

Streuselkuchen

Funeral Cake

2 cups *milk*
½ cup *sugar*
1 tsp *dry yeast*
5 cups *flour*

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½ lb *butter*
1¼ cups *sugar*
2¼ cups *flour*
½ cup *oat flour*
1 tbs *vanilla extract*
½ tsp *ground cinnamon*
¼ tsp *salt*

Heat milk and sugar in a non-metallic mixing bowl to body temperature (about 40s in the microwave). Stir to dissolve the sugar. Sprinkle dry yeast over milk, cover with plastic wrap, and let sit for about 15min.

Make sure butter is at room temperature. If necessary, microwave for about 7s. In a mixing bowl, combine butter, sugar, and half of the flour. With a hand or stand mixer process until butter is evenly incorporated into crumb mixture. Keep processing while adding remaining flour and oat flour one half cup at a time.

Add vanilla extract, cinnamon, and salt. Evenly mix under crumbs, and set aside.

Add flour to proofed yeast. Using either the mixer's dough hooks or your hands, incorporate all the flour until the dough comes together in a ball. Remove from mixing bowl and knead vigorously for about 1 min, pushing down hard with the heels of your hands.

Heat oven to 120°F then turn off. If the oven does not have a setting this low, heat to higher temperature and then crack the oven door open for a minute.

Form dough into a ball, dust with flour, return to mixing bowl, cover with plastic wrap, and let rise in the oven for about 30min. It should approximately double in volume during this time.

Roll out dough with a rolling pin and transfer to a half-size cookie sheet (13"×18"). Make sure that the dough covers the entire cookie sheet evenly and that there are no gaps on the sides.

Evenly sprinkle crumbs over dough, and return to oven. Let rest for at least 30min and up to 8 hours.

Bake in middle of oven for about 35-40min at 325°F or until crust starts turning golden brown.

Note: If oat flour is unavailable, it can be made by processing rolled oats in a blender, or it can be substituted by regular flour.

Variation: For a traditional Eastern European twist to this recipe, layer poppy seed paste between dough and crumbs. For the paste, grind 1 lb of poppy seeds in a coffee grinder, boil for about 20min with two cups of honey, one cup of semolina flour, one cup of almond slivers, and enough water to form a thick paste. Let cool to room temperature before applying paste to dough. Increase baking time by about 5 min to adjust for extra weight.