



Produced in New York
Cooking Contest
Recipe Booklet

Saturday November 4, 2023
Belfast School 9 Am

Huge thanks to all that helped at the contest.

Kitchen Coordinator- Kathleen MacDonald

Runner- Bentley Foster

Francine Forrest

Judges

Della Warner

Lesa Didas

Robin

Bill Yehl

Sue Yehl

Renee Smith

Kristen Hurd

Jenn Foster

Recipes made by

Apple Bundt Cake- Abigail Morton

Apple Crumble- Cooper Hunt

Birthday Cake Waffles- Lillianna Watson

Chicken & Cheddar Quesadillas- William Castle

Cinnamon-Apple Honey Cake- Faith Wilson

Easy Lamb Meatballs- Brendon Wilson

Regina Dougherty- Great Grandmas Apple Pie

Gluten Free Banana Bread- Sophia Sisson

Gluten Free Peanut Butter Cookies with Hershey Kiss- Ryan Erskine

Home Made Cheese its- Faye Powers

Homemade Potato Chips and Dip- Steven Dougherty

Mom's Meatloaf- Thomas Billings

No Bake Cheese Cake- Adeline Billings

Pancake Muffins w/ Maple Glazed Apples- Violet Snyder

Peanut Butter Fudge- Adyson Stoll

Pumpkin Cinnamon rolls- Ryan Jadwin

Tender Gluten Free Apple Cake- Annika MacCrea

Whipped Deviled Eggs with Dill- Jesse Hefley

Apple Bundt Cake

8-31

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Ingredients

1 c. (2 sticks) plus 2
tablespoons unsalted butter,
melted, divided, plus more for
pan

3 c. all-purpose flour, spooned
and leveled, plus more for pan

2 1/4 c. fresh apple cider

3/4 c. unsweetened applesauce

2 tsp. pure vanilla extract

2 large eggs plus 1 large egg
yolk, at room temperature

1 1/2 tsp. baking powder

1/2 tsp. baking soda

1 1/4 tsp. kosher salt

3/4 tsp. ground nutmeg

3/4 tsp. ground ginger

1/8 tsp. ground allspice

1/2 c. packed light brown sugar

1 1/4 c. granulated sugar,
divided

2 tsp. ground cinnamon,

divided



wire rack and cool 15 minutes. Run a paring knife or small offset spatula around edges and center of cake. Invert cake onto wire rack.

Step 5

Stir together remaining 1/4 cup sugar and 1/2 teaspoon cinnamon in a bowl. Stir together remaining 2 tablespoons butter and 2 tablespoons reduced cider in a separate bowl. Brush warm cake all over with butter mixture and sprinkle top and sides with cinnamon sugar. Let cool completely before serving, about 2 hours.



Reviews (1)

Apple Crumble

Recipe
Time

- 1 Apple (peeled, cored, sliced)
- 1 tablespoon sugar
- 1/4 teaspoon cinnamon

-baking

- 3/4 teaspoon flour
- 2 tablespoons sugar
- 2 tablespoons melted butter

350°

- ① Preheat oven to 350°
Apple, sugar, cinnamon
Bake in oven, 20-30 min.
- ② While apple is baking, mix flour with
sugar and butter in a bowl
Mix until crumbly
- ③ Sprinkle on apples
Bake 10 min, 350°

Birthday cake Waffles

Lillianna Watson age 8

- $\frac{1}{2}$ cup butter melted
- $1\frac{3}{4}$ cups milk
- 1 teaspoon vanilla
- 2 eggs
- $1\frac{1}{2}$ cups flour
- $\frac{1}{2}$ cup yellow cake mix
- 4 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ cup sugar
- $\frac{1}{3}$ cup rainbow sprinkles

Step 1

Add milk, butter, vanilla
Set aside.

Step 2

In large bowl beat eggs
until fluffy
Add milk mixture stir.
Add flour, cakemix, baking
powder, salt & sugar mix
until combined. (small lumps
are ok) let sit while heating
waffle irons.

William's Chicken & Cheddar Quesadillas

Isn't it fun to learn new things? Quesadillas actually aren't a new concept at all as it seems they originated all the way back in the 16th century. The term quesadilla literally means "little cheesy thing".

Ingredients:

Cooking spray

2 flour tortilla's (or tortilla of your choice)

½ cup pre-cooked shredded chicken

½ cup Cuba Cheese Shredded Cheddar

Optional on side: sour cream, salsa, Frank's Red Hot Sauce

Tools:

Flipper & tongs

½ cup measuring cup (2)

Frying pan

Knife or kitchen scissors

Serving plate

Electric hotplate

Directions:

Put pan on hot plate, set heat to medium.

Spray pan, add one tortilla, sprinkle ½ the cheese over tortilla, all the chicken, other ½ of cheese, top with other tortilla.

Cook about 2 minutes per side or until cheese is melted.

Cut into triangles & serve with sour cream & salsa.

***Other tools for demo: disposable gloves, apron, clean/dirty trays, dish towels.**

Cinnamon-Apple Honey Cake

8 reviews



Test Kitchen Approved



Total Time

Prep: 15 min. Bake: 25 min.



Makes

4 servings



Cinnamon-Apple Honey Cake Recipe photo by Taste of Home

Ingredients

- 1/2 teaspoon ground cinnamon, divided
- 3/4 cup thinly sliced peeled tart apple
- 3 tablespoons butter, softened
- 1/2 cup packed brown sugar
- 1 large egg
- 1/3 cup 2% milk
- 1/4 teaspoon vanilla extract
- 3/4 cup all-purpose flour
- 1 teaspoon baking powder

- 2 teaspoons honey
-

Directions

1. Line a 6-in. round baking pan with parchment; coat paper with cooking spray. Sprinkle with 1/4 teaspoon cinnamon. Arrange apple slices in a single layer over cinnamon.

ADVERTISEMENT

2. In a small bowl, cream butter and brown sugar until crumbly, about 2 minutes. Beat in egg. Add milk and vanilla; beat on low speed until blended. Combine the flour, baking powder and remaining cinnamon; stir into creamed mixture just until blended. Spoon over apple.
3. Bake at 350° for 25-30 minutes or until a toothpick inserted in the center comes out clean. Invert immediately onto a serving plate; drizzle with honey. Serve warm if desired.

Nutrition Facts

1 piece: 317 calories, 10g fat (6g saturated fat), 78mg cholesterol, 224mg sodium, 52g carbohydrate (34g sugars, 1g fiber), 5g protein.

Easy Lamb Meatballs



Here's an easy everyday recipe for lamb meatballs. Seasoned with garlic and cumin and cooked in olive oil, they are wonderfully flavorful!

Course	Main Course
Cuisine	Greek
Prep Time	20 minutes
Cook Time	10 minutes
Total Time	30 minutes
Servings	4 servings
Calories	256kcal
Author	Vered DeLeeuw

Ingredients

- 1 lb. ground lamb (85/15)
- 2 tablespoons Greek yogurt or sour cream
- 1 tablespoon fresh garlic minced
- 1 teaspoon Diamond Crystal kosher salt
- ½ teaspoon black pepper
- 1 teaspoon onion powder
- 1 teaspoon ground cumin
- ½ cup cilantro chopped
- 2 tablespoons olive oil

Instructions

1. In a medium bowl, mix together all the ingredients except for the oil.
2. Using a 1.5-tablespoon cookie scoop, scoop out even portions of the mixture into a plate. I usually end up with 16 meatballs.
3. With wet hands for easier handling, shape each portion into a round meatball.
4. Heat the olive oil in a very large (14-inch) lidded skillet over medium-high heat until the oil shimmers and becomes fragrant, about 2 minutes.
5. Add the meatballs in a single layer and cook, turning frequently, until golden brown, 5 minutes. If the oil becomes too hot, lower the heat to medium.
6. Add ¼ cup of water to the bottom of the skillet. Cover with the lid and cook the meatballs until they are cooked through, about 2-3 more minutes.
7. Remove the meatballs from the skillet to a serving plate using a slotted spoon. Serve immediately.

Notes

- You can bake the meatballs for about 15 minutes at 400 degrees F instead of frying them. Arrange them on a rimmed parchment-lined baking sheet (use high-heat-resistant parchment) and spray them with olive oil prior to baking. However, I do prefer to saute them. Cooking them in oil browns them nicely and the olive oil also adds great flavor.
- If you'd like to make a quick yogurt sauce to go with the meatballs, mix ½ cup whole-milk plain Greek yogurt with 2 tablespoons chopped dill weed, 1 teaspoon minced fresh garlic, and ¼ teaspoon Kosher salt.
- To ensure light and fluffy meatballs rather than dense and heavy ones, try to handle them lightly and minimally, both when working the spices into the meat and when shaping them.

Nutrition

Serving: 4 meatballs plus ¼ of the sauce | Calories: 256kcal | Carbohydrates: 2g | Protein: 23g | Fat: 17g | Saturated Fat: 7g | Sodium: 342mg | Fiber: 0.5g | Sugar: 0.5g

Easy Lamb Meatballs <https://healthyrecipesblogs.com/lamb-meatballs/>

GREAT-GRANDMAS' APPLE PIE

Regina Dougherty

Produced in New York



Oven temp 350
Cook time 1 hour
Prep time approx. 20 min

Prepare **pie crust**- basic recipe 2 cups flour

2/4 cups butter, margarine, or Crisco

1/8 tsp salt

6-8 tablespoons warm water

Pie Ingredients-

6-8 apples

6 tablespoons cold margarine

1 cup sugar

¼ cup flour

2 tsp cinnamon

2 Tablespoons milk

separate in ½, and **chill** while paring apples.

Peel, core and cut 6 -8 medium to large apples (Cortland, gala, or macintosh)

Roll out bottom crust and place in pie plate.

Place $\frac{1}{2}$ apples in the plate, sprinkle with $\frac{1}{2}$ of the flour, $\frac{1}{2}$ c sugar, and 1 tsp cinnamon. Dot with 4 slices of margarine

Add remaining apples, sprinkle with remaining flour, sugar, cinnamon, and butter. The pie will be heaping and round.

Place on remaining pie crust, crimp your edges, slice top of crust for steam to vent.

Dip your fingers into milk and rub gently on to the pie crust to make a brown crust.

Bake for a full hour, the ingredients need to boil!

Enjoy hot or cold, warm with vanilla ice cream is the best!

RECIPE Gluten free Banana Bread

from the kitchen of: Sophia Sisson

1 1/2 Cups gluten free Flour

1 tsp. Baking Soda

1/4 tsp. Salt

2 Tbsp Softened Butter

1/4 cup oil

1 Cup Sugar

3 Ripe (mashed) Bananas

2 eggs (well beaten)

1 tsp. vanilla

Grease loaf pan

Over 325°-350°

Bake for 45-1 hr (until pickle is cooked
through).

Gluten free Peanut butter
cookies w/ Hershey Kiss
Ryan Erskine Age 9

1 cup peanut butter
1 cup sugar
1 egg
1 teaspoon vanilla

Step 1
preheat oven to 350°

Step 2
mix peanut butter and
sugar.

Step 3

mix 1 beaten egg
1 teaspoon vanilla

Step 4
using 1 inch cookie scoop
place cookies on ungreased
cookie sheet.

Step 3

White batter is sitting
Preheat waffle irons.

Stir in the sprinkles,
then add the batter to
waffle iron, cook waffle
according to your waffle
iron directions.

I am serving my waffles
with

Brown's New York State
maple Syrup made in
Belmont, N.Y.

Homemade Cheez Its

★★★★★ 4.9 from 24 reviews

Super easy recipe for healthy homemade cheez its. Similar to Pioneer Woman's version, my kids LOVE cheese crackers and can be made gluten-free and keto too!

Author: [Tiffany](#)

Prep Time: 10 mins

Cook Time: 15 mins

Total Time: 25 mins

Yield: 275 1x

Category: Snacks

Method: Oven

Cuisine: American

ingredients

SCALE

1x

2x

3x

- 8 oz cheddar cheese, shredded (I used sharp cheddar)
- 4 Tbsp butter, cold
- 1 cup flour (I used whole wheat)
- 1/2 tsp salt
- 1/8 tsp onion powder
- 1/8 tsp garlic powder
- 2–3 Tbsp water

instructions

1. Combine shredded cheese, butter, salt, onion powder and garlic powder in a food processor, if available. Otherwise, combine ingredients in a large bowl.
2. Add flour and again pulse until the mixture resembles breadcrumbs.
3. Add 2 Tbsp of water and pulse (or mix using your hands) until the mixture resembles dough. This took a couple of minutes in my food processor, and a little bit longer using my hands. Add the remaining tablespoon of water if the dough is too dry.
4. Divide the dough into thirds (or roll into logs), cover and put in the fridge for 1-2 hours.
5. Preheat the oven to 350F.
6. Either roll out the dough and cut into squares or sliced pieces from the logs and place on a cookie sheet lined with parchment paper or a Silpat mat.
7. Bake for 15-17 minutes. Crackers are done when they are a light to a medium golden brown.



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Steven Dougherty

Produced in New York



HOMEMADE POTATO CHIPS AND DIP

Ingredients for chips: Chips take 25mins

- 1. Potatoes 2 lbs.**
- 2. Olive oil to toss all potatoes.**
- 3. Salt a pinch**
- 4. Pepper a pinch**

How to prepare:

Start the oven at 425 then Wash and dry the potatoes, next you need to thinly slice potatoes about 1/16 of an inch, toss the sliced potatoes in a bowl of ice, then after the ice bath oil the potatoes, after that spread out the potatoes on a baking sheet not touching, next put the potatoes on the baking sheet in the oven for 10 mins after 10 mins in the oven take the pan out and use an oven mitt and tongs to flip every chip, next put the chips and pan back into the oven for another 15 mins, or when done, once they are done apply a pinch of pepper and salt. Serve and enjoy!

Chip Dip:

This dip takes 10 minutes to prep.

To prepare this dip you would combine in a blender a half a cup of baby spinach, ¼ cup of Greek yogurt, half a cup of basil, one small, chopped scallions, one teaspoon of water, 1 ½ teaspoon of grated cheese, a pinch of table salt, 1 pinch of pepper, 1 tablespoon diced tomatoes and serve with homemade potato chips. The Basil and tomatoes are grown in my own garden!

Ingredients Dip:

Baby spinach

½ cup(s), lightly packed

Plain fat free Greek yogurt

¼ cup(s)

Basil

¼ cup(s), fresh, lightly packed

Scallions

1 small, chopped

Water

1 tsp

Grated Parmesan cheese

1½ tsp

Table salt

1 pinch(es), or to taste

Black pepper

1 pinch(es), or to taste

Tomato

1 Tbsp, diced

Homemade potato chips

MOMS'

Meatloaf



INGREDIENTS

2lbs. lean ground beef

1 cup breadcrumbs

1 cup milk

1 tsp salt

½ tsp pepper

½ tsp garlic powder

½ cup ketchup

1 egg

**1 Tbsp Worcestershire
sauce**

Glaze: (optional)

¾ cup Ketchup

½ cup brown sugar

6-8

Yield

30 MIN

Prep time

90 MIN

Cook time

DIRECTIONS

Preheat oven to 350 F. Mix ingredients together in large bowl. Use hands! Once evenly mixed, using hands, form "loaf" (I like to make 2 smaller loafs rather than 1. Place in Greased glass baking pan. Bake for 90 minutes. Remove from oven.

Slice & ENJOY!

OPTIONAL GLAZE

Mix ¾ cup Ketchup with ½ cup brown sugar. Once mixed, just slather across top of cooked loaf. Then enjoy!

No-Bake Cheesecake

Author: Jamielyn Nye

This no-bake cheesecake recipe is perfect for beginners! Only 5 ingredients and absolute no baking. It's everything a cheesecake should be...silky, smooth, light, creamy and decadent!

Prep Time: 10 minutes **Chill time:** 4 hours **Total Time:** 4 hours 10 minutes

Servings: 8

Ingredients

- 1 (8-ounce) package cream cheese , at room temperature
- $\frac{1}{3}$ cup granulated sugar
- $\frac{3}{4}$ cup heavy cream , at room temperature
- 1 teaspoon vanilla extract
- 2 teaspoons fresh lemon juice , optional
- 1 9-inch prepared graham cracker crust

Optional toppings: Cherry pie filling, Fresh strawberries or raspberries, Crushed or chocolate sauce

Instructions

- 1 In the bowl of a stand mixer, beat the cream cheese, sugar, vanilla, and lemon juice until light and fluffy. Slowly pour in the heavy cream and beat on medium-high and creamy.
- 2 Spread the cheesecake mixture into the graham cracker crust. Refrigerate for at least 4 hours.
- 3 Top with your favorite toppings. Slice and enjoy!

Notes

Storage: Make sure to store the cheesecake in the fridge because of the softened cream cheese. Wrap the cheesecake tightly in plastic wrap and place in the refrigerator until ready to enjoy again. It will keep for up to 5 days.

Pancake Muffins with Maple Glazed Apples.

Serves: 6

Ingredients

- 4 tablespoons Unsalted Butter Sticks
- 2/3 cup water or milk
- 2 large eggs, beaten
- 1 teaspoon Pure Vanilla Extract
- 1 teaspoon Ground Cinnamon, divided
- 1 cup Buttermilk Pancake Mix
- 2 apples, cored and sliced into 18 thin wedges
- 2 tablespoons Grade A Maple Syrup plus extra for serving

Directions

• [] Step 1

Heat the oven to 375°F. Melt butter and generously brush 12 muffin cups in a muffin tin.

• [] Step 2

In a medium bowl whisk the water or milk, eggs, vanilla extract, ½ teaspoon of the cinnamon and pancake mix together until smooth. Divide the batter evenly into the prepared muffin cups.

• [] Step 3

In another bowl toss the apple slices with the remaining ½ teaspoon cinnamon and the maple syrup. Arrange 3 slices of apple over each batter filled muffin cups.

• [] Step 4

Bake the muffins for 15 minutes until the batter is set and the apples are softened. Allow to cool for 5 minutes before removing from the tins. Eat warm or cool completely and freeze in airtight containers to have on hand to heat and eat. Serve with additional maple syrup, if desired. The frozen pancakes should last at least 2 months in the freezer.

Peanut butter Fudge

By Addyson Stoll

Ingredients:

1-1/2 sticks margarine

18 oz of Peanut butter

1 tsp of vanilla

1 lb of 10x (powdered sugar)

Sprinkles of your choice

Tools needed:

Pan

Hot plate

Rubber scraper

Measuring spoons

**** Before you begin place pan on hot plate and turn hot plate on ****

Directions:

1. Melt 1-1/2 sticks of margarine in pan.
2. Stir in Peanut butter
3. Add 1 tsp of vanilla & stir
4. Stir in 1 lb of 10x (powdered sugar)
5. Smooth out the fudge and add sprinkles
6. Place in refrigerator until firm

*****turn off hot plate and wipe down countertop*****

Pumpkin Cinnamon Rolls

PREP TIME	45 minutes
COOK TIME	15 minutes
TOTAL TIME	1 hour
SERVINGS	24 rolls
AUTHOR	Rachael



★★★★★
5 from 6 votes

A light, fluffy sweet roll filled with a pumpkin filling, and glazed with a pumpkin pie cream cheese icing. A yummy fall treat, any time of year!

Ingredients

- 3 ½ cups **warm** water 110°F
- ¾ cup sugar
- ½ cup vegetable oil
- 6 tablespoons dry active yeast
- 1 tablespoon salt
- 3 large eggs
- 10 ½ -11 cups flour
- oil for the counter, 1-2 tablespoon should be enough

FILLING

- 1 cup pumpkin puree
- 2 tablespoons milk
- ½ cup packed light brown sugar
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg

CREAM CHEESE FROSTING

- 8 ounces cream cheese softened
- 2 teaspoons vanilla
- 4-6 cups powdered sugar
- ½ teaspoon [pumpkin pie spice](#)
- 3-4 tablespoons milk

Instructions

1. In a large mixing bowl, combine warm water, sugar, oil, and yeast and stir it a couple of times.
2. Meanwhile, preheat the oven to 400°F.
3. Let yeast mixture sit for a full 15 minutes. Then add salt and eggs and mix for 1 minute.
4. Slowly add flour, start with 8 cups, and mix, gradually adding the last 2 ½-3 cups. Pay attention to the dough. If it appears too wet, add a little more flour.

5. Once all the flour is added, let mixer knead for 10 minutes with a dough hook. (Can use Large Kitchen Aid, or if using a smaller one, keep an eye on it and push it down if it climbs the dough hook). Or knead by hand for 10 minutes.
6. After kneading, let dough rise for 10 minutes until double in size. It will take longer if your kitchen is cold.
7. After it has doubled in size, pour a little oil on the counter, and dump the dough onto it.
8. Divide the dough in half, and using your hands, press it into a rectangle.
9. In a separate bowl, mix together filling ingredients and then spread half of the filling mixture over the dough.
10. Tightly roll into a log and cut into 12 even sized pieces.
11. Repeat with the remaining dough, and the other half of the filling.
12. Place on baking tray and let rise for 5-10 more minutes. They will continue to rise in the oven. You want them to be nice and big, so if your kitchen is cold it may take longer. You should have 24 rolls total.
13. Bake 12-15 minutes, until tops are golden brown.
14. Remove from oven, and let cool.
15. Meanwhile, mix cream cheese frosting ingredients together, and spread over rolls while still warm.

Notes

Put dough near the preheating oven to speed up the rise time. The filling is light, so if you want a thicker filling, double the filling recipe, and bake 3-5 minutes longer.

Nutrition Information

Calories: 201, Carbohydrates: 31g, Protein: 2g, Fat: 9g, Saturated Fat: 2g, Cholesterol: 31mg, Sodium: 335mg, Potassium: 62mg, Fiber: 1g, Sugar: 31g, Vitamin A: 1751IU, Vitamin C: 1mg, Calcium: 25mg, Iron: 1mg

(Nutrition information provided is an estimate and will vary based on cooking methods and brands of ingredients used.)

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Tender Gluten Free Apple Cake★★★★★

Try this incredibly tender gluten free apple cake any time of year. Our gf apple cake smells amazing and doesn't need additional toppings to satisfy.

Course: Cake, Dessert

Cuisine: American

Prep Time:

1 hour 10 minutes

Cooling time:

40 minutes

Yield: 8 slices

Author: [Nicole Hunn](#)



Save

EQUIPMENT

- [Stand mixer with paddle attachment](#) or handheld mixer

INGREDIENTS

- 1 ½ pounds baking apples peeled, cored and diced (a mix of Cortland, Gala, and/or Granny Smith apples works really well) (about 3 large apples)
- 1 ½ teaspoons ground cinnamon
- ⅛ teaspoon freshly ground nutmeg (optional)
- 1 tablespoon freshly squeezed lemon juice
- 1 ⅞ cups (158 g) [all purpose gluten free flour blend](#) (I used Better Batter; please click thru for appropriate blends)
- ½ teaspoon xanthan gum (omit if your blend already contains it)
- 1 teaspoon baking powder
- ½ teaspoon kosher salt
- 10 tablespoons (140 g) unsalted butter at room temperature
- 1 cup (200 g) granulated sugar

INSTRUCTIONS

1. Preheat your oven to 350°F. Grease well an 8-inch or 9-inch round cake pan, and set it aside.
2. In a large bowl, place the diced apples, and toss with the ground cinnamon, nutmeg (if using), and the lemon juice. Set the bowl aside.
3. In a separate medium-sized bowl, place the flour, xanthan gum, baking powder, and salt, and whisk to combine well. Set the bowl aside.
4. In another separate, large bowl with a hand mixer or the bowl of a stand mixer fitted with the paddle attachment, place the butter and beat until light and fluffy (about 2 minutes).
5. Add the sugar, then the eggs and vanilla, beating to combine well after each addition.
6. Add the dry ingredients, and beat until just combined. The batter will be thick but smooth and fluffy.
7. Scrape about two-thirds of the cake batter into the large bowl with the apple mixture. Mix to coat all of the apples in the batter. The mixture will be very chunky.
8. Transfer the remaining one-third of the cake batter to the prepared cake pan. With a moistened, small offset spatula, spread into an even layer in the bottom of the prepared pan.
9. Scrape the chunky apple-packed cake batter into the pan on top of the base layer of batter, and spread again into an even layer with an offset spatula. If you've used an 8-inch pan, it will be quite full.
10. Cover the pan tightly with aluminum foil, and place in the center of the preheated oven. Bake for 20 minutes.

- 2 (100 g (weighed out of shell)) eggs at room temperature, beaten
 - 1 teaspoon pure vanilla extract
11. Remove the pan from the oven and remove the foil cover from the pan. Return the pan to the oven to bake until a toothpick inserted into the center comes out with no more than a few moist crumbs attached (about another 40 minutes, or about 50 minutes for an 8-inch pan).
 12. Remove the pan from the oven and allow the cake to cool in the pan for 15 to 20 minutes. The cake will begin to shrink away from the sides of the pan a bit.
 13. Run a thin spatula along the edge of the pan to ensure that the sides aren't sticking before carefully transferring the cake to a wire rack.
 14. Allow the cake to cool for about another 15 minutes. Using a very sharp knife, slice and serve the cake, ideally while it's still warm.

NOTES

*Originally published on the blog in 2015. Recipe method adjusted slightly and recipe otherwise unchanged.
Most photos, video, and most text new.*

Tender Gluten Free Apple Cake from Nicole Hunn at Gluten Free on a Shoestring. Find recipe online at <https://glutenfreeonashoestring.com/tender-gluten-free-apple-cake/>

Whipped Deviled Eggs with Dill

Herbed deviled eggs are perfect for any party.

BY REE DRUMMOND Published: Mar 9, 2021

YIELDS:

8 - 10 serving(s)

PREP TIME:

20 mins

TOTAL TIME:

30 mins

Ingredients

10 large eggs

6 tbsp. heavy cream

1 heaping tablespoon dijon mustard

1 tsp. white vinegar

Kosher salt and black pepper, to taste

1 tbsp. finely chopped dill, plus small sprigs for topping

Directions

- 1 | Fill a large pot halfway with water, then bring the water to a boil. Use a slotted spoon to gently lower the eggs into the boiling water. Cover the pot, reduce the heat and let the eggs simmer for 10 minutes. Remove the eggs from the water and run under cold water until completely cooled.
- 2 | Peel the eggs and slice in half lengthwise. Scoop out the yolks into the bowl of an electric mixer. Add the heavy cream, mustard and vinegar and season with salt and pepper. Whip the mixture together until light and fluffy, scraping the sides once halfway through.
- 3 | Fold in the dill. Scrape the mixture into a resealable plastic bag or piping bag and snip off a corner. Pipe into each egg white half. Top with dill sprigs

