

Koenigskuchen

8 oz butter or oleo
7 1/2 oz sugar
5 eggs

4 level tsp. baking powder
2/3 cup milk
1 1/2 cups raisins
1/4 cup currants
1/3 cup citron
4 cup cherries cut up

slowly add sugar,
g powder & salt
sly add to mixture,
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Koenigskuchen - Kings Cake

8 oz. (226gm) butter, softened 1 pinch salt

1 cup (212gm) sugar 3 1/2 (500gm) cups wheat flour

5 eggs 4 level tsp. (16gm) baking powder

1 tsp. (5ml) rum extract 2/3 cup (150ml) milk

Aunt Josie's recipe

1 1/2 cups (220gm) raisins

3/4 cup (100gm) dried currants

3/8 cup (80gm) citron

1/4 cup (32gm) chopped candied or dried cherries

1. Beat butter until creamy, add sugar, stirring until mixed well. Beat in eggs, salt, and flavoring.
2. Sift together flour and baking powder, then add to the butter mixture a little at a time, alternating with milk until all flour and milk is incorporated. Beat until mixture is fluffy.
3. Gently fold in dried fruits.
4. Butter two loaf pans and line with parchment, if desired. Divide batter mixture evenly between the pans.
5. Bake at 325° F. for 1 hour and 20 minutes.
6. Let cakes stand for 10 minutes, remove from pans, cool completely. Dust with powdered sugar before cutting.
7. Serve with butter and currant jelly. This cake is rich and wonderful as a coffee cake.

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