



Deb Flaugh
Hartington, NE

Semi-Finalist



A production of
met
Television
Nebraska's
PBS station

Dutch Coffee Pastry

Recipe Number: 40

Prep time: 1 hour

Cook time: 1 hour

Oven temp 350°

INGREDIENTS: Pastry: 2 cups butter, softened, divided
Glaze: 1 cup plus 2 tablespoons water, divided
2 cups all purpose flour, divided
3 eggs
1teaspoon almond, flavoring

DIRECTIONS: 1st Layer, With a pastry blender, mix ½ c. soft butter with 1c of all purpose flour. Sprinkle 2T water over and stir to form into a round ball. Divide ball in half and spread one half onto an ungreased cookie sheet to form a 12" x 3" strip. Repeat with remaining half and place the two strips side-by-side on the cookie sheet. 2nd layer, Bring ½ c. butter and 1c water to a boil. Add 1c. all purpose flour and 1 tsp. almond flavoring. Remove from heat and place on low heat, stirring until mixture, forms a ball. Remove from heat and beat in 3 eggs all at once. Stir until smooth and thick like pudding. Spread evenly on both strips. Bake at 350 degrees for 60 minutes. Cool and frost with almond glaze.

Almond glaze: 2 cups powdered sugar, 1/2 cup butter, softened, 2 teaspoons almond flavoring, ¼ cup milk. Beat until smooth. Spread over warm pastry.

STORY: *My mother came from Holland when she was 19 years old. She brought this recipe of her mother's with her and it was the only recipe she had when she married my father. It reminded her of home and she would make it for the threshing crew at harvest time. My grandmother died when she was 106 years old leaving this delicious pastry recipe behind for future generations to enjoy. My mother still bakes this during harvest.*



Coming to NET Television in 2009

Funding provided by **Walmart**
netNebraska.org