foil and refrigerate or freeze it depending on when you want to serve it. Reheat just before serving.

Uncle Mike and Uncle Tom love this!

BASIC KUCHEN DOUGH BERTHA LEUSCH

2 Packages Dry Yeast	1/2 Cup Warm Water
1/4 Pound Butter	1 Tablespoon Salt
1/2 Cup White Sugar	2 Cups Whole Milk
2 Eggs, slightly beaten	6 and 1/2 Cups All-Purpose Flour, un-sifted

Shake yeast into the warm water in a small bowl. Put in a warm place and let rise. Heat butter and milk together to scalding point. [Scalding is when you can just see tiny bubbles on the side of the pan.] Cool and then add to the sugar and salt in a large bowl. Stir to dissolve the sugar. Add the risen yeast [Should be at the top of the bowl before you add it. Gramie always used a cereal bowl.] and the eggs. Stir to mix. Add about 4 cups of the flour and blend well by beating with a wooden spoon. Add the rest of the flour, one cup at a time, always beating to incorporate it before you add the next cup. Take the bowl in your lap, beating the dough with your hand until it is elastic. This should take about 5 to 10 minutes, depending on the strength of your arm. You should reach under the dough and slap it against the side of the bowl. Keep turning the bowl about every 5 slaps, so all of the dough is beaten. When elastic form a ball of the dough. Cover the bowl with a dishtowel and let it rise, in a warm place, until doubled. Keep the bowl away from all drafts. Raisin Rolls, Bunt, Fruit Kuchen and Cinnamon Balls are made from this recipe. See additional recipes for details on how to make these from this dough.

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Gramie usually doubled the recipe to make 2 fruit kuchen, 1 bunt and 3 pans of raisin rolls.

**FRUIT KUCHEN
BERTHA LEUSCH**

Melted Butter

2 Large Cans Pie Filling

1/3 of the Basic Kuchen Dough

Divide your dough in half. Set one part aside, covered. Flour whatever surface you will be rolling the dough on, lightly. Roll the dough rather thin to fit a cookie sheet about 10 and 1/2 inches by 15 and 1/2 inches. Fit the rolled dough on the cookie sheet, crimping the edges all around the pan. Set it aside, covered, to rise again. Keep it out of drafts. Repeat the procedure with the second half of the dough. Once both sheets have risen, brush with melted butter. Spread the fruit on top. Gramie made many different kinds of fruit kuchen. Papa's favorite was cherry, but she also made apple, peach, berry and plum. Bake at 350 degrees for about 20 minutes. Be sure the edges of the kuchen are a nice brown. The middle of the kuchen never seems to be quite done. It is always a bit messy when eating the center pieces.

**RAISIN ROLLS
BERTHA LEUSCH**

1/3 of the Basic Kuchen Dough

1 1/2 Cups Dark Brown Sugar, packed

Butter, melted

Raisins

1/4 Pound Butter, melted

1/2 Cup Dark Karo Syrup

Divide the dough in half and roll each into a rectangle about 1/4 inch thick. Brush each with melted butter. Sprinkle 3/4 of a cup of the brown sugar over each and as many raisins as you like. [I like them very much!] Roll the rectangle from the long end very tightly. Cut the roll into slices about 1 1/2 inch thick. In 9 inch cake pans pour about 1/8 of a pound of the melted butter and 1/4 cup of the Karo syrup into each pan and swirl to mix together. Put the cut sides of the roll down in the pan, packing them in tightly. Bake at 350 degrees for 20 to 25 minutes. As in the Bundt, these are turned out of the pan in 3 to 5 minutes if you are serving them within a few hours. If not, keep in the pan and refrigerate or freeze.

These are definitely my favorites!

FRUIT KUCHEN
BERTHA LEUSCH

Melted Butter

2 Large Cans Pie Filling

1/3 of the Basic Kuchen Dough

Divide you dough in half. Set one part aside, covered. Flour whatever surface you will roll the dough on lightly. Roll the dough rather thin to fit a cookie sheet about 10 1/2 inches by 15 1/2 inches. Fit the rolled dough on the cookie sheet, crimping the edges. Set that aside, covered, to rise again. Again, keep it out of drafts. Repeat the procedure with the second half of the dough. Once both sheets have risen again, brush with melted butter. Spread your fruit on top. Gramie made many different kinds of fruit kuchen. Papa's favorite was cherry, but she also made apple, peach, berry and prune. Bake at 350 degrees for about 20 minutes. Be sure the edges of the kuchen are a nice brown. The middle of the kuchen never seems to be quite done. It is always a bit messy when eating the center pieces.

BOSTON BROWN BREAD
DOROTHY LEUSCH

2 Cups Brown Sugar

4 Eggs

2 Teaspoons Salt

1 Quart Buttermilk

4 Teaspoons Baking Soda, mixed with a little hot water

6 Heaping Cups Graham Flour

1 Box Seedless Raisins

1 Cup Walnuts, chopped

Look in a health store for the graham flour! In a mixer combine the sugar and eggs. Add the buttermilk and baking soda. Sift the flour and salt and add gradually. Add the raisins and walnuts. Gramie always put the batter in greased, large tin cans, as Boston Brown Bread is traditionally a round loaf. Fill the cans about 2/3rds full. Bake, in a water bath, for 2 hours at 300 degrees.

CARAMEL PECAN PINWHEELS
DOROTHY LEUSCH

1/2 Cup Caramel Ice Cream Topping

2 Tablespoons Butter, melted

1/2 Cup Pecan Halves

1 Package Refrigerated Breadsticks [8 count]

In a 9 by 1/2 inch round cake pan stir together the caramel topping and the butter. Sprinkle with the pecan halves. Separate, but do not uncoil the breadsticks. Arrange the coils on top of the caramel mixture. Bake at 350 degrees for 20 to 25 minutes or until golden. Let stand 2 to 3 minutes and invert rolls unto a serving platter. Makes 8 servings.

CREAM CHEESE PASTRIES
STELLA REESE

1 Cup All-Purpose Flour

1 Stick Butter

1 Large Philadelphia Cream Cheese

Dash of Salt

Solo Jam Filling

Powdered Sugar

Cream butter and cream cheese. Add flour and salt slowly. Roll dough out to 1/2 inch thick. Using the open end of a shot glass, cut circles in the dough. In the center of each circle, put about 1/2 teaspoon of the solo jam. Traditionally, we used apricot, prune and cherry. Pick whatever flavors you like. Bake at 325 degrees until golden brown, about 10 minutes. Watch them carefully. Sprinkle with powdered sugar when slightly cooled.

Aunt Stella was our Great-Aunt. She was Grampa Mac's, Gramie's father, sister. We served these with the kuchen for Sunday breakfast.

FUNNEL CAKES
DOROTHY LEUSCH

3 Eggs	1/2 Teaspoon Vanilla
1/4 Cup Granulated Sugar	2 Cups Whole Milk
4 Cups All-Purpose Flour	2 Teaspoons Baking Powder
1/2 Teaspoon Iodized Salt	Vegetable Shortening or Oil, for frying
Confectioners' Sugar	Funnel, with 1/2" hole

In a mixer bowl, beat eggs and vanilla until light and fluffy. Slowly beat in the sugar and beat until thick. Slowly mix in the milk. Sift together the flour, baking powder and salt. Add gradually to the egg mixture and mix well. Heat the shortening or oil in a 10 inch skillet to 375 degrees. To make a large funnel cake use about 1/2 cup batter in a funnel, placing your finger over the hole as you fill it with batter. Release the batter over the center of the pan in a circular pattern, working from the center out. You can make them whatever size you want. When brown on the underside, turn and cook until the other side is brown. Drain on paper towels. Sprinkle with confectioners' sugar. Serve hot. Will make 8 large funnel cakes.

Gramie got this recipe from The Cleveland Plain Dealer in 1983. She never made them for us. It's obvious who she was thinking about!

**HOSKA
BABA MINARIK**

1 Package Dry Yeast	1 Cup Whole Milk, scalded
1/2 Cup White Sugar	2 Teaspoons Salt
1/2 Cup Butter, softened	3 Eggs
4 and 1/2 to 5 Cups All-Purpose Flour	1/4 Teaspoon Mace
1 Cup Dark or Light Raisins	1/4 Cup Warm Water

Mix the dry yeast with the water. Cover and set aside to rise. This should triple in size. Combine the scalded milk, [The milk is scalded when you just see tiny bubbles on the side of the pan.] sugar, salt and butter. Cool to lukewarm and stir in the raised yeast and 2 beaten eggs. Add the flour gradually. Mix well. Add the mace and raisins. Mix thoroughly. Turn the dough out on a floured board and knead until smooth and elastic. This will take about 8 to 10 minutes. Place in a bowl, cover with a dishtowel and let rise in a warm place until double in size. This should take about an hour and a half. After it is risen, divide the dough into 4 parts. Shape 3 parts into strands 12 inches long, tapering the ends. Line up the strands on a greased baking sheet. Braid loosely without stretching the dough, beginning in the middle and work towards the ends. Shape the fourth part into an oblong loaf and put onto another greased baking pan. Cover with the braided dough. Brush a beaten egg over the top of the loaf for a nice brown bread. Bake at 350 degrees for about 1 hour. The loaf should be golden brown and dry when you put a toothpick in the deepest part.

Baba was Alice Minarik's mother-in-law. She made this bread for Easter. Aunt Nancy and I love it and do still make it.

NANCE'S EGGS

NANCY QUINN

White Bread [Almost one loaf] with crusts cut off

1 pound Spicy or Hot Pork Sausage [Bob Evans or similar]

1 package Simply Hash Browns [found in the refrigerator section]

2 Cups Shredded Sharp Cheddar Cheese

2 Cups Shredded Mozzarella Cheese

8 to 9 large beaten Eggs

Spray medium rectangle glass casserole with Pam. Line the bottom of the dish with the bread. Brown the sausage and drain on paper towels. Scatter the cooked sausage over the bread. [You may have to break it into smaller pieces] Top this with the hash browns. [If you can't find the Simply brand you may use frozen hash brown patties, defrosted and shredded into small pieces.] Cover the hash browns with the cheddar cheese and then the mozzarella. Slowly pour the eggs over the top. If you do this too quickly, it will run over the edges. Bake at 350 degrees for 30 to 45 minutes until the top is golden brown. For an attractive plate serve with small slices of melon and a bunch of grapes.

PANCAKES
DOROTHY LEUSCH

1 and 1/4 Cups All-Purpose Flour

2 and 1/2 Teaspoons Baking Powder

2 Tablespoons Sugar

3/4 Teaspoon Salt

1 Egg

1 and 1/4 Cup Whole Milk

3 Tablespoons Butter, melted

Sift the flour, baking powder, sugar and salt into a small bowl. In a separate bowl, beat the egg well and add the milk and butter. Stir to mix. Slowly stir into the flour mixture, mixing only until the dry ingredients are wet. Cook on a griddle or in a frying pan that you have sprayed with Pam. Drop by tablespoons or pour from a pitcher onto the hot griddle or pan. When bubbles form around the edges, carefully lift with a spatula to check that the bottom is brown. Turn and brown the other side. Makes 12 medium-size pancakes.

Gramie made these for Sunday breakfast quite often. Can you imagine how many batches she had to make for 8 kids and Papa?

QUICK QUICHE
LAURA LEUSCH

1 Nine Inch Pie Shell, defrosted	8 To 10 Slices Crisp Bacon, crumbled
3 Tablespoons Onion, finely diced	8 Ounces Swiss Cheese, grated
1 Tablespoon All-Purpose Flour	3 Eggs
1 Cup Whole Milk	Salt
Freshly Ground Black Pepper	

Place the bacon on the bottom of the pie shell. Sprinkle with the onion. Mix flour and cheese together. Whip the eggs and add to the cheese mixture. Add milk and season with salt and pepper. Pour over the bacon in the shell. Bake 15 minutes at 425 degrees. Reduce heat to 300 degrees and bake for 30 minutes.

SALAMI - EGG BAKE
SUSAN SCHENONE

1 Cup Salami, chopped

1/4 Cup Onion, chopped

1/4 Cup Green Pepper, chopped

1 Tomato, seeded and diced

Salt, to taste

Freshly Ground Black Pepper, to taste

6 Eggs, beaten

Mix all the ingredients and put in a casserole sprayed with Pam. Bake at 350 degrees for 20 to 30 minutes.

Aunt Sue sometimes used cherry tomatoes that she split in half instead of the diced tomato. If you like things a bit spicier, use a little Worcestershire sauce and a dash of cayenne pepper.

SOUR CREAM-WALNUT COFFEE CAKE
LAURA LEUSCH

Batter

1/2 Cup Butter

1 Cup Sugar

2 Large Eggs

1 Teaspoon Vanilla

1 Cup Sour Cream

2 Cups Flour

1 Teaspoon Baking Powder

1 Teaspoon Baking Soda

1/4 Teaspoon Salt

Topping

3/4 Cup Chopped Walnuts

1 1/2 Cup White Sugar

3 Tablespoons Cinnamon

1/4 Cup Butter

Make a crumble with the topping ingredients by mixing them all with a fork. For the batter, cream the butter and sugar. Add the eggs, vanilla and the sour cream. Mix well. Combine the dry ingredients and add slowly to the liquid. Butter and flour an angel food cake pan. Put 1/3 of the batter in the pan. Sprinkle with 1/3 of the crumbled topping. Repeat process, ending with the topping. Bake at 350 degrees for 40 to 45 minutes. Use a toothpick to test to see if it is dry. That will tell you if it is done. Cool 20 minutes before removing from the pan. I usually double this recipe for a big family event and still bake it in one pan.

This was a favorite of Papa's. He loved all that sugar and the walnuts!

STRAWBERRY-RAISIN SCONE BAKE

2 Cups All-Purpose Flour

2 Tablespoons Granulated Sugar

1/2 Cup Whole Milk

1 Tablespoon Baking Powder

2 Eggs, beaten

1/4 Teaspoon Salt

3/4 Cup Raisins

1/2 Cup Butter

1/2 Cup Thick Strawberry Jam

Preheat oven to 425 degrees. Grease an 8 inch round cake pan. Combine the flour, sugar, baking powder and salt. Using a pastry blender or fork cut in the butter until the mixture resembles coarse crumbs. Add milk, eggs and raisins. Stir until the dry ingredients are just moistened. With floured hands, pat half the dough into the bottom of the pan. Press dough 1/4 inch up the sides of the pan. Spread the dough with the jam. Top with remaining dough, spreading evenly. Using sharp knife, score the dough into 8 wedges. Brush top lightly with melted butter and sprinkle with granulated sugar. Bake at 425 degrees for 20 to 25 minutes or until toothpick inserted in the center comes out clean. Serve warm. Serves 8.

WAFFLES
DOROTHY LEUSCH

1 and 3/4 Cups Cake Flour, sift before measuring

1/2 Teaspoon Salt

2 Teaspoons Double-Acting Baking Powder

1 Tablespoon Sugar

3 Egg Yolks

7 Tablespoons Butter, melted

1 and 1/2 Cups Whole Milk

3 Egg Whites

Resift the flour with the salt, baking powder and sugar. Beat the egg yolks well and add the butter and milk, mixing well. Make a hole in the center of the sifted ingredients and pour in the liquid ingredients. Combine them with a few swift strokes. The batter should have a pebbled look. Beat the egg whites until stiff, but not dry. Fold the egg whites into the batter until they are barley blended.

You'll need a waffle iron to make these!