

Zwiebelkuchen

(German Onion Cake)

Dough

½ oz Yeast
1 c Milk (lukewarm)
2½ c Cake Flour
pinch Sugar
½ tsp Salt
3 Tbs Butter

Topping

1½ ea Extra Large
Yellow Onions
5 oz Raw Bacon
1 c Sour Cream
2 ea Eggs
½ tsp Salt
pinch Nutmeg
pinch Pepper



1. Heat oven to 425°F.
2. Mix 2 Tbs flour, yeast, and sugar together then mix in milk.
3. Set aside in a warm place.
4. Cut butter into remaining flour and salt. Set aside.
5. Dice bacon and Julian the onions.
6. Add milk mixture into the flour mixture and mix until it forms a ball.
7. Cover and set aside in a warm place.
8. Sautee bacon and onions until the onions start to caramelize. Let cool.
9. Mix remaining topping ingredients in a separate bowl and add the onions and bacon.
10. Place dough into the bottom of a greased spring form pan and top with onion mixture.
11. Bake in oven for about 30 minutes.

When we visit family in Germany life stops at around 4:00 pm so we can eat cake or pastries. I will watch my watch to make sure I don't miss out. In the fall there are about 2 weeks that you can get new wine and the Zwiebelkuchen is often served with it. ...So at 4:00 pm we stopped and had some Zwiebelkuchen and new wine in one of the small towns. It was one of the most memorable meals I had in Germany and I will often crave it. It isn't easy to find new wine here so I serve it with a nice Riesling.

I created a warm place to let the dough steps rest by placing a container with about 2 cups of water in the microwave and heating it for about 3 minutes. I then place the dough in the microwave with the container of hot water the door shut.

Be creative, have fun and enjoy!!!