

Norwegian Cooking Class Lesson 2

Apple Raison Squares

From the cookbook “Care Enough To Cook” by Elsa Ring (former District 7 President and International Director)

NOTE: It is advisable to peel, core and slice the apples before the class to save time. Put them into salted water so that they don't brown (1 tbsp salt to 4 litres of water)

Ingredients:

2 cups flour

1 tsp baking powder

2/3 Cups sugar

2/3 cups butter or margarine (cold)

1 egg fork beaten with enough milk to make ½ cup

Equipment:

1 cup measure for dry and for liquid

1 tsp measure (5 ml) and 1 tbsp measure

1/3 cup measure and ½ cup measure

large bowl and a 9x11 casserole pan

Topping:

1 cup slivered almonds

½ cup flour

½ cup raisons

2 tbsp sugar

1 tsp ground ginger

1 tbsp lemon juice

8 medium apples

1 tbsp melt butter for glazing

Instructions:

If you have a food processor fitted with a metal blade, process the dry ingredients with the butter. Otherwise use a bowl and mix with your hands until crumbly. Add the egg and milk mixture and mix with a fork. Press the dough into the pan and put into the fridge while you prepare the rest of the ingredients.

Mix the first 5 ingredients and set aside. Slice the peeled and cored apples very thin and sprinkle with lemon juice. Add the flour mixture and blend. Spread on top of the cake batter and place in a preheated 350 degree oven for 30 minutes. Remove from oven and brush the melted butter on top. Bake for another 20 minutes or until done.