



Grandma Obrigewitsch's Sugar Kuchen

9 cups all-purpose flour
2 cups granulated sugar, divided
1 teaspoon salt
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon ground anise or anise extract
1-1/2 cups lard
4 eggs
2 cups (1 pint) whipping cream

In large bowl, combine flour, 1-1/2 cups sugar, salt, baking powder, baking soda and ground anise (if used). Cut in lard. In separate bowl, mix eggs, whipping cream and anise extract (if used); mix into flour mixture. Work dough to a pliable consistency. Wrap tightly in plastic wrap; chill for several hours or overnight.

Make Date Filling. Preheat oven to 350 degrees F. Divide dough in half. On a 16x14-inch or larger ungreased cookie sheet, roll out half of dough to a 14x12-inch rectangle that is 1/4-inch thick. Spread Date Filling evenly over the top. Roll the remaining dough on parchment to the same size as the bottom and 1/4-inch thick. Use parchment to lift and position dough on top of date filling; peel off parchment. Pinch outside edges together. Sprinkle remaining 1/2 cup sugar on top. Bake at 350 degrees for about 35 minutes or until top is light brown. Place cookie sheet on wire cooling rack to cool. Cut into bars. *Makes about 6 dozen, depending on size.*

Variation: Bake without the filling by rolling dough to 1/2-inch thickness on cookie sheet. Sprinkle with 1/2 cup granulated sugar. Bake until top is light brown.

Note: Ground anise can be purchased at spice specialty stores.

Date Filling

1 pound chopped pitted dates
1 cup granulated sugar
1 cup water

In medium saucepan, combine dates, sugar and water; bring to a boil, then cook on low heat until mixture reduces to a smooth consistency. Stir often.

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Appearing on previous page (from left):
Grandma Obrigewitsch's Sugar Kuchen (Pg. 7)
Gluten-Free Chocolate Chip Cookies (Pg. 12)
Spitzbuben (Pg. 29)
Raisin Cookies (Pg. 28)