

Legacy

FROM 1A

Weber said the mentality can't be: "Let grandma do it."

The recipe used by Doris and Betty Saturday made four coffee cakes – peanut butter, cheesecake and two mixed fruit varieties (half cherry, half blueberry and half strawberry, half peach).

Once the coffee cakes are baked (15-20 minutes at 375 degrees in a gas oven, 350 degrees with electric heat), then the crumb topping is mixed and added. One other secret Doris unveiled Saturday... creating a powdered sugar frosting that was drizzled on top just before the cake was cut and served.

Additional varieties can include apricot, apple and blackberry, or other types of fruit, including pineapple. Often, cinnamon is added to the apple and peach varieties.

"Do you happen to have the nutritional value for these?" one of the women asked while the first cake was being served.

"You don't wanna know," Doris responded.

Geri Falast of Altenburg was one of those in attendance Feb. 12.

"They make them better," she said. "I don't know why they're better, but they are. It's great they're willing to share all of this with the community. They're just naturals." Falast described her top choice of coffee cake. "I like the cherry the best," she said.

While she admittedly doesn't bake that often, Falast was grateful for Doris and Betty ("kind, wonderful ladies") passing on their coffee cake knowledge.

"I'm not much of a baker at all," she said. "I'm more into Heeckle's or Schnucks's."

For Falast, it's a more complex than she initially thought. "There's a lot more to making the coffee cake than

I thought. There are a lot of steps to it.

"Nowadays, you want everything so fast," she said. "There's nothing fast about making coffee cake. You've got to let it rise twice, to get the dough right and then in the pans and I don't think a lot of people are willing to put that much effort into it anymore."

Doris Weber said her mother and grandmother made it every Saturday. "It was probably a weekend sweet," said Diane Weber.

One of the places the coffee cakes can be found is at the annual Fall Festival hosted at the Saxon Lutheran Memorial in Frohna.

They have "any kind you can imagine," according to Diane Weber, including a couple of varieties, blackberry and apple butter, that weren't created at Saturday's workshop.

For Diane, there was always one variety that was the favorite in her family circles.

"My kids and grandkids love peanut butter," she said. "That's the only kind I made because I didn't understand the process of when you put the fruit toppings on. You use pie filling and then you sprinkle the crumb topping on during the process."

Diane is optimistic those who attended try the recipes with others who are interested. "I'm hoping that the ladies that have come to class will reach out to their friends that want to learn and invite them over when they're making it," she said. "Keep practicing until you hone the skill yourself and pass the tradition on."

One area Diane admitted to having difficulty with was the crumb topping. For her, it was turning out too mushy.

Doris told her Saturday she simply needed to add more flour. "I'll keep working at it until I get it right," Diane said.

And even if it doesn't turn out, just right, is it that big of a

deal?" It's still edible," Diane said. "You eat your mistakes."

Funding to purchase supplies for the class, which also was limited to 25 for November and January, came through a Thrivent action team program.

For the Nov. 13 and Jan. 22 classes, a total of \$210 for Lutheran Women's Missionary League Mite box missions program was raised, along with 100-plus items to donate to a local food pantry. In December, \$550 in cash and gift cards was raised for tornado victims in Kentucky. Another \$415 was in cash was raised Saturday as part of a free-will offering. While those in attendance waited on the dough to rise, they learned how to create jump ropes from discarded t-shirts for the Trinity/HOPE mission in Nashville, Tenn. It's a charity that Diane Weber has worked with in the past that delivers food to Haiti. The jump ropes are given away as well, along with soccer balls and bubbles.

"Grandma's not going to be around forever. That's why we're keeping the legacy alive," Weber said.

When asked her favorite variety Jennie Sticht of Wittenberg provided a measured answer.

"They were all very good," Sticht said.

Joyce Schrempf of Perryville like the plain cheesecake the best while Brenda Kirn, also of Perryville, said the fruit varieties were her favorite.

"We are so thankful for the generosity of the attendees and the willingness of Doris and Betty Weber and Faye Ponder for teaching the class," said Diane Weber.

While the coffee cake class has run its course, a class for another German pastry may be in the works soon.

Platz kuchen is something that many would love to make the proper way, according to Diane Weber.

"It looks like a pie crust..."

Doris Weber,
COFFEE CAKE
INSTRUCTOR



Coffee cake DO AS - (DORIS & BETTY WEBER'S RECIPE)

Scald Milk (Hot but not boiling)

2 1/2 C. milk. Let cool.

Mix together:

1 C. warm water

2 pkg or 2 T. yeast

1 T. sugar

Dissolve yeast with sugar in warm water. Stir and let set for 5-10 minutes or until even with bowl.

Add beaten eggs and oil to the milk after cooled to lukewarm.

2 eggs, beaten

3/4 C. oil

Add to the mixing bowl which includes:
In a mixing bowl (stainless steel or big Tupperware) add flour,
sugar, salt and vanilla.

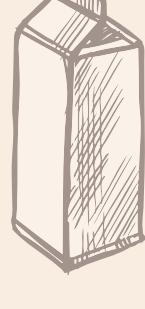
6 C. flour

1 1/4 C. sugar

Pinch of salt

1 t. vanilla

Add in the yeast mixture. Mix all together. Add more flour to make a soft dough (about 3 1/2 - 4 cups). Cover and let rise until triple, 45-60 minutes. Divide dough for pan sizes (it makes 4 - 10" X 15" cakes). Roll out to about 1/2 inch and let rise again before baking, about 45 minutes. Add any fruit or bake one dry nut meats sprinkled on top. Bake at 375° (for a gas oven) for 15-20 minutes or 350° (for electric).



Plain Crumb Topping

1/2 C. butter

3/4 C. brown sugar

Cinnamon

Mix the ingredients by hand (yes, get into the mix) until the mixture is crumbly, small flaky, like a pie crust is mixed.

Brush raised dough with milk or sour cream to provide stickiness to the dough before sprinkling the crumb topping.



Cheese Coffeecake Filling

1-24oz. cottage cheese - lowfat

1-8oz. cream cheese

3/4 C. sugar

1T. corn starch

Vanilla

2 eggs



Put all ingredients in a food processor and blend until smooth.

Using a 9X13 cake pan, press coffeecake dough into greased pan and let rise. Pour cheese mixture over the dough and bake.

Crumb Topping for Fruit Topped Coffeecakes

1/2 C. butter

1C. Flour

1/2 - 3/4 C. white sugar

Dash vanilla

Mix the ingredients by hand until the mixture is crumbly,

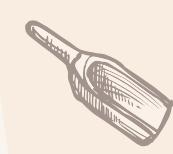
small flaky, almost like a pie crust is mixed ..

After dough is rolled out and raised, carefully place fruit

(canned pie filling) on the coffeecake and spread the thick-

ening in between the pieces of fruit. Then sprinkle the Crumb

Topping over the fruit. Bake at 350° for 17-20 minutes.



Peanut Butter Frosting Topping (MARC PREUSSER'S RECIPE)

1/2 C. peanut butter (Jif Creamy)

1/4 C. butter or margarine

2 1/2 C. powdered sugar

1/4 C. milk

1 tsp: vanilla



Combine all ingredients and beat until smooth. Makes 1 1/2

Cups, enough to frost a 9 inch layer cake.



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