**Kuchen**

**Basic Kuchen Dough**

1 ½ cups (330 grams) milk, scalded

1 stick butter (into scalded milk)

½ cup sugar (into milk when cooler)

2 eggs (beaten into cooled milk – let milk cool to below 100 degrees)

1 tsp vanilla (into milk)

6 cups all-purpose flour (720 grams) – start with 5 cups (600 grams); use as much more as needed

1 TB yeast (stirred into flour)

1 ½ tsp salt (stirred into flour)

Combine flour mixture and milk mixture. Knead dough 10 minutes, adding just enough flour so dough is not sticky.

Let rise until doubled, which should take about an hour in a warm kitchen.

**Bread and Butter Rolls**

Punch down dough.

Roll out ½ inch thick and cut with a juice glass or biscuit cutter for bread and butter rolls.

Let rise in pan until doubled.

Bake at 350 degrees until brown on top (about 20 minutes, give or take three minutes)

**Cinnamon-Raisin Sweet Rolls (Schnecken)**

Punch down dough.

Roll out ¼ to ½ inch thick into a rectangle whose shorter edge is about 9 inches.

Rub with soft butter (2-3 tablespoons of butter should be enough)

Sprinkle with sugar (about a quarter of a cup), cinnamon (about 1 tablespoon), raisins (1 cup should be enough).

Roll up the rectangle from the broad end; you should have a nice long column. Slice the columns into rolls about 1/2 inch thick.

Let rise in 13x9 inch baking pan until doubled (this takes about an hour in a warm kitchen).

Bake at 350 degrees until just starting to turn brown on top, which usually happens between 17 and 22 minutes. It’s better to undercook a little bit than to overcook. If you’re using a pyrex pan, cook at 325 degrees.