

Pizza Baking in Masonry Oven: Zwiwwelkuche

Zwiwwelkuche is an onion pie. This dish was common in Germany and would have been familiar to the Germanic Moravians who settled in Salem in the 18th Century. This recipe is adapted from one in *Pennsylvania Dutch Country Cooking* by William Weaver. Due to the length of bake time and the temperature of the oven, this recipe is not suited for a DIY masonry oven.

Ingredients:

- 4 cups thinly sliced onion
- 3 tablespoons butter
- 2/3 cup diced slab bacon
- 1 pound prepared yeast dough (bread dough or pizza dough)
- 4 eggs
- 1 cup sour cream
- Salt and pepper to taste
- 1 teaspoon caraway seed

Instructions:

1. Preheat oven to 375° F.
2. Place onions and butter in a heavy skillet, cover, and allow onions to sweat over medium heat until soft and beginning to brown, about 20 minutes. Turn onions once or twice.
3. In a separate pan, fry the bacon. Drain the grease.
4. Press down raised dough and roll out into a circle ¼ inch thick. Your circle should be larger than your pie dish.
5. Using a 9" or 10" deep-dish pie pan or a springform pan, line with dough. Roll edges of dough down and tuck under to form a rim about 2" inches high.
6. Let the crust rest for 15 minutes.
7. Spread onions and bacon on the crust bottom.
8. Beat eggs until light and lemon-colored. Combine with sour cream, salt and pepper.
9. Scatter caraway seed on top.
10. Bake for 30-40 minutes until set. Allow to cool slightly before cutting.