



Table of Contents

Lunch, Snack or Side	Page
German Beer Cheese Spread	1
German Potato Salad	3
Soft Giant Pretzels	5
Main Dish	
Bratwurst Supper	7
Brat Seafood Boil	9
German Pancake	11
German Potato Dumplings	13
German Red Cabbage	15
German Rye Bread	17
German Schnitzel and Potatoes with Gorgozola Cream	19
German Style Cabbage and Beans	21
Kielbase Hot Potato Slaw	23
New World Stuffed Cabbage	25
Oktoberfest Pork Roast	27
Pronto Potato Pancakes	29
Slow Cooker Sauerbraten	31
Desserts	
German Apple Streudel	33
Graham Streusel Coffee Cake	35
Lefkuchen	37
Oktoberfest Streudels	39
Oma's Apfelkuchen	41
Rich Fruit Kuchens	43



German Beer Cheese Spread



We love recipes inspired by our German heritage. This tangy spread is fantastic served alongside everything, including pretzels and pumpernickel or crackers and sausage. Choose your favorite beer—the flavor really comes through. —Angela Spengler, Tampa, Florida

TOTAL TIME: Prep/Total Time: 15 min.

YIELD: 2-1/2 cups.

Ingredients

1 pound sharp cheddar cheese, cut into 1/2-inch cubes

1 tablespoon Worcestershire sauce

1-1/2 teaspoons prepared mustard

1 small garlic clove, minced

1/4 teaspoon salt

1/8 teaspoon pepper

2/3 cup German beer or nonalcoholic beer

Assorted crackers or vegetables

Directions

1. Place cheese in a food processor; pulse until finely chopped, about 1 minute. Add Worcestershire sauce, mustard, garlic, salt and pepper. Gradually add beer while continuing to process until mixture is smooth and spreadable, about 1-1/2 minutes.
2. Transfer to a serving bowl or gift jars. Refrigerate, covered, up to 1 week. Serve with crackers or vegetables.

Nutrition Facts

2 tablespoons (calculated without crackers): 95 calories, 8g fat (5g saturated fat), 24mg cholesterol, 187mg sodium, 1g carbohydrate (0 sugars, 0 fiber), 6g protein.

© 2020 RDA Enthusiast Brands, LLC



Authentic German Potato Salad



This authentic German potato salad recipe came from Speck's Restaurant, which was a famous eating establishment in St. Louis from the 1920s through the '50s. I ate lunch there almost every day and always ordered the potato salad. When the owner learned I was getting married, he gave me the recipe as a wedding gift! —Violette Klevorn, Washington, Missouri

TOTAL TIME: Prep: 30 min. + cooling Cook: 20 min.

YIELD: 8 servings.

Ingredients

3 pounds medium red potatoes

5 bacon strips, diced

1 medium onion, chopped

1/4 cup all-purpose flour

2 teaspoons salt

1/4 teaspoon celery seed

1/4 teaspoon pepper

1-1/4 cups sugar

1 cup cider vinegar

3/4 cup water

3 tablespoons minced fresh parsley

Directions

1. Place potatoes in a Dutch oven; cover with water. Bring to a boil. Reduce heat; cover and simmer for 25-30 minutes or until tender. Drain and cool.
2. In a large skillet, cook bacon over medium heat until crisp; using a slotted spoon, remove to paper towels. Drain, reserving 4 tablespoons drippings. In the drippings, saute onion until tender.
3. Stir in the flour, salt, celery seed and pepper until blended. Gradually add the sugar, vinegar and water. Bring to a boil over medium-high heat; cook and stir for 2 minutes or until thickened.
4. Cut potatoes into 1/4-in. slices. Add potatoes and bacon to the skillet; cook and stir gently over low heat until heated through. Sprinkle with parsley. Serve warm.

Nutrition Facts

3/4 cup: 349 calories, 8g fat (3g saturated fat), 9mg cholesterol, 706mg sodium, 65g carbohydrate (35g sugars, 3g fiber), 5g protein.

© 2020 RDA Enthusiast Brands, LLC



Soft Giant Pretzels



My husband and our friends and family love these soft, chewy pretzels. Let the bread machine mix the dough, then all you have to do is shape and bake these fun snacks. —Sherry Peterson, Fort Collins, Colorado

TOTAL TIME: Prep: 20 min. + rising Bake: 10 min.

YIELD: 8 pretzels.

Ingredients

1 cup plus 2 tablespoons water (70° to 80°)

3 cups all-purpose flour

3 tablespoons brown sugar

1-1/2 teaspoons active dry yeast

2 quarts water

1/2 cup baking soda

Coarse salt

Directions

1. In a bread machine pan, place the first 4 ingredients in order suggested by manufacturer. Select dough setting. Check dough after 5 minutes of mixing; add 1 to 2 tablespoons water or flour if needed.

2. When cycle is completed, turn dough onto a lightly floured surface. Divide dough into 8 balls. Roll each into a 20-in. rope; form into pretzel shape.
3. Preheat oven to 425°. In a large saucepan, bring water and baking soda to a boil. Drop pretzels into boiling water, 2 at a time; boil for 10-15 seconds. Remove with a slotted spoon; drain on paper towels.
4. Place pretzels on greased baking sheets. Bake until golden brown, 8-10 minutes. Spritz or lightly brush with water. Sprinkle with salt.

Nutrition Facts

1 pretzel: 193 calories, 1g fat (0 saturated fat), 0 cholesterol, 380mg sodium, 41g carbohydrate (5g sugars, 1g fiber), 5g protein.

© 2020 RDA Enthusiast Brands, LLC



Bratwurst Supper



After trying a few bratwurst recipes, I've found this meal-in-one is ideal for camping since it grills to perfection in a heavy-duty foil bag. Loaded with chunks of bratwurst, red potatoes, mushrooms and carrots, it's easy to season with onion soup mix and a little soy sauce. —Janice Meyer, Medford, Wisconsin

TOTAL TIME: Prep: 10 min. Grill: 45 min.

YIELD: 12 servings.

Ingredients

3 pounds uncooked bratwurst links

3 pounds small red potatoes, cut into wedges

1 pound baby carrots

1 large red onion, sliced and separated into rings

2 jars (4-1/2 ounces each) whole mushrooms, drained

1/4 cup butter, cubed

1 envelope onion soup mix

2 tablespoons soy sauce

1/2 teaspoon pepper

Directions

1. For each of 2 foil packets, arrange a double thickness of heavy-duty foil (about 17x15 in.) on a flat surface.
2. Cut brats into thirds. Divide the brats, potatoes, carrots, onion and mushrooms evenly between the 2 double-layer foil rectangles. Dot with butter. Sprinkle with soup mix, soy sauce and pepper. Bring edges of foil together; crimp to seal, forming 2 large packets. Seal tightly; turn to coat.
3. Grill, covered, over medium heat for 23-28 minutes on each side or until vegetables are tender and sausage is no longer pink. Open foil carefully to allow steam to escape.

Nutrition Facts

1 serving: 524 calories, 37g fat (14g saturated fat), 94mg cholesterol, 1445mg sodium, 28g carbohydrate (4g sugars, 3g fiber), 19g protein.

© 2020 RDA Enthusiast Brands, LLC



German Brat Seafood Boil



The grilled bratwurst and onion add a smoky flavor to corn, potatoes and fish for a hearty meal that's always a hit with my family. —Trisha Kruse, Eagle, Idaho

TOTAL TIME: Prep: 25 min. Cook: 30 min.

YIELD: 6 servings.

Ingredients

1 package (19 ounces) uncooked bratwurst links

1 medium onion, quartered

2 quarts water

2 bottles (12 ounces each) beer or 3 cups reduced-sodium chicken broth

1/2 cup seafood seasoning

5 medium ears sweet corn, cut into 2-inch pieces

2 pounds small red potatoes

1 medium lemon, halved

1 pound cod fillet, cut into 1-inch pieces

Coarsely ground pepper

Directions

1. Grill bratwurst, covered, over medium heat, turning frequently, until meat is no longer pink, 15-20 minutes. Grill onion, covered, until lightly browned, 3-4 minutes on each side. Cut bratwurst into 2-in. pieces.
2. In a stockpot, combine water, beer and seafood seasoning; add corn, potatoes, lemon, bratwurst and onion. Bring to a boil. Reduce heat; simmer, uncovered, until potatoes are tender, 15-20 minutes. Stir in cod; cook until fish flakes easily with a fork, 4-6 minutes. Drain; transfer to a large serving bowl. Sprinkle with pepper.

Nutrition Facts

1 serving: 553 calories, 28g fat (9g saturated fat), 95mg cholesterol, 1620mg sodium, 46g carbohydrate (8g sugars, 5g fiber), 30g protein.

© 2020 RDA Enthusiast Brands, LLC



German Pancake



Piping hot and puffy from the oven, this golden pancake made a pretty presentation for a skier's theme breakfast I hosted. Served with homemade buttermilk syrup, it's an eye-opening treat. Make several German pancakes if you're feeding a crowd, and keep in mind that my easy syrup tastes great on waffles and French toast, too. —Renae Moncur, Burley, Idaho

TOTAL TIME: Prep/Total Time: 30 min.

YIELD: 8 servings (2 cups syrup).

Ingredients

6 large eggs

1 cup 2% milk

1 cup all-purpose flour

1/2 teaspoon salt

2 tablespoons butter, melted

BUTTERMILK SYRUP:

1/2 cup butter, cubed

1-1/2 cups sugar

3/4 cup buttermilk

2 tablespoons corn syrup

1 teaspoon baking soda

2 teaspoons vanilla extract

Confectioners' sugar

Fresh blueberries, optional

Directions

1. Preheat oven to 400°. Place first 4 ingredients in a blender; process just until smooth.
2. Pour melted butter into a 13x9-in. baking dish; tilt dish to coat. Add batter; bake, uncovered, until puffed and golden brown, about 20 minutes.
3. Meanwhile, place butter, sugar, buttermilk, corn syrup and baking soda in a small saucepan; bring to a boil. Cook, uncovered, 7 minutes. Remove from heat; stir in vanilla.
4. Remove pancake from oven. Dust with confectioners' sugar; serve immediately with syrup and, if desired, fresh blueberries.

Nutrition Facts

1 piece pancake with 1/4 cup syrup: 428 calories, 19g fat (11g saturated fat), 203mg cholesterol, 543mg sodium, 56g carbohydrate (42g sugars, 0 fiber), 8g protein.

© 2020 RDA Enthusiast Brands, LLC

Taste of Home

German Potato Dumplings

★ ★ ★ ★ ☆

Potato dumplings (called Kartoffel Kloesse in Germany) are a delightful addition to any German feast. The browned butter sauce is delectable.—Arline Hofland, Deer Lodge, Montana

TOTAL TIME: Prep: 40 min. Cook: 10 min.

YIELD: 8 servings.

Ingredients

3 pounds medium potatoes (about 10), peeled and quartered

1 cup all-purpose flour

3 large eggs, lightly beaten

2/3 cup dry bread crumbs

1 teaspoon salt

1/2 teaspoon ground nutmeg

12 cups water

BROWNED BUTTER SAUCE:

1/2 cup butter, cubed

1 tablespoon chopped onion

1/4 cup dry bread crumbs

Directions

1. Place potatoes in a Dutch oven; add water to cover. Bring to a boil. Reduce heat; cook, uncovered, 15-20 minutes or until tender. Drain; transfer to a large bowl.
2. Mash potatoes. Stir in flour, eggs, bread crumbs, salt and nutmeg. Shape into sixteen (2-in.) balls.
3. In a Dutch oven, bring 12 cups water to a boil. Carefully add dumplings. Reduce heat; simmer, uncovered, 7-9 minutes or until a toothpick inserted in center of dumplings comes out clean.
4. Meanwhile, in a small heavy saucepan, heat butter and onion over medium heat. Heat 5-7 minutes or until butter is golden brown, stirring constantly. Remove from heat; stir in bread crumbs. Serve with dumplings.

Nutrition Facts

2 dumplings with 2 tablespoons sauce: 367 calories, 14g fat (8g saturated fat), 100mg cholesterol, 524mg sodium, 51g carbohydrate (2g sugars, 5g fiber), 9g protein.

© 2020 RDA Enthusiast Brands, LLC



German Red Cabbage



Sunday afternoons were a time for family gatherings when I was a kid. While the uncles played cards, the aunts made treats such as this traditional German red cabbage recipe. —Jeannette Heim, Dunlap, Tennessee

TOTAL TIME: Prep: 10 min. Cook: 65 min.

YIELD: 10 servings.

Ingredients

1 medium onion, halved and sliced

1 medium apple, sliced

1 medium head red cabbage, shredded (about 8 cups)

1/3 cup sugar

1/3 cup white vinegar

3/4 teaspoon salt, optional

1/4 teaspoon pepper

Directions

1. In a large Dutch oven coated with cooking spray, cook and stir onion and apple over medium heat until onion is tender, about 5 minutes. Stir in remaining ingredients; cook, covered, until cabbage is tender, about 1 hour, stirring occasionally. Serve warm or cold.

Nutrition Facts

1 cup: 64 calories, 0 fat (0 saturated fat), 0 cholesterol, 23mg sodium, 16g carbohydrate (12g sugars, 2g fiber), 1g protein. **Diabetic Exchanges:** 1 vegetable, 1/2 starch.

© 2020 RDA Enthusiast Brands, LLC



German Rye Bread



"We like this homemade rye so much that I seldom buy bread anymore," writes May Ann Bonk of New Berlin, Wisconsin.

"For the past 10 years, I've made this bread for our church bake sales and it always goes quickly."

TOTAL TIME: Prep: 30 min. + rising Bake: 30 min.

YIELD: 4 loaves (8 slices each).

Ingredients

1 package (1/4 ounce) active dry yeast

4 cups warm water (110° to 115°), divided

2 cups rye flour

6 tablespoons sugar

2 tablespoons caraway seeds

2 teaspoons salt

7 to 8 cups all-purpose flour

2 teaspoons cornmeal

TOPPING:

1 egg, lightly beaten

4 teaspoons caraway seeds

Directions

1. In a 4-qt. glass bowl, dissolve yeast in 2 cups warm water; whisk in rye flour until smooth. Cover loosely with a clean kitchen towel. Let stand in a warm place for about 4 hours or until batter falls about 1 in. and surface bubble activity is reduced. Stir in the sugar, caraway seeds, salt, 5 cups all-purpose flour and remaining water; mix well. Stir in enough remaining flour to form a firm dough. Turn onto a floured surface; knead until smooth and elastic, about 8 minutes. Cover and let rest for 15 minutes.
2. Divide dough into four portions. Cover and let rest for 15 minutes. Shape into four round loaves, about 6 in. each. Coat two baking sheets with cooking spray; sprinkle each with 1 teaspoon cornmeal. Place loaves on pans. Cover and let rise until doubled, about 45 minutes.
3. With a sharp knife, make several slashes across the top of each loaf. Brush with egg. Sprinkle each loaf with 1 teaspoon caraway seeds. Bake at 400° for 30-35 minutes, rotating pans after 15 minutes, or until browned. Cool on wire racks.

Nutrition Facts

1 slice: 136 calories, 1g fat (0 saturated fat), 7mg cholesterol, 150mg sodium, 29g carbohydrate (0 sugars, 2g fiber), 4g protein. **Diabetic Exchanges:** 2 starch.

© 2020 RDA Enthusiast Brands, LLC

Taste of Home



German Schnitzel and Potatoes with Gorgonzola Cream



I lived in Germany for five years and developed a fondness for traditional schnitzel. It's a labor of love, so I came up with this easy, clever way to make it in a slow cooker. —Beth Taylor, Pleasant Grove, Utah

TOTAL TIME: Prep: 20 min. Cook: 4 hours

YIELD: 4 servings.

Ingredients

1 pork tenderloin (1 pound)

1 cup dry bread crumbs

2 pounds medium Yukon Gold potatoes, peeled and cut into 1/4-inch slices

2 cups heavy whipping cream

2/3 cup crumbled Gorgonzola cheese

1 teaspoon salt

1/4 cup minced fresh Italian parsley

Lemon wedges

Directions

1. Cut tenderloin into 12 slices. Pound with a meat mallet to 1/4-in. thickness. Place 4 slices in a 3- or 4-qt. slow cooker. Layer with 1/4 cup bread crumbs and a third of the potatoes. Repeat layers twice; top with remaining bread crumbs.

2. In a small bowl, combine cream, Gorgonzola and salt. Pour over pork mixture; cook on low, covered, 4-6 hours or until meat and potatoes are tender. Sprinkle with parsley; serve with lemon wedges.

Nutrition Facts

3 slices pork with 1 cup potato mixture: 926 calories, 54g fat (33g saturated fat), 216mg cholesterol, 1132mg sodium, 73g carbohydrate (9g sugars, 5g fiber), 38g protein.

© 2020 RDA Enthusiast Brands, LLC



German-Style Cabbage and Beans



This is one of my greatest hits for a potluck dish at church suppers. If you use some red cabbage, it will have very festive colors, light pink with green. It looks so pretty. —Winifred Winch, Wetmore, Michigan

TOTAL TIME: Prep/Total Time: 30 min.

YIELD: 6 servings.

Ingredients

1 pound fresh green beans, cut into 1-1/2-inch pieces

3 bacon strips, cut into 1-inch pieces

1/2 cup cider vinegar

1/4 cup sugar

3 tablespoons chopped onion

1/2 teaspoon salt

1/4 teaspoon pepper

3 cups shredded red cabbage

Directions

1. Place 1 in. of water in a large saucepan; add beans. Bring to a boil. Reduce heat; cover and simmer for 8-10 minutes or until crisp-tender. Drain and set aside.
2. In a large skillet, cook bacon over medium heat until crisp. Remove to paper towels; drain, reserving 2 tablespoons drippings. Add the vinegar, sugar, onion, salt and pepper to the drippings. Bring to a boil.
3. Add cabbage. Reduce heat; cover and simmer for 5 minutes. Add beans; cook 3-5 minutes longer or until heated through. Stir in bacon.

Nutrition Facts

3/4 cup: 87 calories, 1g fat (0 saturated fat), 3mg cholesterol, 284mg sodium, 16g carbohydrate (12g sugars, 3g fiber), 3g protein. **Diabetic Exchanges:** 2 vegetable, 1/2 starch.

© 2020 RDA Enthusiast Brands, LLC

Taste of Home



Kielbasa Hot Potato Slaw

★ ★ ★ ★ ☆

I like the challenge of cooking lighter meals that pack big flavor. This one, which came from a dear friend, fits the bill. My son rated it a 10 out of 10! —Beverly Batty, Forest Lake, Minnesota

TOTAL TIME: Prep/Total Time: 30 min.

YIELD: 4 servings.

Ingredients

1-1/2 teaspoons cornstarch

1/4 cup cider vinegar

1 tablespoon honey

1 teaspoon Dijon mustard

1/4 teaspoon salt

1/4 teaspoon pepper

1 tablespoon canola oil

1 package (14 ounces) smoked turkey kielbasa, cut into 1/4-inch slices

2 medium red potatoes (about 8 ounces), cut into 1/2-inch cubes

1/2 cup sliced sweet onion

1/2 cup chopped sweet red pepper

4 bacon strips, cooked and crumbled

1/2 cup water

1 teaspoon beef bouillon granules

1 package (14 ounces) coleslaw mix

Directions

1. In a small bowl, whisk the first 6 ingredients until smooth. In a large skillet, heat oil over medium-high heat. Add kielbasa, potatoes, onion, red pepper and bacon; cook and stir 3-5 minutes or until kielbasa is lightly browned.

2. Add water and bouillon; bring to a boil. Reduce heat; simmer, covered, 6-8 minutes or until potatoes are almost tender. Add coleslaw; cook, covered, 4-6 minutes longer or until tender, stirring occasionally.

3. Stir cornstarch mixture and add to pan. Bring to a boil; cook and stir 1-2 minutes or until sauce is thickened.

Nutrition Facts

1-1/4 cups: 305 calories, 12g fat (3g saturated fat), 70mg cholesterol, 1529mg sodium, 25g carbohydrate (12g sugars, 4g fiber), 21g protein.

© 2020 RDA Enthusiast Brands, LLC

Taste of Home



Lebkuchen



It's tradition for my family to make these German treats together. The recipe came from my great-grandmother's cookbook, and judging from the amount of requests I get, it has certainly stood the test of time. —Esther Kempker, Jefferson City, Missouri

TOTAL TIME: Prep: 25 min. Bake: 25 min. + cooling

YIELD: 3 dozen.

Ingredients

1/2 cup butter, softened

1/2 cup sugar

1/3 cup packed brown sugar

2 large eggs, room temperature

1 cup molasses

1/4 cup buttermilk

1/2 teaspoon anise extract

4-1/2 cups all-purpose flour

1-1/2 teaspoons baking powder

1 teaspoon baking soda

1 teaspoon ground cinnamon

1/2 teaspoon salt

1/2 teaspoon each ground allspice, cardamom and cloves

1/2 cup ground walnuts

1/2 cup raisins

1/2 cup pitted dates

1/2 cup candied lemon peel

1/3 cup sweetened shredded coconut

1/4 cup candied orange peel

3 tablespoons candied pineapple

GLAZE:

1/2 cup sugar

1/4 cup water

2 tablespoons confectioners' sugar

Directions

1. Preheat oven to 350°. Line a 15x10x1-in. baking pan with parchment paper.

2. In a large bowl, cream butter and sugars until light and fluffy. Add eggs, 1 at a time, beating well after each addition. Beat in molasses, buttermilk and extract. In another bowl, whisk flour, baking powder, baking soda, cinnamon, salt, allspice, cardamom and cloves; gradually add to creamed mixture and beat well. Stir in walnuts.

3. Place raisins, dates, lemon peel, coconut, orange peel and pineapple in a food processor; pulse until chopped. Stir into batter; press into prepared pan. Bake 25-28 minutes or until lightly browned.

4. For glaze, in a small saucepan, bring sugar and water to a boil; boil 1 minute. Remove from heat; whisk in confectioners' sugar. Spread over warm bars. Cool completely in pan on a wire rack.

Taste of Home



Oktoberfest Pork Roast

★★★★★

This recipe was adapted from one my mom used to make when I was growing up. It has all of our favorite "fall" flavors, such as apples, pork roast, sauerkraut and potatoes. I often coat the slow cooker insert with cooking spray to prevent the potatoes and meat from sticking.—Tonya Swain, Seville, Ohio

TOTAL TIME: Prep: 35 min. Cook: 8 hours

YIELD: 8 servings.

Ingredients

16 small red potatoes

1 can (14 ounces) sauerkraut, rinsed and well drained

2 large tart apples, peeled and cut into wedges

1 pound smoked kielbasa or Polish sausage, cut into 16 slices

2 tablespoons brown sugar

1 teaspoon caraway seeds

1 teaspoon salt, divided

1 teaspoon pepper, divided

1 boneless pork loin roast (3 pounds)

3 tablespoons canola oil

Directions

1. Place potatoes in a greased 6-qt. slow cooker. Top with sauerkraut, apples and kielbasa. Sprinkle with brown sugar, caraway seeds, 1/2 teaspoon salt and 1/2 teaspoon pepper.
2. Cut roast in half; sprinkle with remaining salt and pepper. In a large skillet, brown meat in oil on all sides. Transfer to slow cooker.
3. Cover and cook on low until meat and vegetables are tender, 8-10 hours. Skim fat and thicken cooking liquid if desired.

Nutrition Facts

1 serving: 562 calories, 29g fat (9g saturated fat), 123mg cholesterol, 1290mg sodium, 31g carbohydrate (10g sugars, 4g fiber), 43g protein.

© 2020 RDA Enthusiast Brands, LLC



Pronto Potato Pancakes



Pancake lovers know these fluffy delights are not just for breakfast. Try serving these savory ones as a side dish with any main, or enjoy them solo topped with some homemade applesauce. They will not disappoint. —Darlene Brenden, Salem, Oregon

TOTAL TIME: Prep/Total Time: 30 min.

YIELD: 8 pancakes.

Ingredients

2 large eggs, room temperature

1 small onion, halved

2 medium potatoes, peeled and cut into 1-inch cubes

2 to 4 tablespoons all-purpose flour

1/2 teaspoon salt

1/8 teaspoon cayenne pepper

4 to 6 tablespoons canola oil

Applesauce, optional

Directions

1. Place eggs and onion in a blender; cover and process until blended. Add potatoes; cover and process until finely chopped. Transfer to a small bowl. Stir in the flour, salt and cayenne.

2. Heat 2 tablespoons oil in a large cast-iron or other heavy skillet over medium heat. Drop batter by 1/4 cupfuls into oil. Fry in batches until golden brown on both sides, using remaining oil as needed. Drain pancakes on paper towels. If desired, serve with applesauce.

Nutrition Facts

2 pancakes: 263 calories, 17g fat (2g saturated fat), 93mg cholesterol, 338mg sodium, 23g carbohydrate (2g sugars, 3g fiber), 6g protein.

© 2020 RDA Enthusiast Brands, LLC



Slow-Cooker Sauerbraten

★ ★ ★ ★ ☆

My family is of German Lutheran descent, and although we enjoy this traditional beef roast, I never liked the amount of time and fuss it takes to make it. This recipe is so good and oh-so-easy. It's great served with dumplings, spaetzle, veggies or a salad. —Norma English, Baden, Pennsylvania

TOTAL TIME: Prep: 20 min. Cook: 6 hours

YIELD: 8 servings.

Ingredients

1 bottle (14 ounces) ketchup

1 large onion, chopped

3/4 cup packed brown sugar

3/4 cup cider vinegar

1 tablespoon mixed pickling spices

3 bay leaves

1 boneless beef chuck roast or rump roast (3 to 4 pounds)

4 cups water

1-1/2 cups crushed gingersnap cookies (about 30 cookies)

2 tablespoons cornstarch

1/4 cup cold water

Directions

1. Mix first six ingredients. Place roast in a 5-qt. slow cooker; add water. Pour ketchup mixture over top. Add cookie crumbs. Cook, covered, on low until meat is tender, 6-8 hours.
2. Remove roast from slow cooker; keep warm. Strain cooking juices; skim fat. Transfer 4 cups juices to a saucepan; bring to a boil. Mix cornstarch and water until smooth; stir into cooking juices. Return to a boil; cook and stir until thickened, 1-2 minutes. Serve with roast.

Nutrition Facts

1 serving: 475 calories, 11g fat (3g saturated fat), 101mg cholesterol, 858mg sodium, 58g carbohydrate (40g sugars, 1g fiber), 35g protein.

© 2020 RDA Enthusiast Brands, LLC



German Apple Strudel



This gorgeous strudel has just what you crave this time of year: thin layers of flaky crust and lots of juicy apples. —Darlene Brenden, Salem, Oregon

TOTAL TIME: Prep: 1 hour + standing **Bake:** 45 min./batch

YIELD: 2 strudels (8 slices each).

Ingredients

3 cups all-purpose flour

1/2 cup canola oil, divided

3/4 cup warm water (120°)

1 large egg, room temperature, lightly beaten

FILLING:

1-1/2 cups fresh bread crumbs

6 cups chopped peeled apples (about 6 medium)

1/2 cup raisins

1 cup sugar

1-1/2 teaspoons ground cinnamon

1/3 cup butter, melted

3 tablespoons sour cream

Directions

1. Place flour in a mixer bowl; beat in 1/4 cup oil (mixture will be slightly crumbly). In a small bowl, slowly whisk warm water into beaten egg; add to flour mixture, mixing well. Beat in remaining oil until smooth. Transfer to a greased bowl, turning once to grease the top. Cover and let rest in a warm place, about 30 minutes.
 2. Preheat oven to 350°. Spread bread crumbs into an ungreased 15x10x1-in. baking pan. Bake 10-15 minutes or until golden brown, stirring occasionally. Cool completely.
 3. Tape a 30x15-in. sheet of parchment onto a work surface; dust lightly with flour. Divide dough in half; place 1 portion on parchment and roll to a very thin 24x15-in. rectangle. (Keep remaining dough covered.) Remove tape from parchment.
 4. Sprinkle 3/4 cup bread crumbs over rectangle to within 1 in. of edges. Starting 3 in. from a short side, sprinkle 3 cups apples and 1/4 cup raisins over a 3-in.-wide section of dough. Mix sugar and cinnamon; sprinkle half of the mixture over fruit. Drizzle with half of the melted butter.
 5. Roll up jelly-roll style, starting at fruit-covered end and lifting with parchment; fold in sides of dough as you roll to contain filling. Using parchment, transfer strudel to a 15x10x1-in. baking pan; trim parchment to fit pan.
 6. Bake on lowest oven rack 45-55 minutes or until golden brown, brushing top with sour cream 2 times while baking. Repeat with remaining ingredients.
 7. Using parchment, transfer to a wire rack to cool. Serve warm or at room temperature.
-

Nutrition Facts

1 slice: 285 calories, 12g fat (3g saturated fat), 24mg cholesterol, 61mg sodium, 42g carbohydrate (20g sugars, 2g fiber), 4g protein.

© 2020 RDA Enthusiast Brands, LLC

Taste of Home



Graham Streusel Coffee Cake



I use this sweet coffee cake recipe often. It's quick and easy to make. —Blanche Whytsell, Arnoldsburg, West Virginia

TOTAL TIME: Prep: 20 min. Bake: 40 min. + cooling

YIELD: 16 servings.

Ingredients

1-1/2 cups graham cracker crumbs

3/4 cup packed brown sugar

3/4 cup chopped pecans

1-1/2 teaspoons ground cinnamon

2/3 cup butter, melted

1 package yellow cake mix (regular size)

1/2 cup confectioners' sugar

1 tablespoon milk

Directions

1. In a small bowl, combine the cracker crumbs, brown sugar, pecans and cinnamon. Stir in butter; set aside. Prepare cake mix according to package directions.
2. Pour half of the batter into a greased 13x9-in. baking pan. Sprinkle with half of the graham cracker mixture. Carefully spoon the remaining batter on top. Sprinkle with the remaining graham cracker mixture.
3. Bake at 350° for 40-45 minutes or until a toothpick inserted in center comes out clean. Cool on a wire rack. Combine confectioners' sugar and milk; drizzle over coffee cake.

Nutrition Facts

1 piece: 329 calories, 15g fat (6g saturated fat), 21mg cholesterol, 332mg sodium, 46g carbohydrate (30g sugars, 2g fiber), 3g protein.

© 2020 RDA Enthusiast Brands, LLC

Taste of Home

New World Stuffed Cabbage



European immigrants brought their favorite stuffed cabbage recipes to the New World in the late 19th century. Here's my take on tradition. —Katherine Stefanovich, Desert Hot Springs, California

TOTAL TIME: Prep: 45 min. Bake: 2 hours

YIELD: 6 servings.

Ingredients

1 medium head cabbage

1 can (16 ounces) sauerkraut, divided

3 bacon strips, diced

1 cup finely chopped onion

2 garlic cloves, minced

1/4 cup all-purpose flour

1 tablespoon Hungarian paprika

1/4 teaspoon cayenne pepper

1 can (16 ounces) crushed tomatoes

2 cups beef broth

1/2 cup long grain rice, cooked

1 pound ground turkey

2 tablespoons chopped fresh parsley

1 teaspoon salt

1/2 teaspoon pepper

1 large egg, beaten

Directions

1. Remove core from head of cabbage. Place in a large saucepan and cover with water. Bring to a boil; boil until outer leaves loosen from head. Lift out cabbage; remove softened leaves. Return to boiling water to soften more leaves. Repeat until all leaves are removed. Remove tough center stalk from each leaf. Set aside 12 large leaves for rolls; reserve the balance to use as the recipe directs. Spoon half of the sauerkraut into a Dutch oven; set aside.

2. In a heavy saucepan, fry bacon until crisp. Remove to paper towels. In drippings, saute onion and garlic until tender. Remove half to a bowl to cool. To remaining onion mixture, add flour, paprika and cayenne pepper. Cook and stir for 1 to 2 minutes. Stir in tomatoes and broth; bring to a boil. Remove from the heat and set aside. To cooled onion mixture, add rice, turkey, parsley, salt, pepper, egg and bacon; mix well.

3. Place 3-4 tablespoons mixture on each cabbage leaf. Roll up, tucking in sides. Place rolls, seam side down, on sauerkraut in Dutch oven. Cover with remaining sauerkraut. Chop remaining cabbage leaves; place over sauerkraut. Pour tomato mixture over all, adding water to cover if necessary. Cover and bake at 325° for about 2 hours.

Nutrition Facts

2 cabbage rolls: 352 calories, 13g fat (4g saturated fat), 90mg cholesterol, 1508mg sodium, 38g carbohydrate (11g sugars, 9g fiber), 24g protein.

© 2020 RDA Enthusiast Brands, LLC

Taste of Home



Oktoberfest Strudels

★★★★★

My husband, being born and raised in Wisconsin, loves bratwurst sausages. So I tweaked this strudel recipe to include some of his favorite filling ingredients and it was an instant hit. Serve with extra mustard for dipping. —Cleo Gonske, Redding, California

TOTAL TIME: Prep: 30 min. Bake: 25 min. + standing

YIELD: 2 strudels (3 servings each).

Ingredients

1 tablespoon butter

5 fully cooked bratwurst links (about 1-1/4 pounds), chopped

1 medium onion, chopped

1 can (14 ounces) sauerkraut, rinsed and well-drained

1/2 cup sour cream

3 tablespoons Dijon mustard

2-1/2 teaspoons caraway seeds, divided

1 package (17.3 ounces) frozen puff pastry, thawed

1 cup shredded Muenster cheese

1 cup shredded sharp cheddar cheese

Directions

1. Preheat oven to 400°. In a large skillet, heat butter over medium heat. Add bratwurst and onion; cook and stir until onion is tender, 8-10 minutes. Stir in sauerkraut; cool slightly.
2. In a small bowl, mix sour cream, mustard and 1/2 teaspoon caraway seeds. Unfold one sheet of puff pastry. Spread with 1/3 cup sour cream mixture to within 1/2 in. of edges. Spoon 2-1/2 cups sausage mixture down center of pastry; sprinkle with 1/2 cup each Muenster and cheddar cheeses.
3. Lightly brush edges of pastry with water; bring edges together, pinching to seal. Transfer to an ungreased baking sheet, seam side down; pinch ends and fold under. Repeat with remaining ingredients.
4. Brush tops with water; sprinkle with remaining caraway seeds. Cut slits in pastry. Bake until golden brown, 25-30 minutes. Let stand 10 minutes before slicing.

Nutrition Facts

© 2020 RDA Enthusiast Brands, LLC



Oma's Apfelkuchen (Grandma's Apple Cake)

★ ★ ★ ★ ☆

My husband's German family calls this Oma's apfelkuchen, which translates to "Grandma's apple cake." They've been sharing the recipe for more than 150 years. I use Granny Smith apples, but any variety works. —Amy Kirchen, Loveland, Ohio

TOTAL TIME: Prep: 20 min. Bake: 45 min. + cooling

YIELD: 10 servings.

Ingredients

5 large egg yolks

2 medium tart apples, peeled, cored and halved

1 cup plus 2 tablespoons unsalted butter, softened

1-1/4 cups sugar

2 cups all-purpose flour

2 tablespoons cornstarch

2 teaspoons cream of tartar

1 teaspoon baking powder

1/2 teaspoon salt

1/4 cup 2% milk

Confectioners' sugar

Directions

1. Preheat oven to 350°. Let egg yolks stand at room temperature for 30 minutes. Starting 1/2 in. from 1 end, cut apple halves lengthwise into 1/4-in. slices, leaving them attached at the top so they fan out slightly. Set aside.
2. Cream butter and sugar until light and fluffy, 5-7 minutes. Add egg yolks, 1 at a time, beating well after each addition. In another bowl, sift flour, cornstarch, cream of tartar, baking powder and salt twice. Gradually beat into creamed mixture. Add milk; mix well (batter will be thick).
3. Spread batter into a greased 9-in. springform pan wrapped in a sheet of heavy-duty foil. Gently press apples, round side up, into batter. Bake until a toothpick inserted in the center comes out with moist crumbs, 45-55 minutes. Cool on a wire rack 10 minutes. Loosen sides from pan with a knife; remove foil. Cool 1 hour longer. Remove rim from pan. Dust with confectioners' sugar.

Nutrition Facts

1 slice: 422 calories, 23g fat (14g saturated fat), 148mg cholesterol, 177mg sodium, 50g carbohydrate (28g sugars, 1g fiber), 4g protein.

© 2020 RDA Enthusiast Brands, LLC



Taste^{of}Home

Rich Fruit Kuchens



This German classic is such a part of our reunions, we designate a special place to serve it. Five generations flock to the "Kuchen Room" for this coffee cake. —Stephanie Schentzel, Northville, South Dakota

TOTAL TIME: Prep: 40 min. + chilling Bake: 35 min.

YIELD: 4 coffee cakes (8 servings each).

Ingredients

1 1/8 teaspoons active dry yeast

1/2 cup warm water (110° to 115°)

1/2 cup warm milk (110° to 115°)

1/2 cup sugar

1/2 teaspoon salt

1/2 cup canola oil

1 large egg, lightly beaten

3-1/2 cups all-purpose flour, divided

CUSTARD:

4 large eggs, lightly beaten

2 cups heavy whipping cream

1-1/2 cups sugar

8 to 10 cups sliced peeled tart apples or canned sliced peaches, drained, or combination of fruits

TOPPING:

1/2 cup sugar

1/2 cup all-purpose flour

1 teaspoon ground cinnamon

1/4 cup cold butter

Directions

1. In a large bowl, dissolve yeast in warm water. Add the milk, sugar, salt, oil, egg and 2-1/2 cups flour; beat until smooth. Stir in enough remaining flour to form a soft dough. Place in a greased bowl, turning once to grease top. Do not knead. Cover and refrigerate overnight.

2. The next day, for custard, whisk the eggs, cream and sugar in a large bowl until combined; set aside. Divide dough into four portions.

3. On a lightly floured surface, roll each portion into a 10-in. circle. Press each circle onto the bottom and up the sides of an ungreased 9-in. pie plate. Arrange 2 to 2-1/2 cups of fruit in each crust. Pour 1 cup custard over fruit.

4. For topping, combine the sugar, flour and cinnamon in a small bowl. Cut in butter until mixture resembles coarse crumbs. Sprinkle 1/3 cup over each coffee cake. Cover edges of dough with foil. Bake at 350° for 35-40 minutes or until golden brown and custard reaches 160°.

Nutrition Facts

1 piece: 242 calories, 11g fat (5g saturated fat), 58mg cholesterol, 69mg sodium, 32g carbohydrate (19g sugars, 1g fiber), 3g protein.

© 2020 RDA Enthusiast Brands, LLC