

•

For the Crust

1 c. whole milk
2 large eggs
2 and 1/2 c. all-purpose flour
1 tbs. sugar
2 tsp. instant or rapid-rise yeast
2 tsp. salt
8 tbs. unsalted butter, cut into 8 pieces and softened

Fruit and Custard

1 pound fresh peaches, peeled, halved, pitted and cut into 1/2 inch wedges or 12 oz. frozen, sliced peaches, thawed
2 tbs. plus 3/4 c. sugar
1 large egg plus 1 large yolk
1/4 tsp. salt
1 and 1/4 c. heavy cream
4 tbs. unsalted butter, cut into 4 pieces
1/2 tsp. vanilla extract
1/4 tsp ground cinnamon

- 1. For the Crust:** Grease large bowl. Whisk milk and eggs in 2-cup liquid measuring cup until combined. Using stand mixer fitted with dough hook, mix flour, sugar, yeast, and salt on medium-low speed until combined, about 5 seconds. With mixer running, slowly add milk mixture and knead until dough forms, about 1 minute.
- 2.** With mixer still running, add butter 1 piece at a time until incorporated. Continue kneading until dough clears sides of bowl but still sticks to the bottom, 8 – 12 minutes (dough should be soft and sticky).
- 3.** Transfer dough to greased bowl, cover with plastic wrap and let rise on counter until doubled in size, about 1 hour. Punch down dough and divide into 2 equal balls. Wrap each ball in plastic, transfer to

refrigerator, and let rest for at least 1 hour or up to 24 hours.

4. Grease two dark colored 9" round cake pans. Roll chilled doughs into 2 9" discs on lightly floured counter. Transfer to prepared pans, pushing dough to edge of pans. Cover pans loosely with plastic and let rise on counter until puffy, about 1 hour. Adjust oven rack to middle position and heat oven to 350 degrees.

5. For the Fruit and Custard: Meanwhile, toss peaches with 2 tbs. sugar in a bowl, then transfer to colander set in sink, let sit for 25 minutes. Whisk remaining 3/4 c. sugar, egg and yolk, and salt in medium bowl until combined. Heat cream in medium saucepan over medium heat until just beginning to simmer.

6. Slowly whisk hot cream into egg mixture. Transfer cream mixture back to saucepan and cook over medium-low heat, stirring constantly, until mixture thickens and coats back of spoon, 3-5 minutes. Strain custard through fine-mesh strainer set over medium bowl. Whisk in butter and vanilla and transfer to refrigerator to cool until dough is ready. (Custard can be made up to 24 hours in advance but does not need to be fully chilled before going into crust.)

7. Leaving 1 inch border all around, press down centers of doughs with bottom of dry measuring cup to deflate and create wells for peaches and custard. Arrange peaches, evenly spaced, in circular pattern in depressed dough bottoms, avoiding border. Pour custard evenly over peaches in each pan, about 1 cup per pan (you may have a few tablespoons extra). Sprinkle with cinnamon. Bake until crusts are golden and centers jiggle slightly when shaken, 35-40 minutes, switching and rotating pans halfway through baking. Let cool completely. Remove kuchen from pans using flexible spatula. Slice and serve.



Dakota Peach Kuchen

Makes two 9-inch kuchen

The dough will need 2 hours to rise plus 1 hour to chill in the refrigerator. Follow recipe for dark pans; if using light pans, increase the baking time in step 7 to 55 – 60 min.

Ingredients: