

# Onion Pie

Caraway seeds give this savory rustic pie its distinctive flavour.

**Yield:** 8 servings

**Prep Time:** 45 minutes **Cook Time:** 35 minutes

**Total Time:** 80 minutes

## Ingredients

- 1 packet active dry yeast
- 1 teaspoon sugar
- 1-1/2 teaspoons salt
- 3 cups unbleached flour
- 1 tablespoon shortening
- 1 cup water warm
- 1 inch thick piece of schinkenspeck, chopped
- 2 medium onions sliced
- 1/4 teaspoon caraway seeds
- 1/2 teaspoon salt
- pepper to taste
- 1 egg yolk
- 1 cup sour cream

## Things You'll Need

- 12-inch pizza pan or baking sheet
- hand-held mixer

## Directions

1. Mix the yeast, sugar, 1 and 1/2 tsp salt and flour. Then blend in shortening and warm water, and beat for 2 minutes. If needed, add enough flour to make a soft dough.
2. Knead the dough until it is smooth and elastic for about 5 minutes. Then place the dough in a lightly greased bowl. Cover it and let it rise in a warm place for 30 minutes.
3. Pat the dough into a lightly greased 12-inch pizza pan or baking sheet. Press up the edges to make a slight rim.
4. Now fry the chopped schinkenspeck in a skillet until it is crisp. Remove from skillet and drain on absorbent paper. Add the sliced onions to the skillet and cook gently until tender.
5. Sprinkle onions, schinkenspeck, caraway seeds, 1/2 tsp salt and the pepper over the dough. Bake at 400 degrees F for 20 minutes.
6. Blend the egg yolk and sour cream and pour it over the pre-baked onion pie. Now bake for 10 to 15 minutes longer until golden brown and the sour cream is set.
7. Serve warm or at room temperature.

## Oma Says

1. If you are unable to find schinkenspeck at your local European grocer, you can substitute 10 slices of prosciutto or lean smoked ham.