COOKING WITH JAN ~ MAY 24, 2017

RECIPES AT COBORNS & kokk.com website

"KUCHEN WITH JAN" winning recipes

RHUBARB KUCHEN

3rd place ~ Marge Hansen

CRUST 1 CUP FLOUR; 1/2 TSP SALT; 5 TBLS LARD OR SHORTENING; 1 TSP WHITE SUGAR; 1/2 CUP CREAM

BLEND TOGETHER FLOUR, LARD, SALT & WHITE SUGAR; ADD CREAM AND BLEND. ROLL OUT AND LINE THE BOTTOM OF A 10" PIE PLATE.

RHUBARB 1/2 CUP WHITE SUGAR; 2 TBLS FLOUR; 1/2 TSP CINNAMON; 1 1/2 CUPS FINELY CUT RHUBARB

SPRINKLE 1/4 CUP SUGAR INTO THE CRUST; SPRINKLE WITH FLOUR. ADD RHUBARB TO THE PAN; SPRINKLE WITH THE REMAINING 1/4 CUP SUGAR AND THE CINNAMON.

TOPPING 1 EGG, BEATEN; PINCH OF SALT; 1/2 CUP WHITE SUGAR; 1/2 TSP VANILLA; 3/4 CUP CREAM; 1/4 CUP FLOUR

BEAT ALL THE INGREDIENTS UNTIL WELL BLENDED; POUR OVER RHUBARB. BAKE AT 350 DEGREES FOR 45-60 MINUTES OR UNTIL DONE. COOL & SERVE.

RHUBARB SURPRISE

2nd place ~ Janice Peterson

CRUST 1 CUP FLOUR; 1/2 CUP WALNUTS, CHOPPED; 1/2 TSP SALT; 1/2 CUP BROWN SUGAR; 1/4 CUP MARGARINE/BUTTER; 1 TSP VANILLA

BLEND ALL WITH THE MARGARINE/BUTTER; PRESS INTO AN UNGREASED 9" PIE PLATE AND BAKE AT 375 FOR 10-15 MINUTES OR UNTIL GOLDEN BROWN.

FILLING 2—8 OZ CREAM CHEESE, SOFTENED; 1 TSP VANILLA; 3/4 CUP WHITE SUGAR; 3 EGGS

BEAT CREAM CHEESE UNTIL LIGHT & FLUFFY; ADD IN SUGAR AND VANILLA. ADD EGGS, ONE AT A TIME, MIXING WELL AFTER EACH. POUR MIXTURE INTO BAKED CRUST AND BAKE AT 375 DEGREES FOR 15-20 MINUTES OR UNTIL SET AND EDGES ARE LIGHT BROWN.

TOPPING 3 CUPS FRESH RHUBARB, CHOPPED; 1/4 CUP WATER; 1 TBLS CORNSTARCH; 3/4-1 CUP WHITE SUGAR; 1/4 TSP CINNAMON; FROZEN STRAWBERRIES, THAWED

IN LARGE SAUCEPAN, COMBINE CHOPPED RHUBARB, SUGAR, CINNAMON, WATER AND CORNSTARCH. COOK, STIRRING CONSTANTLY UNTIL THICKENED AND RHUBARD IS TENDER. ADD THAWED STRAWBERRIES; BLEND WELL AND SET ASIDE TO COOL. POUR OVER THE FILLING; CHILL, SERVE WITH WHIPPED TOPPING IF DESIRED.

FRUIT KUCHEN

1st place ~ Marge Hansen

CRUST 2 PKGS YEAST; 6 1/2 CUPS FLOUR; 2 CUPS WARM WATER; 1/2 CUP COOKING OIL; 1 TSP SALT; 2 EGGS; 1/2 CUP WHITE SUGAR; LEMON FLAVORING

DISSOLVE YEAST IN WARM WATER; ADD SALT, 2 CUPS FLOUR AND THE SUGAR, BEAT FOR 2 MINUTES. ADD COOKING OIL & EGGS; BEAT FOR 2 MORE MINUTES. ADD REMAINING FLOUR; KNEAD, THEN LET RISE UNTIL DOUBLE IN SIZE. PUNCH DOWN, THEN LET RISE FOR ANOTHER 20 MINUTES. ROLL OUT FOR ROLLS, DONUTS, KUCHEN BASE OR WHATEVER YOU CHOOSE. FOR KUCHEN, PUT INTO 9" PIE PLATE; WILL BE ENOUGH DOUGH REMAINING TO MAKE A 9" PAN OF ROLLS.

FILLING 1 CUP WHITE SUGAR; 2 TBLS CORNSTARCH; 3 EGGS; 1 1/2 CUPS CREAM; 1 1/2 CUPS MILK.; CHOICE OF FRUIT ~ APPLES, PRUNES, PEACHES, RHUBARB, STRAWBERRY

MIX SUGAR & CORNSTARCH; BEAT IN THE EGGS. ADD THE CREAM & MILK; COOK OVER LOW HEAT UNTIL THICK. WATCH CAREFULLY AS SCORCHES EASILY. WHEN THICKENED, SET ASIDE TO COOL.

TO PREPARE, POUR FRUIT INTO THE DOUGH CRUST; ADD THE ABOVE FILLING ON TOP. BAKE AT 350 DEGREES FOR 20 MINUTES. THE FILLING RECIPE IS ENOUGH FOR 3—9" KUCHENS.