

Grandma Barbara Bickler's
→ **German Kuchen** →

SELECTED RECIPES FROM
SCHMECKFEST

2 cups flour
½ cup sugar
½ cup cream
1 ¼ tsp baking powder
Pinch of salt
3 drops anise extract

→ Mix and roll to fit an
8- or 9-inch pie platter.

Spread with a mixture of:
1 egg (beaten)
½ cup cream (whipped)
½ cup sugar



Bake at 375°F until brown.

Grandma Julia Messer's
→ **Knoephles** →

SELECTED RECIPES FROM
SCHMECKFEST

1 cup
all-purpose flour
1 egg
1 cup milk
Saltine crackers
Bacon grease



→ Mix flour, egg, and milk to form a stiff
dough. (Pour in the milk a little at a time;
you don't want the dough too "soupy".)
Drop by spoonfuls into boiling water. When
they float, they're done. Remove & drain.

→ While water is heating, place saltines
between sheets of waxed paper & crush
with rolling pin. Roll the dumplings in cracker
crumbs. Melt a little bacon grease in cast-iron
skillet and lightly brown the knoephles. Serve
with roast pork, potatoes, & sauerkraut.