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CUSTOM CABINETS



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Apple Dessert Pancake

5 tbsp. sugar
1 tsp. ground cinnamon
2 tbsp. butter or margarine
2 medium apples, peeled, cored and thinly sliced
1/3 c. all-purpose flour
1/4 tsp. baking powder
1/8 tsp. salt
2 eggs, separated
1/3 c. milk
Sour cream, whipped cream, vanilla ice cream or vanilla yogurt; optional

In a small bowl, combine 2 tbsp. of the sugar with the ground cinnamon. Set aside. In a 10-in. skillet, with an oven-safe handle, melt the butter or margarine. Swirl the skillet to coat the entire bottom with the melted butter or margarine. Sprinkle the cinnamon-sugar mixture evenly over the melted butter or margarine. Add the apples, cover and cook over low heat for 5 min., stirring once. Remove from heat. Preheat the oven to 400°. Meanwhile, in a medium mixing bowl, stir together the flour, baking powder, salt, egg yolks and milk. Beat with a whisk until smooth. In another medium mixing bowl, using an electric mixer, beat the egg whites with the remaining sugar until soft peaks form (tips curl). Carefully fold the egg white mixture into the flour mixture. Pour the batter over the apples in the skillet. Bake in the 400° oven, uncovered, for 10 to 15 min. or until golden and puffed. Remove the skillet from the oven. Loosen the edges of the pancake with a spatula. Invert a flat, round serving plate over the skillet. Hold the plate and the skillet together, then flip so that the plate is on the bottom. Lift the skillet away. Serve the Apple Dessert Pancake cut into wedges and topped with sour cream, whipped cream, vanilla ice cream or vanilla yogurt, if desired. *Makes 6 to 8 servings.*

Apple Brown Betty

6 to 7 med. tart apples, peeled and thinly sliced (6 to 7 c.)
1/2 c. granulated sugar
1/4 tsp. lemon juice
1/8 tsp. ground cinnamon
1 c. all-purpose flour
1/4 c. butter or margarine
1/2 c. packed brown sugar
2 tbsp. granulated sugar
1/4 tsp. ground cinnamon
Vanilla ice cream or whipped cream

Preheat th oven to 400°. In a large bowl, stir together the apples, the 1/2 c. granulated sugar, the lemon juice and the 1/8 tsp. cinnamon. mix thoroughly. Spread the mixture into a 2-qt. sq. baking dish; set aside. In a medium bowl, stir together the flour and softened butter or margarine. Add the brown sugar, the 2 tbsp. granulated sugar and the 1/4 tsp. cinnamon, stirring until combined. Crumble the sugar-cinnamon mixture over the apple mixture. Bake in the 400° oven for 25 to 30 min. or until the top is lightly browned and the apples are tender. Serve warm with ice cream or whipped cream. *Makes 8 to 10 servings.*

Swiss Cheese Lasagna

1 lb. ground beef
1 large onion, chopped
1 garlic clove, minced
3 c. water
1 can (12-oz.) tomato paste
2 tsp. salt
1/2 to 1 tsp. dried rosemary, crushed
1/4 tsp. pepper
1 pkg. (8-oz.) lasagna noodles
8 oz. sliced Swiss cheese
1 carton (12-oz.) small-curd cottage cheese
1/2 c. shredded mozzarella cheese

In a large skillet, cook the beef, onion and garlic over med. heat until meat is no longer

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pink; drain. Stir in the water, tomato paste, salt, rosemary and pepper. Bring to a boil. Reduce heat; simmer, uncovered, for 30 min. Meanwhile, cook lasagna noodles according to pkg. directions; drain. In a greased 13x9x2-in. baking dish, layer a third of the meat sauce, noodles and Swiss cheese. Repeat layers. Top with cottage cheese and the remaining Swiss cheese, noodles and sauce. Sprinkle with mozzarella cheese. Cover and bake at 350° for 30 min. Uncover; bake 10 to 15 min longer or until bubbly. Let stand for 10 min. before serving. *Makes 12 servings.*

Corn Cobbler

2 c. diced peeled potatoes
1/2 c. chopped onion
1 1/2 tsp. salt

1/2 tsp. pepper
2 c. water
4 c. fresh corn
2 3/4 c. milk, divided
1/4 c. sliced green onions
2 tbsp. minced fresh parsley
6 hard-cooked eggs, sliced
3 c. biscuit/baking mix

Place potatoes, onion, salt, pepper and water in a large saucepan. Bring to a boil and boil, uncovered, for 5 min. Add corn; return to boiling for 2 min. Drain. Add 1 3/4 c. milk, green onions and parsley. Pour into a greased 13x9x2-in. baking dish. Top with eggs. Mix biscuit mix and remaining milk until smooth; drop by teaspoonfuls onto corn mixture. Bake at 450° for 13-15 min. or until golden brown. *Makes 6 to 8 servings.*

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