

# **Appetizers**



Ina Garten "Foolproof"

## tomato crostini with whipped feta

SERVES 6 TO 8

*I can't tell you how many times I've made this! The crisp toasts with lemony sharp feta and sweet ripe tomatoes are an unbeatable combination. I prep all the parts in advance and then just assemble them before dinner for a wonderful first course.*

- 6 ounces good feta, crumbled
- 2 ounces cream cheese, at room temperature
- $\frac{2}{3}$  cup good olive oil, divided
- 2 tablespoons freshly squeezed lemon juice
- Kosher salt and freshly ground black pepper
- 2 tablespoons minced shallots (2 shallots)
- 2 teaspoons minced garlic (2 cloves)
- 2 tablespoons good red wine vinegar
- 2 pounds ripe heirloom or cherry tomatoes,  $\frac{1}{2}$ -inch-diced
- 3 tablespoons julienned fresh basil leaves, plus extra for serving
- 20 to 25 ( $\frac{1}{2}$ -inch-thick) diagonal baguette slices, toasted (see note)
- 2 tablespoons toasted pine nuts (page 169)

*Place the bread slices on sheet pans, brush with olive oil, and bake at 425 degrees for 6 to 8 minutes, until lightly browned.*

For the whipped feta, place the feta and cream cheese in the bowl of a food processor fitted with the steel blade. Pulse until the cheeses are mixed. Add  $\frac{1}{3}$  cup of the olive oil, the lemon juice,  $\frac{1}{2}$  teaspoon salt, and  $\frac{1}{4}$  teaspoon pepper and process until smooth.

For the tomatoes, up to an hour before you're serving, combine the shallots, garlic, and vinegar in a medium bowl. Set aside for 5 minutes. Whisk in the remaining  $\frac{1}{3}$  cup olive oil, 1 teaspoon salt, and  $\frac{1}{2}$  teaspoon pepper. Add the tomatoes, stir gently, and set aside for 10 minutes. Stir in the basil and taste for seasonings.

To assemble the crostini, spread each slice of bread with a generous amount of whipped feta. With a slotted spoon, place the tomatoes on top. Put the crostini on plates and scatter with the pine nuts. Sprinkle with extra basil and serve.

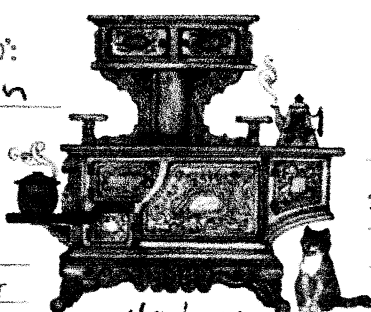
# Sides



Here's what's cookin':

## ELOTE CORN

Serves: \_\_\_\_\_



Recipe from the  
kitchen of:

Hindman

# ELOTE Cafe  
Sedona

1-14oz BAG

Frozen CORN

1/2 Stick Butter

S&P To Taste APPROX 1/8 t each

4 oz Cotija cheese grated

2 T Mayonaise

1 clove garlic minced

1/8 t paprika

1/8 t Cilantro chopped

1/8 t chili powder

- Heat grill pan to med High Heat
- lightly grease pan & add corn
- let corn cook to get charred
- melt butter in corn & add S&P to taste
- add mayo & mix well
- Sprinkle in cheese & mix well
- add garlic & let simmer for 1 minute
- add chili powder & paprika
- garnish w/ Cilantro

Serve AS A side dish OR with  
Tortilla Chips AS AN appetizer



# Cheesy Hasselback Potato Gratin

Recipe from J. Kenji López-Alt

Adapted by Emily Weinstein

Updated Nov. 4, 2024

**Total Time** About 2 hours

**Rating** ★★★★★ (8,343)



Christopher Testani for The New York Times. Food Stylist: Simon Andrews. Prop Stylist: Christina Lane.

This golden and glorious mash-up of potato gratin and Hasselback potatoes, from the acclaimed food science writer J. Kenji López-Alt, has been engineered to give you both creamy potato and singed edge in each bite. The principal innovation here is placing the sliced potatoes in the casserole dish vertically, on their edges, rather than laying them flat as in a standard gratin, in order to get those crisp ridges on top. Allow extra time for the task of slicing the potatoes, for which it's helpful to have a mandoline or food processor (though not necessary, strictly speaking). And do buy extra potatoes, just in case; you want to pack the potatoes tightly and keep them standing up straight. Discover more ideas for the big day in our best [Thanksgiving recipes collection](#). —Emily Weinstein

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## INGREDIENTS

**Yield:** 6 servings

- 3 ounces finely grated Gruyère or comté cheese
- 2 ounces finely grated Parmigiano-Reggiano
- 2 cups heavy cream
- 2 medium cloves garlic, minced
- 1 tablespoon fresh thyme leaves, roughly chopped
- Kosher salt and black pepper
- 4 to 4½ pounds russet potatoes, peeled and sliced ⅛-inch thick on a mandoline slicer (7 to 8 medium, see note)
- 2 tablespoons unsalted butter

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## PREPARATION

### Step 1

Adjust oven rack to middle position and heat oven to 400 degrees. Combine cheeses in a large bowl. Transfer ⅓ of cheese mixture to a separate bowl and set aside. Add cream, garlic and thyme to cheese mixture. Season generously with salt and pepper. Add potato slices and toss with your hands until every slice is coated with cream mixture, making sure to separate any slices that are sticking together to get the cream mixture in between them.

### Step 2

Grease a 2-quart casserole dish with butter. Pick up a handful of potatoes, organizing them into a neat stack, and lay them in the casserole dish with their edges aligned vertically. Continue placing potatoes in the dish, working around the perimeter and into the center until all the potatoes have been added. The potatoes should be very tightly packed. If necessary, slice an additional potato, coat with cream mixture, and add to casserole. Pour the excess cream/cheese mixture evenly over the potatoes

until the mixture comes halfway up the sides of the casserole. You may not need all the excess liquid.

### **Step 3**

Cover dish tightly with foil and transfer to the oven. Bake for 30 minutes. Remove foil and continue baking until the top is pale golden brown, about 30 minutes longer. Carefully remove from oven, sprinkle with remaining cheese, and return to oven. Bake until deep golden brown and crisp on top, about 30 minutes longer. Remove from oven, let rest for a few minutes, and serve.

### **TIP**

*Because of variation in the shape of potatoes, the amount of potato that will fit into a single casserole dish varies. Longer, thinner potatoes will fill a dish more than shorter, rounder potatoes. When purchasing potatoes, buy a few extra in order to fill the dish if necessary. Depending on exact shape and size of potatoes and casserole dish, you may not need all of the cream mixture.*

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### **Private Notes**

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SERVES 6-8 | LEVEL: BEGINNER

## Parmesan Roasted Asparagus



FROM THE COOKBOOK:

Barefoot Contessa Family Style

- 2-1/2 pounds fresh asparagus (about 30 large)
- 2 tablespoons olive oil
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1/2 cup freshly grated Parmesan cheese
- 2 lemons cut in wedges, for serving

Preheat the oven to 400 degrees.

If the stalks of the asparagus are thick, peel the bottom half of each. Lay them in a single layer on a sheet pan and drizzle with olive oil. Sprinkle with salt and pepper. Roast for 15 to 20 minutes, until tender. Sprinkle with the Parmesan and return to the oven for another minute. Serve with lemon wedges.

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# **Main Dishes**

## Shrimp Scorpio

4 servings

*One of the staples of the Greek table is feta, a cheese that is becoming increasingly popular in America. It is a chalk-white product, somewhat salty because it is preserved in brine. It can be mild, medium, or sharp. In Greek kitchens feta is used as a table cheese to eat with fruit or in salads, or in cooking, as in the recipe here for shrimp.*

- 3 tablespoons olive oil
- 2 cups finely chopped onion
- 1 clove garlic
- $\frac{1}{4}$  cup finely chopped parsley
- 1 tablespoon finely chopped dill (optional)
- $\frac{1}{8}$  teaspoon dry mustard
- $\frac{1}{4}$  teaspoon granulated sugar
- 2 cups chopped, peeled tomatoes, fresh or canned
- $\frac{1}{2}$  cup Tomato Sauce I (page 278)
- 1 pound (about 24) raw shrimp in the shell
- $\frac{1}{2}$  pound feta cheese, crumbled (see note)

1. Preheat the oven to 425 degrees.
2. Heat the oil in a saucepan and add the onion. Cook, stirring, until the onion starts to brown.
3. Add the garlic, parsley, and dill. Stir in the mustard and sugar. Do not add salt at any time. Add the tomatoes and tomato sauce and simmer thirty minutes.
4. Peel and devein the shrimp, then rinse and drain. Add the shrimp to the sauce and cook briefly.
5. Pour the mixture into a one-and-one-half-quart casserole and sprinkle with the cheese. Bake ten to fifteen minutes, or until the cheese is melted. Serve immediately.

*Note:* Cubed mozzarella cheese may be substituted for the feta cheese. If so, season the tomato sauce with salt before adding the shrimp.



From: **Ward** wclosterman@optonline.net  
Subject: **Grilled smoked salmon**  
Date: **Sep 8, 2024 at 12:31:45 PM**  
To: **Ward Closterman** wclosterman@optonline.net

## **Ingredients**

### **The sauce**

**one and 1/2 tablespoons olive oil**

**To medium jalapeño peppers, seed<sup>ed</sup> and minced**

**Two large garlic cloves, minced**

**2/3 cup of rice wine**

**Juice one lemon**

**juice of one lime**

**1 1/2 cups Slathering Sauce manufactured by dinosaur barbecue in  
Syracuse, New York from Wegmans**

**3 tablespoons of honey**

**3 tablespoons of chopped fresh mint**

### **The fish**

**Three large cloves, garlic, minced,**

**1 tablespoon minced fresh ginger,**

**2 tablespoons brown sugar,**

**1/2 tablespoon kosher salt, black pepper,**

**2 tablespoons olive oil,**

**one large salmon fillet 2 1/2 to 3 pounds**

**Douce 2 cups applewood chips with water to cover soak for a half Hour.**

**Throw together the sauce. Heat the olive oil in a small sauce pan over medium high heat, tossing jalapeños and garlic. Cook for two minutes, then pour in the vinegar, lemon juice, lime juice, stirring the slathering sauce, honey, and mint simmer briefly, then set the sauce aside and keep warm.**

**Crush the garlic and ginger to a paste along with the brown sugar, salt and pepper work in olive oil rub the mixture over the pink flesh of the fish. Oil a piece of aluminum foil roll up the edges to make a pan for the fish place the fish side down.**

**Drain the The chips that are soaking in water place in your smoking tray.**

(if you don't have a smoking tray, take aluminum foil and place the wood in the pockets and poke holes in it and put it on top of the grill.) place the fish in the pan on the opposite side of your heat and cook indirect style cover the grill slowly 250 to 275° for 40 to 45 minutes or until drizzle the sauce over the fish slice and the portions and serve

Sent from my iPhone  
Ward Closterman

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DEBBIE W.

SERVES 6-8 | LEVEL: BEGINNER

## Penne Alla Vodka

- ¼ cup good olive oil
- 2½ cups chopped yellow onions (2 onions)
- 1 tablespoon minced garlic (3 cloves)
- 1½ teaspoons dried oregano
- ½ teaspoon red pepper flakes
- 1 cup vodka
- 2 (28-ounce) cans whole peeled plum tomatoes, drained
- Kosher salt and freshly ground black pepper
- ¾ pound penne, such as DeCecco
- 2 tablespoons chopped fresh oregano leaves, plus extra for serving
- 1 cup heavy cream
- ½ cup freshly grated Parmesan cheese, plus extra for serving

Preheat the oven to 375 degrees.

Heat the oil in a medium (11-inch) Dutch oven, such as Le Creuset, over medium-low heat. Add the onions and cook for about 5 minutes, until the onions are translucent. Add the garlic, oregano, and red pepper flakes and cook for just one minute. Add the vodka and simmer for 5 to 7 minutes, until the mixture is reduced by half. With clean hands, crush each tomato into the pot. Add 2 teaspoons of salt and ½ teaspoon of black pepper. Cover the pot with a tight-fitting lid and bake for 1½ hours.

Meanwhile, bring a large pot of water to a boil. Add 2 tablespoons of salt and the pasta and cook according the directions on the package. Drain and set aside.

Pour the tomato mixture into a food processor fitted with the steel blade and puree until smooth. (You can also use a blender.) Return the tomato mixture to the pot. Add the fresh oregano, cream, 1 teaspoon of salt, and ½ teaspoon pepper and simmer partially covered for 10 minutes. Add the pasta to the sauce and cook for 2 more minutes. Off the heat, stir in ½ cup of the Parmesan cheese and serve hot sprinkled with extra Parmesan and fresh oregano.





## Rachael's Pork Fried Rice

### Ingredients

- 3 tablespoons peanut or vegetable oil
- 2 eggs
- $\frac{3}{4}$  pound ground pork
- 4 scallions, finely chopped, whites and greens
- 1 carrot, peeled and grated or finely chopped
- $\frac{1}{2}$  cup fresh shelled peas or defrosted frozen
- 1 inch ginger, grated
- 2 large cloves garlic, chopped or grated
- 3 cups cooked rice (prepare 1 cup white rice in  $1\frac{1}{2}$  cups chicken stock)
- About 2 tablespoons soy sauce
- About 2 tablespoons Hoisin sauce
- 2 teaspoons sesame oil

### Directions

Heat wok or large nonstick skillet over high heat with 1 tablespoon oil, add eggs to make a very thin omelet in center of pan. Fold browned omelet with spatula and remove. Add remaining oil to pan and brown and crumble pork. Add green onions, carrots, peas, ginger and garlic, and stir a minute or so. Add rice and fry, then add sauces and sesame oil. Chop up eggs and return to rice.



# Sausages with Fennel and Olives

SALSICCE CON FINOCCHI E OLIVE

Fresh fennel is one of my favorite companions for good Italian sausage. Here meat and vegetables are skillet-cooked, separately and then together, until their flavors are merged and concentrated. It may seem that a lot of fennel is called for, but in cooking it diminishes greatly. Fennel prepared this way is also excellent with any grilled meats; it is even good with grilled fish.

**Serves 6**

4 tablespoons extra-virgin olive oil

12 sweet Italian sausages  
(about 2 pounds)

1 cup dry white wine

6 plump garlic cloves, peeled  
and crushed

¼ teaspoon peperoncino flakes,  
or to taste

1 cup large green olives,  
squashed to open and pit them

3 large fennel bulbs (3½ to  
4 pounds), trimmed and cut into  
1-inch chunks (see Trimming and  
Cutting Fennel, page 217)

½ teaspoon coarse sea salt or  
kosher salt

## Recommended Equipment

A 13- or 14-inch heavy-bottomed  
skillet or sauté pan, with a cover

Pour 2 tablespoons of the olive oil into the big skillet, and set over medium-high heat. Lay in all the sausages; cook them for 5 minutes or more, rolling them over occasionally, until they're nicely browned on all sides. Pour in the wine, and boil until it is reduced by half. Remove the sausages to a platter, and pour over them the wine remaining in the pan.

Add the remaining 2 tablespoons olive oil to the empty skillet, toss in the garlic cloves, and cook for a minute or so, over medium heat, until they're sizzling. Drop the peperoncino in a hot spot for a few seconds, then scatter the squashed olives in the pan; toss and cook for a couple of minutes.

Add the fennel chunks, and stir them in with the garlic and olives. Season the vegetables with ½ teaspoon salt, cover the skillet, and cook over medium-high heat for 20 minutes, tossing and stirring now and then, until the fennel softens, shrinks, and begins to color. Add a bit of water to the pan if the fennel remains hard and resistant to the bite.

When the fennel is cooked through, return the sausages and the wine to the skillet. Turn and tumble the meat and vegetables together, and cook uncovered another 5 minutes or so, until everything is deeply caramelized and glazed. Adjust the seasoning to taste; keep cooking and tumbling the sausages and fennel. Serve piping hot.



# CHICKEN MARBELLA



This was the first main-course dish to be offered at The Silver Palate, and the distinctive colors and flavors of the prunes, olives and capers have kept it a favorite for years. It's good hot or at room temperature. When prepared with small drumsticks and wings, it makes a delicious hors d'oeuvre.

The overnight marination is essential to the moistness of the finished product: the chicken keeps and even improves over several days of refrigeration; it travels well and makes excellent picnic fare.

Since Chicken Marbella is such a spectacular party dish, we give quantities to serve 10 to 12, but the recipe can successfully be divided to make a smaller amount if you wish.

*4 chickens, 2½ pounds each, quartered*  
*1 head of garlic, peeled and finely puréed*  
*¼ cup dried oregano*  
*coarse salt and freshly ground black pepper to taste*  
*½ cup red wine vinegar*  
*½ cup olive oil*  
*1 cup pitted prunes*  
*½ cup pitted Spanish green olives*  
*½ cup capers with a bit of juice*  
*6 bay leaves*  
*1 cup brown sugar*  
*1 cup white wine*  
*¼ cup Italian parsley or fresh coriander (cilantro), finely chopped*

1. In a large bowl combine chicken quarters, garlic, oregano, pepper and coarse salt to taste, vinegar, olive oil, prunes, olives, capers and juice, and bay leaves. Cover and let marinate, refrigerated, overnight.

2. Preheat oven to 350°F.

3. Arrange chicken in a single layer in one or two large, shallow baking pans and spoon marinade over it evenly. Sprinkle chicken pieces with brown sugar and pour white wine around them.

4. Bake for 50 minutes to 1 hour, basting frequently with pan juices. Chicken is done when thigh pieces, pricked with a fork at their thickest, yield clear yellow (rather than pink) juice.

5. With a slotted spoon transfer chicken, prunes, olives and capers to a serving platter. Moisten with a few spoonfuls of pan juices and sprinkle generously with parsley or cilantro. Pass remaining pan juices in a sauceboat.

6. To serve Chicken Marbella cold, cool to room temperature in cooking juices before transferring to a serving platter. If chicken has been covered and refrigerated, allow it to return to room temperature before serving. Spoon some of the reserved juice over chicken.

16 pieces, 10 or more portions



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SERVES 6-8 | LEVEL: BEGINNER

## Roasted Vegetable Lasagna



**FROM THE COOKBOOK:**

### Make It Ahead

- 1½ pounds eggplant, unpeeled, sliced lengthwise ¼ inch thick
- ¾ pound zucchini, unpeeled, sliced lengthwise ¼ inch thick
- ⅔ cup good olive oil
- 1 tablespoon dried oregano
- Kosher salt and freshly ground black pepper
- 1 tablespoon minced garlic (3 cloves)
- 10 ounces lasagna noodles, such as De Cecco
- 16 ounces fresh whole-milk ricotta
- 8 ounces creamy garlic and herb goat cheese, at room temperature
- 2 extra-large eggs, lightly beaten
- ½ cup chopped fresh basil leaves, lightly packed
- 1 cup freshly grated Parmesan cheese, divided
- 4½ cups good bottled marinara sauce, such as Rao's (40 ounces)
- 1 pound lightly salted fresh mozzarella, very thinly sliced

Preheat the oven to 375 degrees. Arrange the eggplant and zucchini in single layers on 3 sheet pans lined with parchment paper. Brush them generously with the olive oil on both sides, using all of the oil. Sprinkle with the oregano (I crush it in my hands), 1 tablespoon salt, and 1½ teaspoons pepper. Roast for 25 minutes, sprinkle the garlic evenly on the vegetables, and roast for another 5 minutes, until the vegetables are cooked through. Remove from the oven and lower the temperature to 350 degrees.

Meanwhile, fill a very large bowl with the hottest tap water and add enough boiling water to bring the temperature to 140 degrees. One at a time, place the noodles in the water and soak them for 15 minutes, swirling occasionally so they don't stick together. Drain and slide the noodles around again.

Combine the ricotta, goat cheese, eggs, basil, ½ cup of the Parmesan, 1½ teaspoons

salt, and  $\frac{3}{4}$  teaspoon pepper in the bowl of an electric mixer fitted with the paddle attachment and mix on low speed.

Spread 1 cup of the marinara in a  $9 \times 13 \times 2$ -inch baking dish. Arrange a third of the vegetables on top, then a layer of the noodles (cut to fit), a third of the mozzarella, and a third of the ricotta mixture in large dollops between the mozzarella. Repeat twice, starting with the marinara. Spread the last  $1\frac{1}{2}$  cups of marinara on top and sprinkle with the remaining  $\frac{1}{2}$  cup of Parmesan. Place the dish on a sheet pan lined with parchment paper and bake for 60 to 70 minutes, until the lasagna is browned and bubbly. Allow to rest for 10 minutes and serve hot.

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# Rachael Ray's Chicken Pot Pie Casserole

4 bone-in, skin-on chicken breasts

3 **small** onions, 2 cut in half, 1  
chopped, divided

2 bay leaves

2 tablespoons extra-virgin olive oil  
(EVOO)

¼ pound button mushrooms,  
chopped

2 carrots, chopped

3 ribs celery, chopped

2 parsnips, peeled and chopped

Salt and ground black pepper

3 tablespoons butter

3 tablespoons flour

½ cup white wine

1 cup milk

1 cup chicken stock

5 to 6 sprigs fresh tarragon, leaves  
picked and chopped

3 tablespoons Dijon mustard

1 cup frozen peas

1 sheet puff pastry or pie dough,  
defrosted if frozen

1 egg, lightly beaten with a splash of  
water

## Preparation

Preheat oven to 375 °F.

Place chicken, whole onion half and  
bay leaves in a large pot and cover  
with cold water. Place pot over

~~with cold water. Place pot over~~  
medium-high heat and bring up to a simmer. Reduce heat to medium and simmer until chicken has cooked through, about 20 minutes. Remove chicken from pot and let cool. Reserve about 1 cup (a mugful) of the cooking liquid and then discard the remaining.

While chicken cools, place a large Dutch oven over medium-high heat with 2 turns of the pan of EVOO, about 2 tablespoons. Add chopped onion, mushrooms, carrots, celery and parsnips to the pan, season with salt and pepper, and cover. Cook, stirring occasionally, until softened, 7-8 minutes. While the veggies are cooking, remove the chicken breast meat from the bones and shred.

When the veggies are tender, scoot them over to the side of the pan and add the butter to the center of the pot. Once butter has melted, add the flour and cook for about a minute. Whisk in white wine, milk, chicken stock and reserved poaching liquid. Bring up to a simmer then add the tarragon, Dijon, peas and shredded chicken. Bring back up to a simmer, season with salt and pepper, and cook until the sauce has thickened, 2-3 minutes.

Transfer to a casserole dish and cover with the pastry dough, trimming it as needed to cover the entire surface. Make a few slits in the dough to allow steam to escape, then brush the top with the beaten egg.

Bake the pot pie until the filling is bubbling and the crust is golden brown, about 30 minutes. Serve.

## SPICY CHICKEN WITH RICE

Chicken sautéed in Cajun spice

Mixed in rice



## **Rachel Ray's Chicken Nuggets**

**Cut chicken into nugget size.**

**Dip nuggets into pancake batter and fry.**



# Desserts

# APPLE CAKE CAKE (Continued).

Beat eggs, gradually add sugar and oil and vanilla and beat. Mix dry ingredients and add to above mixture alternate with apples. Add nuts and raisins. Grease a tube pan and bake 1 hour at 350°. Let rest 10 minutes before turning out.

## LAIMA'S APPLE CAKE

Laima DeVries

Greased (9 x 13 x 2) pan.  
1 tsp. lemon rind                      1 c. sugar  
1 c. butter  
Cream.

4 eggs (added 1 at a time)

Sift together then add and mix:

2 tsp. baking powder                      2 c. flour  
1 tsp. salt

Top with 8 to 10 apples sliced. Sprinkle 1 c. of sugar that has been mixed with 2 tsp. of cinnamon. Bake 350° for 1 hour.

## APPLE IN AND OUT

Nancy Petti

This recipe is the most delicious, easy to fix apple dessert that came to me from a marvelous cook. It topped a dinner which truly warmed the cockles of my husband's heart and to say the least his tummy. So here is Nancy Petti's recipe.

2 c. all-purpose flour                      2 eggs  
2 sticks of butter or                      6 greening apples or MacIntosh  
margarine                                      (sliced)  
1 c. sugar

Mix all ingredients, then add apples last. Mix with wooden spoon. Pour into (9 or 10 inch) pie plate, which has been buttered. Batter will be thick and loosens during the baking. Oven temperature 350° preheated for 40 minutes to one hour. Sprinkle 1/2 c. sugar on dessert when it comes out of the oven.

I baked a special chocolate cake  
it's just as light as a feather.  
But I must be very careful when  
Transporting it, in windy weather.



JOHN HINDMAN

# Apple Cider donut BREAD



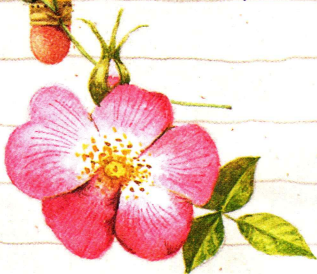
- 2 C Apple Cider
- 1/2 C Butter Room temp
- 1 C brown Sugar
- 1 Large egg
- 2 C flour
- 1 T Apple pie spice
- 1 t baking Powder
- 1/2 t baking Soda
- 1/2 t salt

## Topping

- 1/4 C butter melted
- 1/2 C Sugar
- 1 T Cinnamon

1. Boil Apple cider to  
Reduce by 1/2

2. Pre Heat oven  
to 350 grease a  
9x5 Loaf Pan.



3. Beat butter and  
brown sugar until fluffy  
Add eggs and mix.

4. mix in dry ingredients  
+ Reduced Cider  
mix by hand.

5. spoon mixture  
into prepared pan  
+ Bake for 50 min.

6. Brush Loaf with  
melted butter and  
sprinkle with  
Cinnamon Sugar  
Let cool before  
serving.