

# GERMAN FOOD GUIDE

The complete online guide to German food in America.

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## Krautkrapfen

Number of Servings: 4

### Ingredients

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4 3/4 cups [Flour](#)  
3 Eggs  
1 cup Water  
Butter  
2 cans/bottles [Sauerkraut](#)  
1 Onion, finely chopped  
5 oz thinly sliced Ham or Bacon, cut into small pieces  
Caraway Seeds  
Salt and Pepper  
Water

### Instructions

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Drain the [Sauerkraut](#).

In a pan, add a little butter. Cook onions and bacon. Add Sauerkraut and continue to cook until the mixture begins to brown. Remove from heat and season with salt, pepper, and caraway seeds. Allow mixture to cool completely.

Combine flour, salt, eggs, and water and form a firm dough. Divide dough into two equal pieces. Thinly roll out each piece. Cut each halve into an even rectangular size. Top each dough with Sauerkraut filling. Tightly roll up each dough from the long side. Slice filled dough into 1 - 1 1/2 inch thick pieces.

Melt butter in a large pan - you should have enough melted butter to completely cover the bottom of the pan. Add the same amount of water to the pan. Place Krautkrapfen in the pan and cover with a tight lid. Allow to cook until all the water has been absorbed. Remove lid and continue cooking until both sides of the Krautkrapfen are golden brown. Serve hot.

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