

Apple Upside Down Gingerbread

Recipe submitted by Carla William, Office Manager, Sentinel
Apple Upside Down Gingerbread
Preheat oven to 350 degrees F. Grease or spray the bottom and sides of an 11 x 7 x 2" metal pan.

Pour 4 Tbsp. melted butter into the pan and sprinkle 3/4 cup brown sugar evenly over it. Arrange 3 tart baking apples, peeled, halved, cored and thinly sliced, over the butter and brown sugar.

Mix the following batter as directed below and pour it over the apples:

2¼ cups sifted, unbleached all-purpose flour ½ tsp. baking soda ½ tsp. salt 2 tsp. ground ginger 1 tsp. ground cinnamon ½ tsp. ground cloves ½ tsp. ground nutmeg ½ tsp. ground all-spice 1 tsp. Dutch processed cocoa ½ cup (1 stick) unsalted butter/melted and cooled to room temperature ¾ cup molasses ¾ cup granulated sugar ½ cup buttermilk ½ cup milk 1 large egg

Whisk together the flour, baking soda, salt, spices and cocoa

in a bowl. In a separate bowl, use an electric mixer to beat together the butter, molasses, sugar, buttermilk, milk, and egg. Add the dry ingredients and beat until the batter is smooth and thick (about a minute), scraping down often. Pour the mixture over the top of the apple slices in the prepared pan.

Bake on the middle oven rack for 50-60 minutes, until a toothpick comes out clean. Cool in the pan for 5 minutes.

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Russian Tea Cookies

1 cup butter
1 teaspoon vanilla extract
6 tablespoons confectioners' sugar
2 cups all-purpose flour

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a medium bowl, cream butter and vanilla until smooth. Combine the 6 tablespoons confectioners' sugar and flour; stir into the butter mixture until just blended. Mix in the chopped walnuts. Roll dough into 1 inch balls, and place them 2 inches apart on an ungreased cookie sheet.
3. Bake for 12 minutes in the preheated oven. When cool, roll in remaining confectioners' sugar. I also like to roll mine in the sugar a second time.

1 cup chopped walnuts
1/3 cup confectioners' sugar for decoration

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