

Streussel Kuchen

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Ingredients

2 cups milk or milk substitute
1 1/3 cup sugar
1 tsp salt
1 cup oil
4 eggs
1 oz. yeast in one cup water
12 cups flour



Topping:

1 cup butter
1 cup flour
½ cup white sugar + ½ cup brown sugar
+1 tsp cinnamon

Method

1. Mix first 6 ingredients well.
2. Add flour and mix well.
3. Let rise till doubles in size. It will be a soft dough—you will add flour as you roll it out. Rising time depends on the warmth of the room; dough moisture depends on the humidity in the room. (This dough also works great for rugelach.)
4. Mix topping with a fork, 2 knives, or a milchig hand mixer till you get lots of crumbs.
5. Roll out dough to about ½ inch thick (better thinner than thicker).
6. Put on cookie sheet, sprinkle crumbs on top.
7. Bake at 350 for 10-15 minutes until edges get light brown.
8. Remove from oven and cool. Excellent when frozen, especially with hot coffee!

