

Hatten Bread-makes 2 round loaves, like Kugelhopf

Traditional Method from recipe I got in 1973:

Warm in pan, 1 cup water, ½ teaspoon salt, ½ cup sugar, 1 stick butter

Add 1 Tablespoon of yeast and leave 10 mins. To see if it bubbles. If it doesn't stop right there because you will end up with a brick!

Add 1 beaten egg. Add 4 cups of flour and knead lightly till smooth. Let rise till double in warm spot about 2 hours. Don't shortcut the rise time! Punch down and divide into 2 rounds. Let rise again for 1 hr. Preheat oven at 350. Brush with milk and sprinkle generously with cinnamon sugar. Bake 25-30 mins.

From Alsace via the Wolter Family, second great grandparents of Clark W. Heckert, b. 1945.

Alternate successful method used in 2011:

Dissolve yeast in the 1 c. of warm water with pinch of sugar. Leave for 10 minutes to bubble (proof). Add to cooled butter, rest of sugar and salt. Add egg and then flour. Continue as above with kneading etc.

From the kitchen of Pamela Heckert

Cole Slaw

This can be personalized. My husband adds coconut instead of sugar.

Grate the cabbage, amount dependent on how much you want to make. My mother-in-law preferred more fruit than cabbage.

Add fresh fruit: halved grapes, apple dices, banana slices are typical. Adding berries colors it in an unappealing (to me) way! Peaches in the summer are good additions.

Sauce: the original recipe calls for mayonnaise with lemon juice and sugar to make a slightly sweet result. In the 70s my father-in-law foreswore citrus and substituted equal parts of mayonnaise and plain yogurt for the citrus. Add sugar to taste or use the coconut.

Stir well and chill. Doesn't keep well so eat it all!