

Ricotta Kuchen with Streusel Topping

 Vegetarian

READY IN



100 min.

SERVINGS



1

CALORIES



4575 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- 3.3 cups bread flour
- 0.3 ounce bread machine yeast dry
- 3 tablespoons butter
- 1 eggs
- 3 eggs
- 0.8 cup brown sugar light packed
- 1 cup milk low-fat
- 2 tablespoons non dairy amaretto creamer flavored

- 24 ounce carton ricotta cheese
- 0.8 teaspoon sea salt
- 0.3 teaspoon vanilla extract
- 0.8 cup sugar white

Equipment

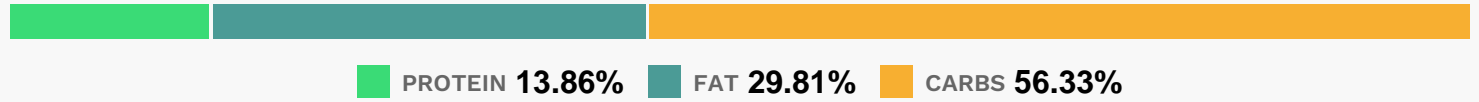
- bowl
- frying pan
- baking sheet
- oven
- knife
- kitchen scissors
- bread machine

Directions

- Place the milk, 1 egg, 2 tablespoons of butter, flour, 1/4 cup white sugar, salt and yeast into the pan of your bread machine in the order recommended by the manufacturer. Select the Dough cycle and press Start.
- Let the dough rise 25 minutes.
- While the dough is preparing, in a medium bowl, combine ricotta cheese, 3/4 cup of white sugar, 3 eggs, and vanilla extract. Beat on high speed 3 to 4 minutes.
- Grease a 15x10 inch baking sheet and set aside.
- Remove dough from bread machine and place on lightly floured surface.
- Roll out dough into rectangular shape to fit baking sheet. Carefully slide dough onto baking sheet. Using a knife or scissors, start on the long sides and cut 1 inch wide strips in towards the center to make approximately 14 strips on each side.
- Cut in only far enough to leave a solid strip about 3 inches wide down the center; with the cut strips forming a "fringe" on each side.
- Spread the ricotta mixture along the center strip. Fold the side strips over the ricotta mixture, alternating strips from each side. Pinch or twist the strips into knots to seal.

- Let the kuchen rest.
- Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, prepare the streusel topping by mixing together the brown sugar, 3 tablespoons of butter, and amaretto creamer. Crumble topping over the top of the kuchen.
- Bake 25 to 35 minutes or until the top is golden brown. Cool 20 minutes before serving.

Nutrition Facts



Properties

Glycemic Index:214.09, Glycemic Load:301.2, Inflammation Score:-10, Nutrition Score:66.983912852714%

Nutrients (% of daily need)

Calories: 4575.37kcal (228.77%), Fat: 152.07g (233.95%), Saturated Fat: 86.51g (540.7%), Carbohydrates: 646.56g (215.52%), Net Carbohydrates: 634.9g (230.87%), Sugar: 328.73g (365.25%), Cholesterol: 1103.82mg (367.94%), Sodium: 3007mg (130.74%), Alcohol: 0.34g (100%), Alcohol %: 0.02% (100%), Protein: 159.15g (318.3%), Selenium: 323.12µg (461.59%), Phosphorus: 2141.45mg (214.15%), Calcium: 2019.77mg (201.98%), Vitamin B2: 3.03mg (178.38%), Manganese: 3.46mg (172.76%), Folate: 471.9µg (117.98%), Vitamin A: 5502.83IU (110.06%), Zinc: 15.31mg (102.05%), Vitamin B1: 1.4mg (93.35%), Vitamin B12: 5.4µg (89.93%), Vitamin B5: 8mg (80%), Magnesium: 245.53mg (61.38%), Potassium: 2097.32mg (59.92%), Iron: 10.76mg (59.75%), Copper: 1.13mg (56.62%), Vitamin B6: 1.06mg (52.96%), Vitamin D: 7.48µg (49.85%), Fiber: 11.66g (46.63%), Vitamin B3: 8.22mg (41.11%), Vitamin E: 5.48mg (36.55%), Vitamin K: 13.17µg (12.55%)