

# Lancaster Co.

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## APPLE CIDER UPSIDE-DOWN CAKE

Preheat Oven to 350°F.

Topping:

2 tablespoons + 2 teaspoons butter or margarine  
 ½ cup brown sugar  
 2 cups apple slices  
 ¼ cup raisins

2 tablespoons chopped maraschino cherries

Melt the butter or margarine in a 9" cake pan (do not let butter or margarine brown). Sprinkle brown sugar evenly over bottom of pan. Arrange the apple slices on top of the brown sugar. Sprinkle with the raisins and cherries.

Cake:

Sift into bowl 1½ cups sifted all-purpose flour  
 1 cup granulated sugar  
 2 teaspoon baking powder  
 ½ teaspoon salt

½ teaspoon cinnamon

Add: ½ cup butter or margarine, softened  
 ½ cup apple cider  
 1 teaspoon vanilla

Beat the above ingredients together for 2 minutes or 300 strokes.

Add: 1 Egg.

Beat again for 2 minutes or 300 strokes. Pour batter carefully over ingredients in pan. Bake at 350°F. for 40 minutes or until cake springs back when pressed lightly in center. Let cool for 5 minutes, then invert onto serving plate. Room temperature.

Deborah Smith, Harrisburg

## WALDORF SALAD CHICKEN ROLL-UPS

4 whole broiler-fryer chicken breasts, halved, skinned, boned and flattened

½ teaspoon salt

½ cup chopped apples

¼ cup chopped celery

¼ cup quartered seedless grapes

¼ cup chopped nuts, divided

3 tablespoons mayonnaise

2 tablespoons sugar, divided

¼ cup vegetable oil

¼ cup water

3 apples, cut into ½-inch wedges (leave on peeling)

1 cup dairy sour cream

½ cup whole seedless grapes

Sprinkle chicken with salt. In small bowl mix together chopped apples, celery, quartered grapes, ½ cup of the nuts, mayonnaise and tablespoon of sugar. Smooth out chicken on board or waxed paper. Place salad mixture on chicken pieces, dividing equally among 8 pieces. Fold edges in and roll; secure with wooden picks.

Heat oil in fry pan over medium heat. Add chicken and brown lightly on all sides. Remove chicken and place in baking pan (10 x 6 or 11 x 7-inch) with seam sides down; remove picks. Pour water over chicken breasts and arrange apple wedges around them.

Bake in preheated 350° F. oven with cover on about 15 minutes. Remove pan and cover from pan and top chicken and apple wedges with mixture of sour cream and 1 tablespoon of sugar. Replace cover and return to oven to cook 15 minutes longer. Remove pan and cover once again and sprinkle with remaining nuts and whole grapes. Return pan to oven, uncovered, and bake about 10 minutes longer until chicken is done.

Judy Reynolds, Edinboro

## CRISPY APPLE PUDDING

½ cup butter or margarine

¾ cup brown sugar (packed)

1 teaspoon cinnamon

1 teaspoon lemon juice

¾ cup uncooked oatmeal

½ cup unsifted flour

6 medium apples, pared and sliced (any variety)

Cream butter and sugar; add cinnamon, lemon juice, oatmeal, and flour; mix well and set aside. Place sliced apples in an oblong buttered baking dish in layers. Cover with crumb mixture. Bake at 350 degrees for 30 minutes. Cook in dish on wire rack. Yield: 8 servings.

Sister Marguerite Marie, PenArgyl

## APPLE TOSCONA

Crust:

1 cup flour

4 tablespoons sugar  
 4 tablespoons butter or margarine (melted)  
 1 egg (beaten)  
 ½ teaspoon baking powder  
 ½ teaspoon salt

Filling:

6 apples or 6 cups of sliced and pared apples

1 cup raisins

½ tsp. lemon

½ cup white sugar

4 tablespoons flour

1 teaspoon cinnamon

2 tablespoons butter

Dash of salt

Crust - Mix flour sugar baking powder and salt, add melted butter or margarine; last add one egg which you must beat first - if mixture feels too soft or wet add a little more flour until mixture comes away from your hands. Press mixture into one and a half (1½) quart casserole and put in refrigerator for twenty minutes.

Filling - prepare apples by sprinkling lemon juice over them add raisins - mix dry ingredients add to apples and put into crust - dot with your butter - make a crumb topping and sprinkle over apples - put apple tosonco in preheated oven 350° F and bake for forty five (45) minutes.

Crumb topping:

¾ cup flour

¼ cup brown sugar

¼ cup white sugar

½ cup butter

cinnamon to taste

Mix dry ingredients; add butter and work in with fingers or pastry blender.

Yolanda Davis, Clifton Heights



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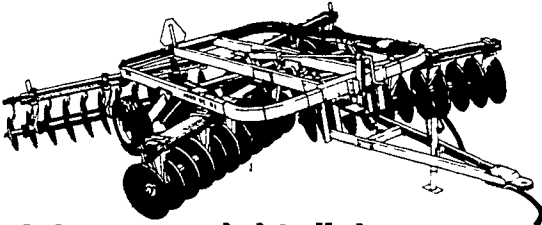
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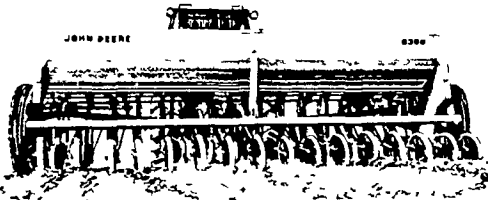
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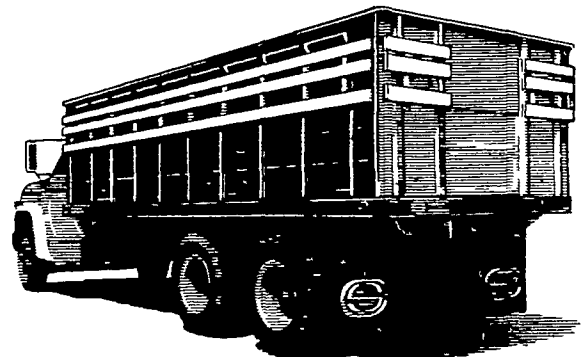
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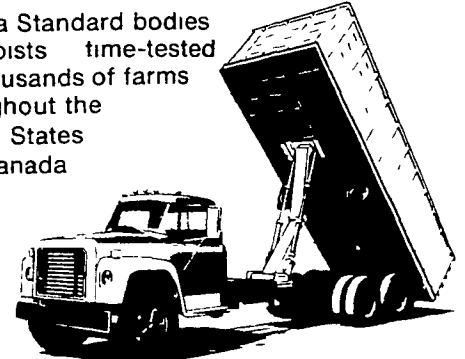
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