

Apple Skillet Cake

Junior 3rd Prize Winner by Dianne Illingworth, Portland, Oregon

Ingredients

- 3 Tbsp butter
- 2/3 cup firmly packed brown sugar
- 3 cups (about 3 medium) pared, thinly sliced apples
- 1/3 cup raisins
- 1/3 cup Crisco
- 2 unbeaten egg yolks
- 1 tsp French's Vanilla
- 2/3 cup undiluted Pet Milk
- 2 egg whites
- 1 1/3 cups sifted Pillsbury's BEST Flour
- 2 tsp double-acting baking powder
- 1/2 tsp salt
- 1/4 cup sugar
- 2/3 cup firmly packed brown sugar

Instructions

1. Melt butter in a heavy skillet measuring 10 inches across the top.
2. Remove from heat; add 2/3 cup brown sugar. Arrange apples in skillet; add raisins.
3. Sift flour, baking powder, and salt. Set aside.
4. Add sugar and 2/3 cup brown sugar gradually to shortening (Crisco), creaming well.
5. Blend in egg yolks and vanilla; beat well.
6. Add dry ingredients alternately with milk; blend thoroughly after each addition.
7. Beat egg whites until stiff but not dry; fold into batter.
8. Pour batter over apples in skillet.
9. Bake in a moderate oven (350°) 55 minutes.
10. Turn out of skillet immediately. Serve warm.

APPLE SKILLET CAKE *Junior 3rd Prize Winner by Dianne Illingworth, Portland, Oregon*

3 tablespoons butter	1 $\frac{1}{3}$ cups sifted Pillsbury's BEST Flour
$\frac{2}{3}$ cup firmly packed brown sugar	2 teaspoons double-acting baking powder
3 cups (about 3 medium) pared, thinly sliced apples	$\frac{1}{2}$ teaspoon salt
$\frac{1}{3}$ cup raisins	$\frac{1}{4}$ cup sugar
	$\frac{2}{3}$ cup firmly packed brown sugar

Melt butter in heavy skillet measuring 10 inches across top. Remove from heat; add $\frac{2}{3}$ cup brown sugar. Arrange apples in skillet; add raisins.

Sift flour, baking powder and salt. Set aside. Add sugar and $\frac{2}{3}$ cup brown sugar gradually to shortening, creaming well. Blend in egg yolks and vanilla; beat well. Add dry

ingredients alternately with milk; blend thoroughly after each addition.

Beat egg whites until stiff but not dry; fold into batter. Pour over apples. Bake in moderate oven (350°) 35 to 40 minutes. Turn out of skillet immediately. Serve warm.

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$\frac{1}{3}$ cup Crisco
2 unbeaten egg yolks
1 teaspoon French's Vanilla
 $\frac{2}{3}$ cup undiluted Pet Milk
2 egg whites

