

## CAKES

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### BADEN-WÜRTTEMBERGER CAKE†

#### (BADEN-WÜRTTEMBERGER KUCHEN)

- 4 cups all-purpose flour
- 1/2 cup sugar and another
- 1/3 cup sugar
- 1 package active dry yeast
- 1 cup milk (warm)
- 1 stick (8 tablespoons) butter or margarine (melted)
- 3 egg yolks
- 3/4 cup ricotta cheese (discard any liquid)
- 1/2 lb. grapes (red or green)
- 3 medium apples
- 2 oz. almonds (slivered)

Place the flour in a large bowl and stir in the yeast and 1/2 cup sugar. Pour the warm milk over it, add 2 egg yolks and the melted butter or margarine and mix well. Turn out on the counter and knead quickly into a smooth dough. Place the dough into a bowl and cover it. Let it stand in a warm place for 25 minutes. Wash the grapes, dry them, cut into halves and set aside. Peel, quarter and slice the apples real thin and put aside. Roll dough into a 19" X 14" rectangle. Stir 1/3 cup sugar and the remaining 1 egg yolk into the ricotta cheese and spread it over the dough leaving 1/2" around the edge bare. Place the apple slices on the cheese mixture and sprinkle the grapes over it. Roll up tightly starting with the 14" side. Place on a greased cookie sheet seam down. Brush milk over the roll and press the almonds over the top and sides. Bake in a preheated oven at 380-390° for 35-45 minutes. Let it cool before slicing.

Makes 1 cake

