

Zwiebelkuchen in Springform

Makes one 10 inch, deep-dish onion pie

Prep Time: 1 hours, 30 minutes; Cook Time: 45 minutes

Adapted from J.McGavin <http://germanfood.about.com/od/baking/r/zwiebelkuchen.htm#>

German Onion Pie is a delicious specialty served in colder months and especially popular when the new wine, or "Moscht" comes out in the fall, a few weeks after crush. "Zwiebelkuchen" contains onions, as indicated, as well as caraway and/or bacon. In difference to quiche, it is usually baked on a yeast dough, like pizza. This dough and onion combination is particularly flavorful because the lean dough becomes crispy in the oven and does not overwhelm the toppings.

Dough Ingredients:

2¼ c. flour

1 tsp. instant (or bread machine) yeast

scant 1 tsp. salt

¾ cup (or more as needed) (original recipe 1 and 5/8 c. was too much) lukewarm (110 degrees) water

Filling Ingredients:

3 or 4 slices diced bacon (optional)

about 4 medium yellow onions or two large sweet onions

Custard Ingredients:

¾ c. fat free half and half

½ tsp. salt

3 eggs

Freshly ground nutmeg and/or pepper

½ tsp. caraway seed (optional)

Preparation:

Start by making the dough. Proof the yeast separately by dissolving in the lukewarm water (110 degrees) with a pinch of sugar. After about 10 minutes bubbles should start to form. Mix with flour and salt in a stand mixer using dough hook. After the dough is smooth and elastic, form it into a ball, oil the surface and let it rise in a bowl covered with a clean dishcloth in a warm place until doubled, about 1 hour.

While dough is rising, make the onion filling. Dice and fry the bacon. Once bacon is brown and crisp, scoop from pan and drain on paper towel. If desired, used some of the bacon grease to grease your springform pan. Fry the sliced onions in about 1 tablespoon of the bacon grease in the pan and sauté over medium heat. Cook for about 20 minutes and remove from heat before they start to brown significantly.

Mix the cream, salt and eggs to form a custard base. You can add freshly ground nutmeg or pepper to the mix, if you wish. Press the dough into a non-stick or greased springform pan, being sure to form high sides. Distribute the bacon, and then onions over the dough. Sprinkle with caraway. Pour the custard over the top and tilt to distribute evenly. Bake in a heated, 350°F oven for 40 - 50 minutes or until custard is set and dough is browned. Remove from oven and serve warm. It will be similar to a deep dish pizza.

