



9 Tastiest Dessert
Recipes that Bring
a Taste of the
CZECH
REPUBLIC
to Your Kitchen



This is a collection of traditionally Czech dessert recipes from the TresBohemes.com website.

This little Czech Desserts booklet introduces us to the real Czech Republic. The recipes are from cookbooks over 100 years old and passed down through folk tradition. Though some ingredients have been substituted by easier to find American ingredients, each recipe have been taste tested by a community of older Czechs who remember very well, grandmothers' cooking.

The recipes shared here are just a small fraction of what is available on the TresBohemes.com website, where Zanna, Zynnia and Kytka share interesting bits of history about their homeland and heritage in the Czech Republic.

While many recipes exist at the site, it's really an off-beat and eclectic guide to Prague and the Czech Republic, with posts celebrating art, music, photography, literature, cinema, history, architecture, hidden cafes and places only the locals know. There's a site which shares the uncommon and obscure, hidden gems which even many Czechs don't know about.

It's time to visit the site and turn on your inner Bohemian...

[Visit Now](#)

[Subscribe to the Newsletter](#)



Czech Palačinky Make Delicious Breakfast Crepes

Czech Farmers Cheese Bundt Cake aka Tvarohová bábovka

Strawberry Crumble Cake or Jahodový Koláč s Drobenkou

Delicious Czech Sweet Buns aka Buchty

The World's Easiest Strawberry Dumplings

Czech Style Fudgy Chocolate Cake

Czech Sweet Treats – Škubánky

Czech Cherry Bublanina

Delicious Czech Cheesecake (Tvarohový koláč)

Dobrou chuť!

Czech Palačinky Make Delicious Breakfast Crepes

I remember that my mother and grandmother would always make these for us on the weekends. I picked up the tradition and raised my children on them. Americans would refer to them as Crepes, but in Czech they are called Palačinky. Czech palačinky make delicious breakfast crepes wherever you are and whatever you decide to call them.

I still make them, and love them just as much.



We always fill them with either jelly or jam and yogurt or sour cream. Our favorite jam is lingonberry or red currant, though we've tried them with all kinds of preserves.

Sometimes we fold them.



Other times we roll them.





When the children were little they called them 'roll-ups' and I think that they were the first dish they each learned to prepare.



Here's the recipe so you can make them too!

Ingredients

1 cup flour
2 eggs
1 cup milk +/-
1 teaspoon sugar
1 tablespoon butter, melted
1/2 teaspoon salt
jam, jelly, preserves or marmalade
Optional add-ons

fresh fruit (optional)
powdered sugar (optional)
yogurt (optional)
sour cream (optional)
cinnamon (optional)
fruit syrup (optional)
chocolate syrup (optional)
whipped cream (optional)

Directions

Combine your sifted flour, sugar, and salt in a mixing bowl.
Add the eggs, one at a time.
Beat well after each addition.
Add milk – you want to make a thin batter (not thick like American pancakes)
Beat until smooth.
Stir in the melted butter.
Pour 1/4 – 1/3 cup batter into a heated, lightly buttered skillet (amount depends on size of skillet).
Immediately swirl around the skillet to completely coat the bottom of the pan.



You'll begin to see it bubble a bit and curl up at the edges, turn and brown on other side.

We stack them on a plate at the table and place the desired toppings around in separate little bowls.



Wrap, roll or fill with whatever you prefer.



You can see our Sunday morning breakfast served on our [Thun China](#) I hand carried from Prague in 1986.

Oh, and by the way...

These are also delicious for lunch filled with a nice creamed spinach. ([Recipe Here](#))

Totally Scrummy! (Scrumptious + Yummy)

This recipe originally appeared at [TresBohemes.com](#), here is [the link](#).

Czech Farmers Cheese Bundt Cake aka Tvarohová bábovka

If you want to have a truly Bohemian dessert, then you'll want to try our easy recipe for Czech Farmers Cheese Bundt Cake also known as Tvarohová bábovka. This delicious recipe has been improved upon by us over the years to make it crisp on the outside, soft and airy on the inside, and decadently delicious with the added farmer's cheese.



Many Czech recipes for babovka create a cake that is crumbly and dry.

Our version...

Well... you'll have to try to make one and taste for yourselves.

This recipe uses only nine ingredients, but it is in how you mix them that allows for the flavors to truly come out, so don't skip any steps while making this.



Ingredients

2 sticks of unsalted butter, softened (I set them out the night before)

1 block (7.5 oz) of farmers cheese (or 1 cup Ricotta)

1 and 1/2 cup of granulated sugar

4 large eggs

1 Tbsp of vanilla (or Czech rum)

2 cups of flour (Wondra works wonders)

2 tsp of baking powder

zest of 1 lemon

pinch of salt

4-6 tsp of unsweetened cocoa powder, depending on how chocolatey you like it
Extra butter and either flour or breadcrumbs for dusting the pan

Note: We use Friendship Dairy Farmer's Cheese which you can purchase at health food stores or at Publix markets. You can purchase Wondra flour in a [discounted pack of 6, here](#).

Directions

First, measure out and arrange all of your ingredients on the counter. Then preheat oven to 350.

You will want to grease and either flour or breadcrumb dust your bundt pan. We alternate and sometimes use an oil spray and flour or butter and breadcrumbs.

In a deep bowl, add the sugar, butter, and vanilla (or rum).

Beat on medium/medium high for 8 minutes.

Add the eggs, one at a time, mixing with each addition.

Add the farmers cheese and mix for two more minutes.

Add the flour, baking powder and pinch of salt and mix until all of the ingredients are well incorporated.

Transfer three fourths (or half, depending how much chocolate you like) into the pan using a spoon or spatula and smooth.

Add the cocoa powder to the batter remaining in the bowl and mix well to incorporate. Then transfer the rest of the batter into the pan. If you want, you can use your spoon or spatula to swirl the chocolate through the lighter batter.

Place into oven and bake 60 minutes or until a toothpick inserted comes out clean.

We let ours cool about 10 minutes before removing from the pan.

Lightly dust with sifted powdered sugar and serve.



Dobrou Chut!

By the way, if you're looking for Czech ingredients or great substitutes, you'll want to read our [Shopping for Czech Foods in the USA post](#) too!



There are so many versions of classic Czech Babovka, but this one, incorporating the Farmer's cheese really gives it a special "Czech" taste.

Enjoy!

This recipe originally appeared at TresBohemes.com, here is [the link](#).

Strawberry Crumble Cake or Jahodový Koláč s Drobenkou

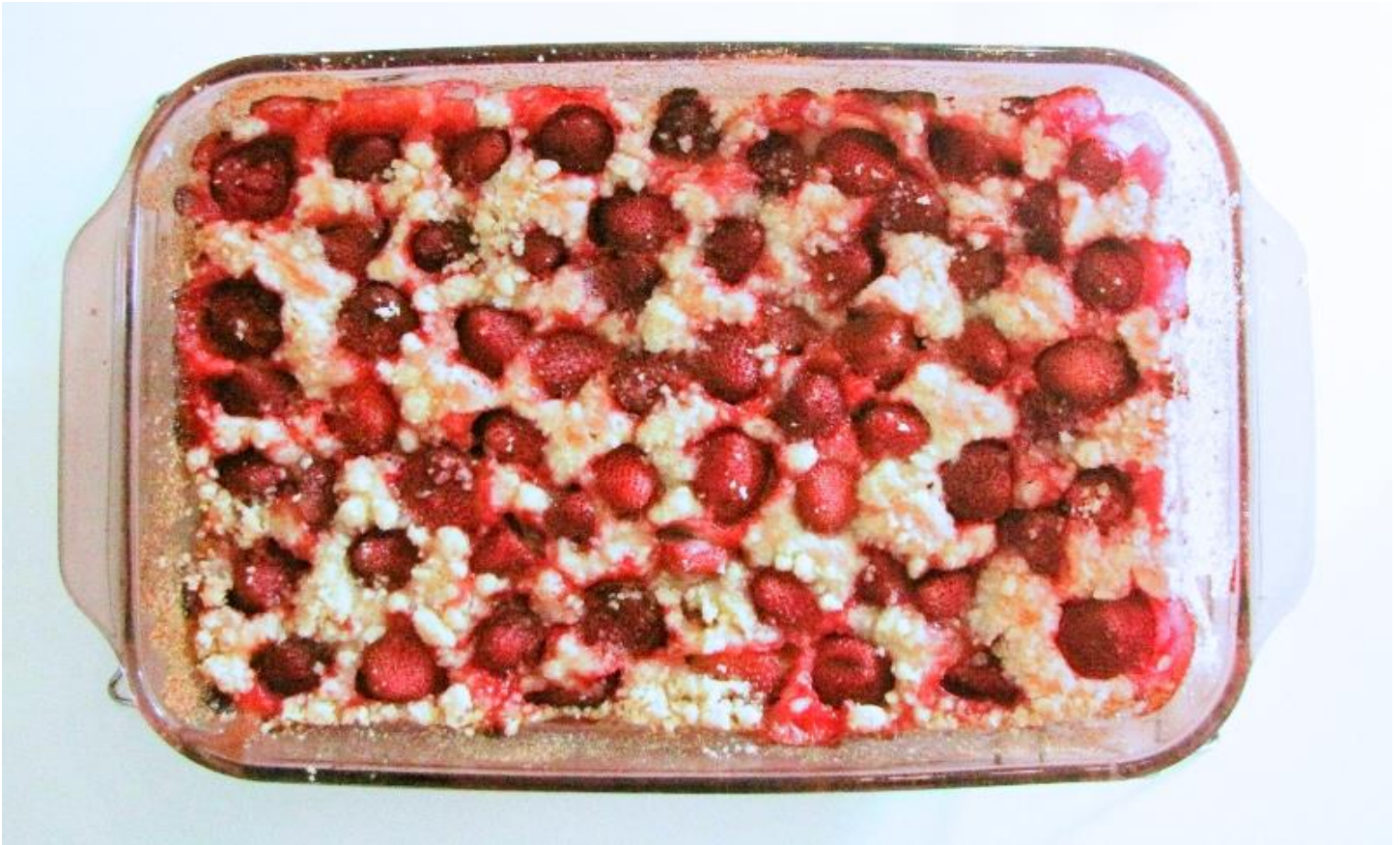
Strawberry Crumble Cake (or Jahodový Koláč s Drobenkou in Czech) is a quick and easy dessert to make. This moist cake tastes more like a super sweet strawberry bar than a cake and that is precisely why we love it so much. I remember eating this cake as a young girl for breakfast and feeling so lucky that I got to eat dessert for the first meal of the day!



Secret # 1 – to have it be so moist and taste like a chewy bar is to use a larger pan. If you put this into a 9" round pan or a 9" square, you will have a cake twice as tall, but you lose all of that chewiness that makes our version so delicious. Therefore, you'll want to use a 13 x 9 oblong pan.

Secret #2 – the more fruit you use, the better and chewier it gets!

Every one of my Czech cookbooks has a version of this cake, but this recipe is my mother's creation and our trusted favorite!



Ingredients

2 pints strawberries (you can use blueberries, raspberries, pitted cherries, plums or apricots as well)

1 1/2 cups flour

1/2 cup milk

2 large eggs

1 stick butter

1 tsp Czech rum or vanilla

1/2 cup plus 2 Tbsp. sugar

2 tsp baking powder

pinch of salt

For the crumble topping

3 Tbsp. butter

1/2 cup sugar

1/2 cup flour

Directions

You'll want to pull out your butter ahead of time and make sure it's at room temperature. Unsalted butter is best, but we've made it with salted as well.

We always make the crumble first. Just mix the three ingredients in a bowl and get your hands in there, pinching and working it between your fingers until it resembles coarse crumbs. Set aside.

Preheat oven to 350 and butter or oil your pan and then dust with breadcrumbs or flour so your chewy goodness does not stick. Set aside.

To make the cake use two bowls. Whisk all of the dry ingredients together and set aside.

Then, in a larger bowl, cream the butter and sugar together, using an electric mixer on medium speed. Blend for 3-4 minutes ensuring the mixture is light and fluffy. Then add your eggs, one at a time, still beating.

Add half of the flour mix as well as half of the milk and mix only enough to incorporate, this time on the low setting. Finally, add the remaining flour and milk and mix just enough that it's mixed. You don't want to over mix the final step.

Pour your batter into your prepared pan, making sure to scrape up every last bit and use your spatula to even it all out in the pan.

Add your fresh fruit over the top, just setting it on the batter gently. Some pieces will seem to float on it while others want to sink in. Don't worry....

When the batter is covered with all of the fruit, sprinkle the crumble over it all. Some will land on fruit, some will sink into the little crevices between the fruit.

Bake approx. 35-40 minutes or until a toothpick comes out clean.

It's best to let it cool on a wire rack completely before slicing.

We know it'll be hard to wait that long, but it will be worth it!

Slice and serve for dessert, an afternoon snack, breakfast or at any other time your heart desires.





This lovely batch was made by Zynnica and she made it at 9 pm for a ready to eat in the morning surprise. Thank you Zynnica!



This recipe originally appeared at TresBohemes.com, here is [the link](#). There is also another version at [this link](#).

Delicious Czech Sweet Buns aka Buchty

Delicious Czech Sweet Buns are known as Buchty in the Czech Republic. They are traditional food made from yeast and can be filled with ground poppy seeds, cheese curd, lekvar (plum jam), jam or jelly and they are truly a Czech classic. They are not like a donut, but rather more like a sweet bun or roll. We make them because they are delicious and worth the time waiting for the yeast to rise.



In fact, there is nothing better than Sunday mornings with fresh coffee, some fruit and buchty.

(Czech grammar lesson, buchta = 1, buchty = more than 1.)

I remember waking up to the smell of these in the house and knowing what sweetness was awaiting me at the table.

Who can resist this?



Mmmm, these are made with cheese curd and lemon zest.

They are delicious!

I remember many Czech folk and fairy tales that included these too, making them the food of strength for slayers of dragons and children going off into the woods.

Our site, TresBohemes.com also has many Czech fairytales and we review Czech books and movies, too.

Make sure to stop by!





I love spinach too, but if I were Popeye, I'd rather pack these in my knapsack.

Consider them high up there on your Bohemian food pyramid.



So let's get started...

Ingredients

3 1/2 cups flour
3 Tbsp sugar
1/4 cup butter (or lard) + 1/4 cup butter to use when putting into pan
pinch of salt
1 large egg + 1 egg yolk
1 cup milk
2 1/2 tsp yeast
1 tsp vanilla extract
the zest of 1 lemon
Filling Ingredients

1 package Farmers Cheese
1/2 package cream cheese or Neufchatel cheese
1 egg yolk
2 Tbsp sugar
1/2 cup raisins (soaked in rum 1 hour prior to using is best)

Directions

If using the raisins in the filling, set them to soak in the rum.

Next heat the milk to lukewarm and pour into large bowl. Add the sugar and yeast and then whisk and set aside for 10-15 minutes to proof dough.

Meanwhile, melt the butter and zest your lemon.

In another bowl, sift the flour and pinch of salt. Add half of the butter, yolk, zest and yeast mixture and knead for 5 minutes. (The other half of the butter will be used to brush each bun as you set it into the pan so it will not stick.) Add more flour if dough is too sticky.

Cover with plastic wrap and then a kitchen towel and set aside to rise for at least an hour.

Make your filling by combining all of the filling ingredients making sure to drain the raisins first, and set aside.

Preheat oven to 350 degrees and butter a large rectangular baking pan.

Flour a board or countertop and turn out your dough. Roll out and cut into a large rectangle and cut into 15 even sized pieces.

Roll each piece into a square and add a spoonful of the filling into the center, sealing all sides.

Brush both sides of the bun and place seam side down in pan, 4 in each row x 4 rows.



Cover with plastic wrap and let rise another 30 minutes. I place mine on a sunny table by the window and they double again in size.

Place into oven and bake 15-20 minutes or until nice and golden on top.



When they have cooled slightly, serve with powdered sugar on top, but I confess...

We eat them hot and straight out of the oven.



Dobrou Chut!

Oh, and if you speak Czech then there is an extra little treat at the bottom of the recipe page at the site.

You will LOVE listening to this and I promise it will bring back many memories...



This recipe originally appeared at TresBohemes.com, here is [the link](#).

The World's Easiest Strawberry Dumplings

Today, at the request of a friend at one of my favorite Facebook groups to hang out, Pečení v US, I posted a photo of these dumplings to share and I was asked to post the recipe, so here it is – the world's easiest strawberry dumplings.



TRES BOHÈMES

When you are in a rush and don't feel like waiting for the yeast to rise, this fast recipe will get your dumplings on the table in around 20 minutes or less.



Sound good?

The dough is made from just 3 ingredients...

Okay 4...

but who counts a pinch of salt?



+



+



Let's get started...

Ingredients

1 tall container of Whole Milk Ricotta Cheese (the 15 oz size)

1 round canister of Wondra Flour (the 13.5 oz size)

1 egg

pinch of salt

You also need toppings and fillings. We usually fill them with strawberries but you can use plums or apricots. We've even made them with blueberries a few times! You will also need some melted butter to pour over the top, sugar to sprinkle and we like cinnamon but some folks use poppy seeds. Sometimes we also crumble farmer's cheese on top – that makes them even more Czech tasting.

You can find some of these ingredients listed here on our 'Shopping for Czech Foods in the USA' post.

Directions

Get a large soup pot and fill a little more than halfway with water and set to medium high.

In a large bowl, add the ricotta cheese, egg, and pinch of salt. Make sure there is no liquid at the top of the ricotta, and if there is, pour it off first.

Begin to add the Wondra flour, first mixing with a wooden spoon and then using your hand until a workable dough forms. Keep in mind, the dough needs to be pliable enough to work with and yet sticky enough to wrap around your filling fruit and hold tight.

We never roll it out or work too much with it because when we get the mad craving to go for these, we just make them fast! So we take a small pinch, about a Tbsp and work it with both hands into something that's like a square. We then place the fruit in the center and work the dough around it – making sure that the fruit is completely sealed and there are no openings.

Place them on a plate until the plate is full and by then your water should be boiling. Drop them into the boiling water and gently stir with a wooden spoon to ensure they are not sticking to the bottom. They will boil approx. 10 -12 minutes. They will rise to the top and that means it's getting close. We usually pull one and cut it to see if the dough is firm enough to be done. (It also depends on how thick you make them).

When you pull them out with a slotted spoon, you may want to prick each one with a fork to let the steam out and retain the “fluff”, though these do tend to be a bit denser than their yeasted counterparts.

Plate, place your toppings at the serving area dig in!

I grew up sometimes having these for dinner.

I love my Czech heritage!



Oh. My. God.

They are soooooo good!

And try to get the farmer's cheese to put on top.

It really makes them taste like home.



Dobrou Chut!

This recipe originally appeared at TresBohemes.com, here is [the link](#).

Czech Style Fudgy Chocolate Cake

Beets are a popular crop in the Czech Republic and they are used in both sweet and savory dishes, in both cooked and their raw state. Today we made čokoládový dort z červené řepy which literally translates to chocolate cake from red beets.

I know, I know... it sounds strange.

But I promise you that you won't taste the pureed beets, but they are the secret that make this cake extra moist and play up its deep chocolate flavor. In fact, the beets make the cake so moist, that's why we call it Czech Style Fudgy Chocolate Cake.



We did some research and wrote a fascinating article about Czechs and their Billion Dollar Beets. You should take a [peek at it here](#).

The beets in this delicious dessert not only add antioxidants and a wealth of nutrients, including folate, manganese, potassium, and copper, but they also add moisture, which means you need less oil or butter, and a natural sweetness, eliminating the need for additional sugar.



In other words, this
cake is a

superfood.

Especially when
you use raw cacao
and chocolate bars.





Ingredients

4-6 large beets
1 large chocolate bar, chopped (we use a dark 70% bar)
1 1/2 sticks of butter
1/3 cup extra strong hot coffee or espresso
5 eggs, separated and at room temperature
1 1/3 cups sifted flour
1 cup sugar
1/4 cup cacao (unsweetened or raw)
1 1/2 teaspoons baking powder
pinch of salt

Directions

Wash the beets and place them into a deep pan filled with water. Boil for 45 minutes or until fork tender.

Spray or butter a spring form pan and place a sheet of parchment on the bottom. (I always place the sheet and then lock the pan, then I pull the sheet ends to make it tight and then spray.)

Drain and rinse the beets with cold water. When cooled, cut off the ends and the peel them. Grate the beets or cut them into chunks and chop them in a food processor. You want to break them down into a puree without any big chunks.

While the beets are cooling, you can melt your chocolate. Break up the chocolate bar and place in a large metal bowl set over a pan of simmering water. When almost melted, add the butter cut into smaller pieces. Try not to mix this too much – just enough to stop the chocolate from sticking to the bottom. When it is all melted, add the coffee and set aside.

Preheat the oven to 350°F.

In another bowl, sift the flour, baking powder, salt and cocoa powder together and set aside.

Whip your egg whites and when stiff peaks begin to form, add the sugar a little at a time. Set aside.

Going back to the melted chocolate, take the egg yolks and whisk them into the mix and then fold in the beet puree. You now have three bowl, a wet mixture, a dry mixture and the whipped egg whites.

Gently mix the whites into the wet mixture until incorporated and then fold in the dry mixture and be careful not to overmix.

Pour the batter into your prepared pan and reduce the oven temperature to 325°F.

Bake for 45 minutes. The cake should be set on the sides but the middle should still be a little wobbly – that is how it is supposed to look. You do not want to over bake the cake.

Let the cake cool completely, then release the spring and remove it from the pan.

This cake is pretty with just a light dusting of powdered sugar on top.

We find that it tastes better on the second day and it can be accompanied by some crème fraîche, fresh berries, or even a drizzle of quality chocolate syrup.

Enjoy and go ahead and have that second piece.

Remember, it's a superfood cake after all.



Dobrou Chut!

This recipe originally appeared at TresBohemes.com, here is [the link](#).

Czech Sweet Treats – Škubánky

Five simple ingredients and a whole lot of taste. So what happens when you mix a little bit of flour, some boiled potatoes, sugar and a lots of butter?

You get something delicious that Czechs call škubánky. It's a little bit like potato dumplings or gnocchi, but the way it is usually served, it's more like a dessert.



Poppy seeds lend a rich, mysterious flavor to sweet and savory foods, but in this dish they are the star. First of all, it should be made clear that this spice is not narcotic because the opium is found in the pod and not the seed itself. And the dried pod has lost any of its opiate properties long before the seeds are harvested.

Most Czechs would use the seeds ground but you can use them unground or purchase one of the available poppy seed fillings available at your local market.

Canned poppy seed filling is available in markets but the best flavor is achieved by grinding one's own in a grinder specially made for poppy seeds.

The Czech Republic is one of Europe's largest producers of poppy seeds. Traditionally, the poppy seed has been used in sweet yeasted-dough pastries called *kolače*, as a filling for thin pancakes (crepes), as a stuffing in *buchty*, sprinkled liberally over fruit-filled dumplings, rolled up in *Makový závin* (poppy seed roll), and even combined with blueberries and baked in *borůvkový kolač* (blueberry cake).



Poppy seed cultivation dates to 1,400 BC in Crete. Early Egyptians pressed the seed into a cooking oil, and ancient Romans mixed them with wine and honey for Olympic athletes and for home use. Honey cakes with poppy seed date to the first century AD and, thanks to the Crusades and the Spice Trade, poppy seeds reached Europe and were made into a popular spread during the Middle Ages.

Poppy seed cultivation has a long tradition in the Czech Republic. Poppy seed grown in the Czech Republic has good quality and, therefore, is preferred to poppy seeds in other parts of the world. The Czech Republic is the main world producer of poppy seed and price maker of the European and world prices. With regards to trade, the Czech Republic is also the main producer and seller both in Europe and in the world.

Now let's get cooking!

Ingredients

2 pounds of Russet potatoes.

1 cup all-purpose flour. American Czechs swear by the Wondra brand as it is closest in texture to Czech flour.

1 stick of butter, melted.

Poppy seeds and sugar to taste (or canned poppy seed filling)

Directions

Wash, peel and cut the potatoes.

Cover them with enough water in a saucepan and bring them to a boil.

After approx. 15 minutes of boiling and working quickly, drain 2/3 of the potato water out of the pan.

Using a wooden spoon, make a well in the center of the potatoes and fill with the flour.

Then cover the pot and leave in a warm place for approx. 15 minutes to steam.

Uncover the pot and using the wooden spoon, mix the potatoes, reserved water and flour together.

You will want to almost whip the mixture until it is smooth.

The consistency should be firm and not runny, if it is you will need to add a bit more flour.

Use a greased tablespoon to pull out gnocchi-shaped “dumplings” on to the plate.

We make them and then put them into a pan filled with heated melted butter to get an extra crisp on the edges but you can just serve them as is as well. Cover them with the poppy seeds, sugar and melted butter and serve.

You can also serve them with farmer’s cheese, cinnamon and sugar or a savory version with some bacon or smoked ham and fried onion topping.

Anyhow you serve them up, we're sure you'll love them!



Dobrou Chut!

This recipe originally appeared at TresBohemes.com, here is [the link](#).

Czech Cherry Bublanina

On a lovely morning like this it is easy to get inspired to make a special breakfast before anyone even wakes up... Czech Cherry Bublanina. Bublanina literally translates to “bubbles up” or “bubbly” but the dictionary would define it as a soufflé – but don’t let that name fool you into expecting that it will bubble up like a classic soufflé in the way you may imagine... Others compare it to a sponge cake. We just call it dee-lish!

The best part of this is that you can make this dessert with any kind of fruit. Today I am making it with some delicious sour cherries I found at the local European market.



It tastes great with fresh, canned or bottled fruit – really any fruit of the season and as you can see – we like ours packed with fruit.



Czechs eat this like a coffee cake and even for breakfast.

I mean, with all of that fruit it's got to be healthy, right? ;-)

I bake this in a 9 x 9 inch square pan and at 350 for about 35-40 minutes.

Ingredients

3 eggs, divided and preferably at room temperature

1 stick butter, softened

1/2 cup sugar

pinch of salt

1 tsp rum or vanilla extract

1/4 tsp. cream of tartar

1 cup all-purpose flour

1 1/2 cups fruit of your choice

Powdered sugar for dusting

Directions

You will need two bowls. Break and separate your eggs (yolks in one bowl, whites in the other). To the yolks add the softened butter, sugar, pinch of salt and rum and cream together until light and fluffy. Add flour and mix for another minute.

With a clean whisk beat your egg whites with the cream of tartar until stiff peaks form.

Gently fold the whites into the yellow mixture to incorporate.

Pour into a prepared pan (buttered and floured) and cover with your fruit of choice.

Pop it into the oven and bake for 35-40 minutes.

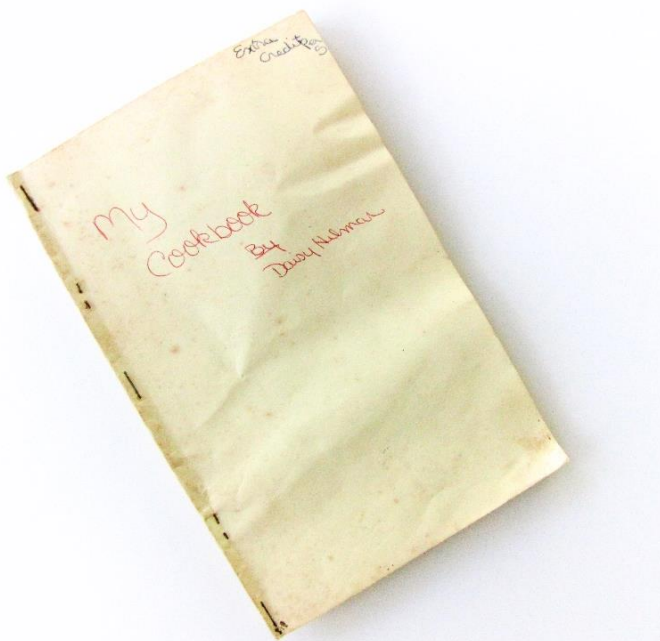
Cool slightly (if you can wait) and sprinkle with powdered sugar to serve.



This recipe originally appeared at TresBohemes.com, here is [the link](#).

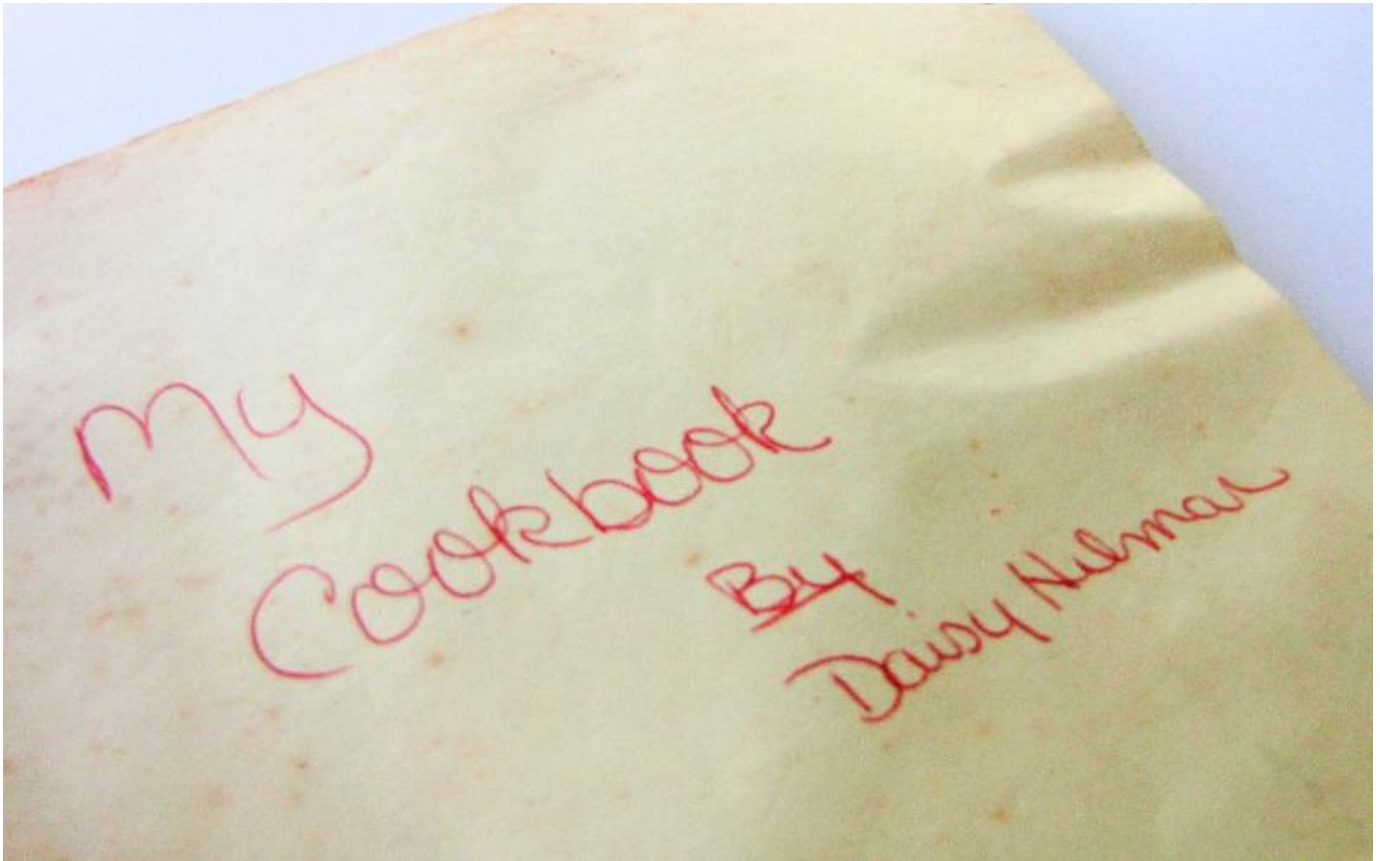
Delicious Czech Cheesecake (Tvarohový koláč)

We're always on the lookout for a delicious Czech cheesecake (Czech: Tvarohový koláč) recipe so imagine my surprise when I found it in one of my own cookbooks (entitled *My Cookbook*) from 1973.



Last weekend, we were unpacking some boxes which had been sitting in storage for many years – decades – I found old volunteering awards, penmanship certificates, summer camp photos and many of my old writings – a complete biography at age 10 and this cookbook which I wrote at age 9.

It's amazing to open a time capsule and look back in time in this way. It's also amazing that all of the foods listed in the cookbook are still family favorites and things I make today – and things my children make!



Here are all 12 of the recipes listed in My Cookbook.

Czech Cheesecake

Daisy's Tacos* (My So. California influence)

European Hamburgers and Mashed Potatoes (Smažené karbanátky)

Potato Pancakes – European Style (Bramborák or starší název, cmunda)

Czechoslovakian Mushrooms (Houbová smaženice s vejci)

Potato Soup (Bramboračka)

Hungarian Goulash – Czech Style

Stuffed Bell Peppers (Plněné papriky)

Fruit Salad

Polish Sausage and Sauerkraut

Baked Ham and Noodles (Šunkofleky)

Fried Cheese (Smazenej Syr)

The *only* recipe I had forgotten was the cheesecake.

I was nine at the time I created this cookbook for extra credit in school, but I was also the daughter of very hard working refugees who worked in the bakery in the early mornings, on fixer upper houses during the day and then after dinner – which I usually made – went to work at their commercial cleaning job.

In other words, I've been cooking since I can remember and my cooking was not a hobby or something I merely dabbled in, it was counted on by my parents each day. When I was younger, I have to admit that I wasn't too happy about this arrangement, but looking back now, I am so grateful because it made me the chef and responsible adult I am today.

It was so awesome to find this little cookbook and share it with my own children and today I've decided to share this special recipe (and story) with you...

Realizing that I had completely forgotten about this special dessert, I had to make it immediately!

Ingredients

For Dough –

2 sticks butter (softened)
1 1/2 c. sifted flour
1 package cream cheese
1/4 cup sugar
1/2 tsp baking powder
1 Tbsp vinegar

For Filling –

1 1/2 packages cream cheese
1 egg yolk
1/2 cup sugar
1/2 cup raisins

(Note: I added 2 tsp. Czech rum to the filling and only had 1 package of cream cheese so I substituted the remaining 1/2 cup with Ricotta cheese.)

Directions

Preheat oven to 350.

Mix all of the dough ingredients together in a large bowl. (I used the blender on low to break it all up and then went in with my hands.) If needed, add a teaspoon or two of warm water. Split dough into two halves, cover and refrigerate for 15 minutes.

To make the filling, mix all of the ingredients together and set aside.

After 15 minutes, roll out one half of the dough and place into an ungreased 12 x 9" baking pan.

Top with the filling mixture.

Roll out the second half of the dough and place on top of the filling. (I rolled on parchment and then just eased it right on top.) Pinch and seal the edges so the filling doesn't seep out.

Place in oven and bake 15 minutes and then make several holes with fork or toothpick to allow steam to escape. Return to oven and bake 15 more minutes or until filling is set and top is lightly golden.

Cool completely before serving.





*Daisy is the name I (Kytka) used the first few years in America. Apparently, my parents asked some friends, “How do you translate Kytka into English” and some genius told them Daisy – and so my years of teasing and taunting began...

Lazy Daisy, Crazy Daisy and so on.

When I finally went for my Naturalization, I had both grown and matured and I had my name legally changed to Kytka, the short form of my birth name, Květoslava. For the record, the name Květa means blossom or flower so it would better translate to the name Flora.

I hope you enjoyed the story and will enjoy the recipe even more.



This recipe originally appeared at TresBohemes.com, here is [the link](#).

We have so many more delicious Czech recipes at the TresBohemes.com website. Make sure you stop by soon.



[Visit the Site Now](http://TresBohemes.com)

[Subscribe to the Newsletter](#)

About the Tres Bohemes



Hi! We're Zynnia, Zanna & Kytka, otherwise known as Tres Bohemes.

Our passion is preserving Czech and Slovak culture and heritage because we believe it is our ancestral heritage that defines us. We love sharing information about the culture, heritage, traditions, history, and civil society of the Czech Republic and we are committed to the promotion and understanding of the Czech Republic and its numerous contributions to the entire world.

We are family.

Kytka (mama) was born in Prague and has, since the age of four, traveled coast-to-coast, all over the United States.

Zanna and Zynnia (daughters) have traveled the world since their birth because their mom, has made it that way.

We love to travel almost as much as we love to be homebodies. It doesn't sound like it makes any sense – but it does to us.

We've been here, there, everywhere, and it's been a blessed journey all the way. Loving to travel so much, we've structured our lives in such a way that we can work anywhere, and oftentimes we do.

TresBohemes.com is a place we meet and share what we love (everything about our beloved Czech Republic) as well as glimpses into our lives with you.

Offering you a delicious digital cornucopia of delights, we share what interests us and catches our eyes and attention and we spend a part of each day researching to bring you the very best curated news about anything and everything Czech. We have the aesthetic of travelers, collectors, adventurers and explorers – this is our journey we're sharing with you.

At this site, we are committed to the exchange of Czech nationality and life. We believe in this way people will better understand not just their own cultures and societies, they will also appreciate the importance and contributions of cultures outside their own borders.

At times what we share is something odd or out of place, something that would easily fit into a curio cabinet. Other times it's something that touched us deeply or made us laugh. Sometimes it's breathtakingly beautiful, and other times it's heart wrenchingly tragic. At times it's news and other times we are glimpsing far into the past. We love discovering the things that fascinate us and that's what we aim to share.

It's life. Shared with us through colors, contrasts, words, images, moments...

It's what we've looked for, what we've found and what has found us.

It's what we've seen and what we want to share with you, so you can see it, too.

We invite you to share in the beauty of the Czech Republic and all it has to offer.

Visit [our website](#) or connect with us on social media by clicking on the icons below.



*Très*BOHÈMES