**October -Germany**

**Beer Bread Mix**

1 loaf

*Ingredients:*

1 ½ cups flour

2/3 cup yellow cornmeal

2 tsp baking powder

½ tsp salt

½ tsp baking soda

2 tbsp packed brown sugar

2/3 grated Parmesan cheese

½ tsp crushed red pepper, ground red pepper, chili powder, or spicy paprika

4 tsp dried minced onion

In a medium bowl, stir together the flour, cornmeal, baking powder, salt, and baking soda. Place with remaining ingredients in an 18oz beer bottle or other jar, layering the ingredients if bottle is clear. Cover bottle. Attach baking directions. Store in refrigerator.

To prepare, empty the contents into a medium bowl. Stir in one 12oz can or bottle of beer just until combined. Pour into a greased 8x4x2 inch loaf pan. Bake in a 375° oven for 35-40 minutes or until a wooden toothpick inserted near the center comes out clean. (If necessary, cover loosely with foil the last 10 minutes of baking to prevent overbrowning.) Remove from oven, and if desired, brush with butter. Cool in pan for 10 minutes; remove from pan. Serve warm or cool completely on wire rack.

**Beer Bread**

1 loaf

Ingredients:

3 cups all purpose flour

1 tbsp baking powder

1 tsp salt

4 tsp

1 can of beer at room temperature (12oz)

1/8 stick butter, melted

Combine the first four ingredients, and then stir in the beer. Don not over stir. It is okay if the batter is lumpy. Pour into a loaf pan; brush on the melted butter; place in a preheated 375° oven. Bake for about 40 minutes or until a toothpick comes out clean.

**Carrot Soup with Apple**

6 Servings

*Ingredients:*

8 carrots, sliced thin

2 hard apples, peeled, cored, and chopped

1 onion, peeled, and chopped

1 clove garlic, minced

2 ribs celery, chopped

5 cups chicken broth

½ stick butter

2 bay leaves

1/8 tsp black pepper

Parsley, in sprigs or chopped for garnish

Sauté the carrots, apples, celery, onion, and garlic in the butter (about 3 minutes or until the onion is translucent). Transfer to a soup kettle. Add all other ingredients and bring to a boil. Reduce heat to simmer and cook for 30 minutes or until carrots are tender. Let cool. Remove bay leaves. Puree in batches. Return to kettle and cook until piping hot. Garnish parsley.

**Cheesy Potato Casserole**

*Ingredients:*

8 cooked potatoes, diced

½ lb bacon, cooked, drained, and crumbled

½ cup red and green peppers

½ cup onions

1 cup salad dressing or mayo

½ cup milk

1 cup grated cheddar cheese

Salt and pepper to taste

Cook bacon, drain, and crumble. Set aside. Discard all but two tablespoons of bacon drippings and sauté onions, pepper just till soft. Cube potatoes into a 10 inch casserole; add sauté onions and peppers. Mix salad dressing with milk. Pour over potato mixture, and stir gently. Spread cheese and bacon on top. Bake at 325° for about 45 minutes or until bubbly.

**Wurstsalat**

*Ingredients:*

¼ lb Ring Bologna, thin sliced or long strips

¼ lb Kielbasa, thin sliced or long strips

¼ lb Salami, thin sliced or long strips

¼ lb Ham, thin sliced or long strips (any kind of meat total 1 lb)

1 onion, thin sliced rings

Vinegar/oil, vinaigrette

Salt and pepper

Pinch of sugar

2 dill pickles, chopped or small cubed

Fresh parsley

Mix all together and serve with fresh grain bread with crust buttered if you choose. If desired, add hard boil eggs.

**Glühwein**

*Ingredients:*

¼ liter water

1 stick cinnamon

4 cloves

1 piece lemon peel

¼ cup sugar

½ liter red wine

Cook the water, cinnamon, cloves, lemon peel, and sugar together until the sugar dissolves. Add red wine to the mixture, but do not boil. Remove spices and serve with a thin lemon slice.

**Mashed Potatoes on Brats**

*Ingredients:*

8-10 brats

4-6 large potatoes, peeled and chunked

1 large sweet onion, chopped

8 tbsp grated cheese, you choice

½ cup whole milk

3-4 tbsp butter

Salt and pepper

Boil and mash potatoes with milk, butter, salt, and pepper. Cook brats according to package directions, brown and cube. Remove brats to warm platter. Sauté onions. Place cubed brats and onions in 9x13 casserole, spread potatoes on top. Sprinkle grated cheese over potatoes. Bake at 350° for 30 minutes.

**Black Forest Cherry Cake**

*Ingredients for cherry filling:*

½ cup sugar

3 tbsp cornstarch

1 can (16oz) pitted red tart cherries, well drained (reserve liquid)

¼ cup kirsch

Red food coloring (optional)

Mix sugar and cornstarch in 1 quart sauce pan. Add enough water to reserve liquid to measure ¾ cup; stir into sugar mixture. Cook, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Stir in Kirsch and food color. Cut cherries into halves; stir into filling. Refrigerate until completely chilled.

*Ingredients:*

2 ¼ cups all purpose flour or cake flour

1 2/3 cups sugar

2/3 cup cocoa

1 ¼ tsp baking soda

1 tsp salt

¼ tsp baking powder

1 ¼ cups water

¾ shortening

2 eggs

1 tsp vanilla

Cherry filling

1 bar (4oz) sweet cooking chocolate

2 cups chilled whipping cream

¼ cup sugar

Maraschino cherries

Heat oven to 350°. Generously grease and flour two 9 inch or three 8 inch round layer pans. Beat flour, 1 2/3 cups sugar, the cocoa, baking soda, salt baking powder, water, shortening, eggs, and vanilla in large mixer bowl on low speed, scraping bowl constantly, 30 seconds. Beat on high speed, scraping bowl occasionally, 3 minutes. Pour into pans bake until wooden pick inserted in center comes out clean, 30 to 35 minutes. Cool 5 minutes; remove from pans. Cool on wire racks. With a vegetable parer or thin, sharp knife, slice across chocolate bar with long strokes to form 12 to 14 chocolate curls for garnishing cake. Refrigerate curls until ready to use. Place one cake layer upside down on serving plate. Beat whipping cream and ¼ cup sugar in chilled bowl until stiff peaks form. Spread bottom layer with about 2/3 of cherry filling and 1 cup of whipped cream. Place other layer top side up on whipped cream. Spread with remaining cherry filling. Frost side and top of cake with remaining whipped cream. If desired, coarsely shred enough remaining chocolate to measure ½ cup. Gently press shredded chocolate onto side of cake. Garnish top of cake with chocolate curls and Maraschino cherries. Refrigerate until serving time.

**Cinnamon Swirl Kuchen**

12 Servings

*Ingredients:*

½ cup butter

½ cup shortening

2 1/3 cups sugar

4 eggs

1 cup milk

2 tsp vanilla extract

3 cups all purpose flour

3 tsp baking powder

1 tsp salt

2 tbsp ground cinnamon

In a large mixing bowl, cream butter and shortening. Gradually add 2 cups sugar; cream until fluffy. Add eggs, one at a time, beating well after each addition. Combine milk and vanilla; set aside. Sift together flour, baking powder, and salt; add the creamed mixture alternately with milk mixture, beating just enough after each addition to keep batter smooth. Combine cinnamon and remaining sugar; sprinkle 1 to ½ tsp into a greased 10 inch tube pan. Pour 1/3 of batter into pan. Sprinkle half of remaining cinnamon/sugar; top with 1/3 batter. Repeat with remaining cinnamon/sugar and batter. Smooth top with spatula. Bake at 350° for 1 hour and 15 minutes. Cool for 10 minutes; remove from pan to a wire rack to cool thoroughly.

**Zwiebel Kuchen**

*Ingredients:*

5-7 medium onions, sliced thin

2-3 tbsp butter

½ lb bacon, diced

3 eggs

¼ cup whipping cream

1 tbsp flour

1 tsp salt

Pepper to taste

1 pop open pizza dough crust

Cooking spray

Cook onions in butter until tender, not browned. Set aside to cool. Cook bacon, drain, and cool. Mix remaining filling ingredients and fold in onions and bacon. Put pizza dough\* on baking sheet. Spray baking sheet with Pam. Roll out dough and turn an edge all around. Fill with cooled onion mixture. Bake at 425° until crust is done and onions begin to brown. \*Note: can divide into 2 pie crusts, use 1 loaf of thawed (frozen) bread dough, or prepare bread dough.

**German Brownies**

*Ingredients:*

½ cup all purpose flour

½ cup walnuts, ground

½ tsp baking powder

¼ tsp salt

5 tbsp vegetable shortening

4 tbsp semisweet chocolate

3oz cream cheese, at room temperature

1 cup granulated sugar

3 large eggs

½ tsp almond extract

Preheat the oven to 350°. Lightly grease a 9 inch square baking pan. Combine the flour, walnuts, baking powder, and salt. In the top of a double, boiler, melt 3 tablespoons of the vegetable shortening and the chocolate, stirring until smooth. Remove from the heat and beat in the remaining 2 tablespoons shortening and cream cheese. Beat in the sugar. Beat the eggs and almond extract. Gradually blend in the dry ingredients. Spread the batter evenly in the prepared baking pan. Bake for 12 to 15 minutes, or until a toothpick inserted in the center comes out clean. Cool in the pan on a wire rack before cutting into larger or small bars. Frost these with chocolate icing to make them even more indulgent.

**Bienenstich Cake “Bee Sting”**

2 cakes, 16 servings

*Ingredients for dough:*

2 ¼ cups unbleached all purpose flour

4 tbsp (1/2 stick) butter

2 tbsp sugar

1 ½ tsp instant yeast

¾ tsp salt

2 large eggs

¼ cup water

*Ingredients topping:*

6 tbsp (3/4 stick) butter

1/3 cup sugar

3 tbsp honey

2 tbsp heavy cream

1 ½ sliced almonds

*Ingredients for filling:*

2 tsp unflavored gelatin (2/3 of a packet)

2 tbsp water

1 cup heavy cream, whipped to very soft peaks

3oz package instant vanilla pudding mix

1 ½ cups milk

1 tsp vanilla extract

Combine all of the dough ingredients in a medium sized mixing bowl, stirring till the mixture becomes cohesive. Transfer the dough to a lightly oiled or lightly floured work surface, and knead it for 5 to 8 minutes, till it is smooth. Or knead it in an electric mixer, using the dough hook, for 4 to 7 minutes at medium speed. Place the dough in a lightly oiled bowl, turn to grease all sides, cover the bowl with a proof cover or plastic wrap, and let it rise for 60 minutes, till it is puffy. Transfer the dough to a lightly oiled work surface, fold it over to expel any excess gas, and then divide it in half. Roll each piece into a ball, then pat and stretch each ball into an 8 inch circle. Place the circles into two lightly greased 8 inch pans; do not worry if the dough shrinks way from the edges of the pans. Allow it to rise and rest for 30 minutes. The gluten will relax, making the dough easier to work with. Then gently stretch and pat it to reach the edge. Make the topping while the dough is rising. Melt the butter in a small saucepan set over medium heat. Add the sugar, honey, and cream. Bring the mixture to a boil, and boil it for 3 to 5 minutes, until it is taken on a very light gold color. Stir in the almonds, let it cool slightly, and then spread over the dough in the pans. Bake the Bienenstich in a preheated 350° oven for 25 t o28 minutes, until the edges are golden brown and the topping is bubbling. Remove it from the oven, and cool in the pan for 30 minutes, to allow the topping to firm up. Run a knife around the edges of the pan to loosen any stuck-on dough, and flip each cake over onto a plate, then flip back onto a rack so the almond topping is up. Cool completely before filling. Carefully split each of the cakes in half horizontally, so that you have four thin, round cakes. This is best done using a serrated knife; cut slowly and check as you go to make sure you are staying on a straight line. Set the cakes aside. Soften the gelatin in the 2 tbsp water, then heat the mixture, until the gelatin has melted and the mixture is clear. Let it cool slightly. Fold a bit of the whipped cream into the gelatin, then fold that back into the remaining whipped cream. Mix the instant pudding with the milk and vanilla, stirring for 2 minutes as the box directs. Immediately fold the whipped cream/gelatin mixture into the pudding. Use this faux pastry cream to fill the cakes. Serve immediately, or refrigerate until you are ready to serve.

**Black Forest Cake**

*Ingredients:*

6 eggs

¼ lb margarine

¼ lb sugar

2 tbsp water

3 tbsp cherry schnapps

¼ lb flour

1/2 pack baking powder

½ tsp cinnamon

¼ lb ground almonds (no skin)

¼ lb ground Mocha or dark chocolate

3 tbsp cherry schnapps

Mix egg yolks, margarine, sugar, salt, schnapps, and water until foamy, set aside. Mix flour, baking powder, cinnamon, almonds, and chocolate in separate container and set aside. Beat egg white until stiff. Fold stiff egg white and dry mix under egg yolk mix in intervals. Pour in round, with baking paper lined spring form and bake at 350° for about 45 minutes, test with toothpick. It will be done if the toothpick comes out clean. After cooling cut in three layers and sprinkle each one with 1 tbsp schnapps.

*Ingredients for filling:*

1 lb sour cherries

2 tbsp sugar

2 tbsp cherry schnapps

½ whipping cream

1 pack vanilla sugar

1 pack Whippet

¼ lb shaved sweet chocolate

Pour sugar and schnapps over cherries and let stand for about 1 hour. Beat cream with vanilla sugar until very stiff. Set half of the cherries on the bottom layer and 1/3 of the cream, set second layer on first and do the same with the next layer, leave a few cherries for decoration on top. Set last layer on top and spread rest of the cream all around the cake. Sprinkle chocolate shavings all around and decorate with the cherries and some chocolate leaves.

**Bubba’s Sarma**

*Ingredients:*

2 heads of cabbage

2 lb ground beef

1 ½ cups cooked rice

2 eggs

1 clove garlic, crushed

Salt and pepper to taste

2 tbsp seasoned bread crumbs

1 large can sauerkraut

Ham or kolbassi

Large can tomato sauce and large can water

Boil the cabbage in water, removing a few leaves at a time. Trim heavy veins on leaf. In a bowl, mix beef, rice, eggs, garlic, salt, pepper, and bread crumbs. Place a small mixture in the center of each cabbage leaf and roll up. Seal both ends by tucking in. Cut up the remaining cabbage and place in bottom of pot and top with small amount of sauerkraut. Layer the stuffed cabbage (seam side down), and sauerkraut. Continue to layer. After the last layer, top with the ham or kolbassi and pour the diluted tomato sauce over the stuffed cabbage, making sure to cover all the rolls. Bring to boil, lower the heat, and simmer for 2 hours.

**Fresh Apple Cake**

*Ingredients for topping:*

2 tbsp butter, melted

½ cup brown sugar, firmly packed

2 tbsp flour

1 tsp ground cinnamon

Stir all of the ingredients together until mixture is crumbly.

*Ingredients for cake:*

½ cup butter, melted

1 ½ cups sugar

2 large eggs

1 tsp vanilla

2 cups flour

1 tsp ground cinnamon

1 tsp baking soda

4 cups apples, peeled, ¼ inch thick sliced

Stir together butter, sugar, eggs, and vanilla in a large bowl until blended. Combine flour, cinnamon, and baking soda; add to butter mixture, stirring until blended. Stir in apples. Batter will be very thick. Spread batter into a greased 9x13 inch pan. Cake can be topped with streusel at this point. Bake at 350° for 35 minutes or until toothpick inserted in center comes out clean.

**Fruit Filled Spritz Cookies**

*Ingredients for fruit filling:*

1 ½ cups chopped dates

1 cup water

½ cup sugar

1 cup Maraschino cherries, drained, chopped (10oz jar)

½ cup flaked coconut

½ cup ground nuts, optional

*Ingredients for dough:*

1 cup butter, softened

1 cup sugar

½ cup packed brown sugar

5 eggs

½ tsp almond extract

½ tsp vanilla extract

4 cups flour

½ tsp baking soda

In a small saucepan, combine dates, water, and sugar; bring to a boil, stirring constantly. Reduce heat; cook and stir until thickened. Cool completely. Stir in cherries, coconut, and nuts; set aside. In a large bowl, cream butter and sugars until light and fluffy. Beat in eggs and extracts. Combine flour and baking soda; add to creamed mixture and mix well. Using a cookie press fitted with a bar disk, press a 12 inch long strip of dough onto a parchment lined baking sheet. Spread fruit filling over dough. Press another strip over filling. Cut into 1 inch pieces (there is no need to separate the pieces). Repeat with remaining dough and filling. Bake at 375° for 12 minutes. Cut again into pieces if necessary. Enjoy!!!

**German Cut-Out Cookies**

*Ingredients:*

1 cup butter, softened

2 cups brown sugar

2 eggs

1 tbsp vanilla

4 cups flour

1 tsp baking soda

1 tsp baking powder

½ tsp salt

Preheat oven to 350°. In large bowl cream together butter and brown sugar. Beat in eggs and vanilla until well blended. Combine flour, baking soda, baking powder, and salt. Stir into creamed mixture. Roll out to ¼ inch thick, cut into shapes bake for 8 to 10 minutes.

**Sauerkraut Cake**

*Ingredients:*

2/3 cup butter

1 ½ cup sugar

1 tsp vanilla

3 eggs

½ cup cocoa

1 tsp baking powder

½ tsp salt

1 tsp baking soda

2 ¼ cups flour, sifted

1 cup water

2/3 sauerkraut, drained, thoroughly rinsed, chopped

Cocoa butter cream frosting

*Ingredients for cocoa butter cream frosting:*

¾ cup cocoa

1 pinch salt

2 cups powdered sugar

½ cup butter

1 tsp vanilla

¾ cup whipping cream

Combine cocoa, salt, and sugar. Cream butter and vanilla. Add cream. Combine the sugar mixture and cream mixture a little at a time, and then beat 2 minutes at high speed with an electric mixer. Spread on cooled cake

Preheat oven to 325°. Grease and flour 3 8 inch cake pans. Cream butter and sugar until smooth. Add vanilla and eggs, one at a time. Sift dry ingredients together and add alternately with water. Mix well. Fold in drained sauerkraut. Turn into cake pans. Bake in preheated oven for about 30 minutes or until cake springs back at the touch. Remove from pans immediately, cool on a rack, and then frost with cocoa butter cream frosting.