

Apple Pan Dowdy

Ingredients

- 3 cups tart apples, peeled and sliced
- 1/2 cup molasses or brown sugar
- 1/4 tsp nutmeg
- 1/4 tsp cinnamon
- 1/4 tsp salt
- Cottage Pudding batter (prepared separately)

Instructions

1. Set the oven to 350°F. Butter a 1 1/2 quart baking dish.
2. Put the peeled and sliced apples into the baking dish.
3. Sprinkle over the apples: the molasses or brown sugar, nutmeg, cinnamon, and salt.
4. Bake until the apples are soft.
5. Meanwhile, prepare a Cottage Pudding batter.
6. Spread the Cottage Pudding batter over the softened apples.
7. Continue baking until the top is brown and crusty (about 25 minutes).
8. Serve from the dish, or turn out with the apples on top.
9. Serve with Hard Sauce or whipping cream.

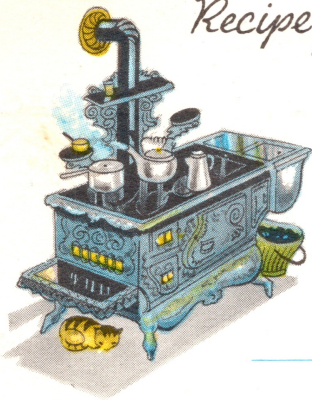
Editor's Notes

- **"Here's what's cookin'"** - Pre-printed decorative header on the recipe card; not part of the recipe title.
- **"Serves"** - The word "Serves" appears on the card header after the title but no number follows; the yield/serving count was never filled in and has been omitted.
- **"Recipe from the kitchen of"** - Pre-printed attribution line on the card; no name was filled in, so no attribution line has been added.
- **"Meanwhile prepa"** - The word is cut off at the top of the back of the card, obscured by tape. Context makes clear the intended word is "prepare," transcribed accordingly in the Instructions.
- **"Cottage Pudding batter"** - A standard mid-century preparation: a simple white cake batter (butter, sugar, egg, flour, milk, baking powder, vanilla). The recipe as written assumes the cook knows or has a separate source for this batter; it is not provided on this card. This is a significant omission.
- **"Hard Sauce"** - A classic accompaniment: creamed butter and sugar (sometimes with brandy or vanilla), served firm or at room temperature over warm puddings and cobblers.
- **"Baking time for the apple-softening phase"** - No time is given for the first bake (apples only). The card instructs "bake until the apples are soft," leaving duration to the cook's judgment. Typically 15-20 minutes at 350°F for sliced apples.
- Instructions are split across both sides of the card.

****Completeness tag:**** `significant-gaps`

****Source type:**** `personal`

Here's what's cookin' Apple Pan Dandy Serves _____
Recipe from the kitchen of _____



Set the oven at 350°. Butter
a 1 1/2 quart baking dish
Put in the baking dish;
3 cups tart apples, peeled & sliced.
Sprinkle with

1/2 C molasses or brown sugar

1/4 teaspoon nutmeg

1/4 t cinnamon

1/4 t salt

Bake until the apples are soft.

Meanwhile prepare

Cottage Pudding batter

Spread it over the apples. Continue
baking until the top is brown & crusty
(about 25 min.)

Serve from the dish or turn out with
the apples on top.

Serve with Hard Sauce or
whipping cream.