

Apple Pancake

Oven Temp: 425

Oven Time: 20 min, then 35 min

Ingredients:

4 oz butter

6 eggs

1 tsp. vanilla

2-3 apples

1 $\frac{1}{2}$ cups milk

3 TBLS sugar

$\frac{1}{4}$ tsp. cinnamon

$\frac{1}{2}$ cup self-raising flour

Directions:

Slice apples thinly. Place apples and 4 oz butter in glass baking dish; bake for about 20 minutes (till sizzling). In a large bowl, combine eggs, milk, cinnamon, vanilla, sugar and self-raising flour. Pour mixture over the apples/butter. Bake for 35 minutes (until browned on top). Sprinkle with brown sugar. Enjoy ☺



Snickerdoodle Cookies

Oven Temp: 400

Oven Time: 8-10 minutes

Ingredients:

1 cup margarine

2 eggs

1 tsp. baking soda

1 $\frac{1}{2}$ cups sugar

2 $\frac{3}{4}$ cups flour

2 tsp. cinnamon

2 tsp. cream of tarter

2 TBLS sugar

Directions:

Heat oven to 400. Mix shortening, 1 $\frac{1}{2}$ c. sugar, and eggs thoroughly. Measure flour by dipping method of by sifting. Blend flour, cream of tarter, and baking soda; stir in. Shape dough in 1 inch balls. Roll in mixture of 2 TBLS sugar and cinnamon. Bake about 8-10 minutes. Cookies will puff up at first, then flatten.

