

ONION CAKE (ZWIEBELKUCHEN)

Ingredients

Dough:

1 2/3 cups, scooped and leveled,
minus 1 Tbsp (plus more for
kneading)
1 tsp instant yeast
Pinch of sugar
½ cup water
1 tsp salt
2 Tbsp vegetable oil

Topping:

1 pound 2 ounces yellow onion
(about 5 medium)
4 Tbsp vegetable oil
2 ¼ ounces Speck or slab bacon,
diced
½ to 1 tsp caraway seeds
Freshly ground black pepper
2 eggs

Directions

- 1. To make the dough:** Place the flour in a large bowl and make a well in the middle. Put the yeast in the well and add the sugar. Slowly pour in the water, stirring gently with a fork. Keep stirring, adding the salt and 2 tablespoons of the oil. As soon as you have a shaggy dough, dump it out on a lightly floured work surface and knead vigorously until the dough is smooth and silky, 4 to 5 minutes. Resist adding too much flour as you knead; you want the dough to remain as soft as possible.
2. Put the dough in an oiled bowl and cover with a clean dishcloth. Place in a warm, draft-free spot and let rise for 1 hour.
3. Line a 10-inch cake pan with a piece of parchment paper, letting the sides hang over the edge of the pan to function as a sling after baking.
4. After the dough has risen, place it in the pan. Gently push the dough down and out to cover the bottom of the pan and make only a very small rim, about ¼ inch, taking care not to stretch the dough so much as simply spread it out with your fingertips. The dough should be even and slightly dimpled. Cover with the dishcloth and set aside for an additional 30 minutes.

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Directions, cont.

5. To make the topping: While the dough is resting, heat the oven to 400 degrees and prepare the topping. Thinly slice the onions into rings.
6. Heat the oil in a medium skillet and then add the diced *Speck*. Let the *Speck* render for a few minutes, and then add the onion rings and caraway seeds and season with pepper.
7. Sauté over medium heat until the onions are softened, translucent, and taking on some color, 10 to 15 minutes. Take the pan off the heat and let cool slightly.
8. In a small bowl, beat the eggs and then add them to the onions, mixing well. When the 30-minute resting time is up for the dough, scrape the onion mixture evenly on top of the dough. Place the pan in the oven and bake for 40 minutes, rotating halfway through. You may find that you need to cover the onions with a piece of aluminum foil if they brown too quickly.
9. Remove the pan from the oven and let cool on a rack for a few minutes. Using the edges of the parchment paper as a sling, remove the cake from the pan.
10. Cut into wedges and serve hot or warm. The cake is best eaten the day it is made but can be kept for 1 additional day at room temperature, wrapped in plastic wrap. To reheat, place in a 350 degree oven for 5 minutes to crisp up again.