

OOPS! 365 YUMMY HOLIDAY AND EVENT RECIPES : A YUMMY HOLIDAY AND EVENT COOKBOOK FOR EFFORTLESS MEALS PDF, EPUB, EBOOK



Renee Stiver | 198 pages | 26 Aug 2020 | Independently Published | 9798679484979 | English | none

April Yeager (spacelatte) - Profile | Pinterest

I am a big fan of every kind of apple pie and this reminds me of a cake I had sometimes when I was a kid. This Sharlotka looks as I should try it. Oh, this looks so good! Sigh...love this post, as always. Your site is amazing and the source of most of my cooking inspiration! How cute is that

cake stand? You have wonderful taste. Can I ask a dumb question if there is anyway I can bake this in a lined cake pan? I love the earnestness of this cake- the no butter will have my husband singing. Oh, how jealous I am of you and your Russian connections!

I love when you introduce Russian cooking. This is funny though... I recently made and blogged about a french apple cake that looks oddly familiar to this—same heavy heavy apple to batter ratio and it looks as rustic and as oddly categorized as this. Yay for European overlaps? My home-town Odessa in Ukraine ended up with lots of them — they pretty much designed the city — we even had a French major for a long time! When I go to Paris — lots of streets and parks and buildings, etc.

Not obvious to many — but there was a lot of French influence in pre-revolutionary Russia — culinary as well as linguistic all Russian nobility spoke only French amongst themselves. In a sad twist, French returned the favor and took in a lot of that Russian nobility after the Russian revolution in History is fascinating that way!

Whoo hoo! Do you think Macintosh apples will work just as well? I was wondering same— I am overrun by Cortlands which are similar to MacIntosh. What did you end up doing? Surprisingly, I found that making gluten-free cakes is easier than breads, pancakes, cookies, etc. And since this recipe asks for no-fuss batter to begin with, a basic gluten-free flour mix should do the job nicely. I also made GF Napoleon, but that one was a bit more fussy when it came down to rolling out the dough. In the end it still turned out very authentic : I think I will make this next weekend when we have company over.

It has to be healthy right? I mean 6 apples in a cake? Sign me up! That is pretty much health food. At least a lot healthier than a cake filled with butter and sugar and covered with tons of frosting. I love Russian food, the day our local Russian restaurant closed was truly sad. My Mom always brings it up when she serves it.

This is definitely a recipe I want to try adapting. My grandmother, of German heritage, used to pile a deep, oval Pyrex bowl with cinnamon dusted apple slices, top them with, essentially, 1-egg cake batter, and bake. Goodness... Now I need to make it tomorrow morning, too tired right now but my mouth is watering. Are you inside my head? I could never bear a day without something a bit sweet too. Also, I was going to start by telling you that I had a Russian client in who fed me weekly as she believed I was very deprived of the delicious meals she grew up with... but then I saw that adorable pic of your little guy in that snuggly sweater with that perfect hair. Line with parchment paper? I think the issue might just be getting such a soft cake out of the pan. BUT I could be wrong. My mom in Japan used to make this for my sister and me and we had this often for our after-school snack with a glass of milk.

Thank you so much for sharing the recipe. First can I say how gorgeous your pictures are! The lighting is just spot on! Are you Russian by any chance! My mother-in-law has never made this before though. Oh my! This looks so simple to make, yet so delicious! Last thursday I made your Zucchini Fritters and they were delicious! Thanks so much for your wonderful recipes! Thanks for another wonderful recipe!

No springform pan. Do you have an estimated mass for the apples? OOOOO, this is a very famous Russian dessert and everytime i made it in America, for the last 14 years, it was a huge success! I recently have discovered your blog and read it constantly, it is absolutely wonderful. Everything you talk about your mother-in-law making i grew up eating... Thank you, again, Deb, you blog is such a delight to read. I second the motion on the applecore contraption. It works like a charm... It certainly came in handy for the recipe I was working on that called for 7 cups of apples, all nicely peeled, sliced, and diced!

Love it. First with my grandma and then on my own. It is a household must : Thanks for Sharing Deb. This is lovely. I am anxious to try it. It is very good. This is just as good too I bet. Well we will look forward to it at our house this weekend. Actually, sharlotka comes from France, not Russia. My grandmother and my mother have both made it many, many times and also my wife know how to make it and she have made it couple of times. Re, using something other than a springform — I believe the cake is too tall. You could reduce its volume, however, and put it in a 9-inch round cake pan with 2-inch sides, i. Polish also consider Sharlotka a very Polish cake. There is a great variety of apple cakes in Poland, but only one of them is called Sharlotka. As you said, it is more of an apple mousse with grated apple chunks baked between two layers of short crust.

Your Sharlotka looks very good and I am sure it is delicious as well. My Estonian grandmother made this! I always called it magical estonian apple cake because it does seem like too much fruit and too many eggs...It makes a cake by magic! I was overcome with a craving for it this fall and spent some time perfecting a gluten-free version. I have also made it with pears and it is so delicious! It is so lovely to read all of these comments and realize what a beloved and common cake this is in Eastern Europe. This is a lovely recipe, very different from the usual cake. Haha, this made me laugh.

Small world, right? We use a few less apples and just line the bottom of a 9-in cake pan about an inch high so no piling them on. Also, after you grease the pan, in my family we sprinkle the bottom with a fine milled grain so it helps the Sharlotka to come out. After you bake and let it cool pretty well, put a plate over the pan and flip out. You get pretty pieces of apple visible in the cake, at the top, and you get more wonderful cakey spongy dough at the bottom.

So glad you did another Russian recipe Deb! Thank you! Apple desserts are my favorite! And that means passing over creme brulee and chocolate, which are both hard to ignore. This just looks so tasty and densely apple that I am going to try it this weekend! They frustrate the hell out of me. Less tension in the blade arm.

You have to core them yourself. Who cares? The aggravating part is done. I did a bag of potatoes in 5 minutes. Have used one for decades! Quick cleanup too. This was a fabulous way to use of the extra apples in my fridge! Perfect on a sub-zero Alaskan night. Thanks again for another wonderful recipe. Thank goodness for russian mother in laws! This looks amaaaazing! I could totally serving this for brunch. LONG time lurker and user of your recipes now compelled to write because THIS very morning I was fretting about the excess of apples in our crisper drawer.

Not recently. The Spud delivery came yesterday. And, like manna from heaven, I saw your post on FB about this entry, came home from work

and proceeded to make this recipe. I ended up using about apples because mine were small and went a little light on the sugar as mine were Gala and therefore far sweeter than Granny Smith. But, whatever, those apples had to go somewhere. Anyway, thank you for the timing on this bit of culinary goodness. I and my crisper drawer thank you. My Swiss-German grandmother used to make a dessert similar to this but used cherries and minus the cinnamon.

It was wonderful. I always thought it was like a cherry clafoutis. I hope that no one reading this reports me... But I made this with my gluten free flour blend and palm sugar and then served this to my three kids and hubby for breakfast! Anyone listen to Bill Cosby? LOL Does this make me the best mom ever or the worst mom? Looks great : As Russian myself, i bake this thing time to time since when i was like what, 10 years old or so, maybe. Your sharlotka looks gorgeous, but if you wanted to see authentic thing, i would suggest you a few corrections. So, as usual, for the classic sponge cake you want to beat yolks and whites separately, mix them together and then add flour very carefully with the spatula.

Also, as this pastry is very delicate, you usually want to use less apples, like maybe 3 for this size of the whole thing. Otherwise you will have difficulties mixing them in, more likely squishing the pastry too much to achieve the sponge structure. I have a friend who, every once in a while, served dessert before dinner. The kids and hubby all had three pieces of pie before the stew, but so what.

Sneakily, more fruit than sweet. But off to the store for apples I went! And honestly, yours is the food blog that most often tempts me to do such things, hands down. My sharlotka is in the oven even as I type this, and smelling wonderful. I love a good apple cake. It occurred to me, as I was mixing it up, that this would probably adapt well to the use of matzah cake meal over Passover, which is exciting to contemplate. Also, I noticed someone asked about a gluten-free version. It might hold together without the xanthan gum, given the eggs, but I think the results will be far superior with xanthan gum. You can use it as an all-purpose mix though, and simply substitute it for the flour in many, many baking recipes being sure to add the correct amount of xanthan gum as well.

And if you or any other folks have questions about GF baking, feel free to email me at halfassedmama gmail. This looks so great! My husband loves fruit based desserts with a substantially higher ratio of fruit to other ingredients so we very often end up making an apple crisp or similar for dessert. Haw nice to see typical Polish cake in your site. Yes, this is Polish, no Russian. The word is Polish — sharlotka correct is szarlotka, the recipe is Polish.

Szarlotka is very popular and typical cake in Polish kitchen. Also you can find this cake in Russian kitchen because our contry are neighbours, but szarlotka is Polish. I live in Australia and our home ovens go up to degrees max. Or am I perhaps missing something? This looks delicious. This is what I have been waiting for. You just delivered it. I have many apples from our trees stored in the basement and my husband at breakfast asked for an apple something today for teatime. This will be it. I am absolutely certain that it will turn into a favourite of my family. It seems easy and effortless do to. I will try it. Thanks again for sharing. Greetings from the centre of Germany Christa. I ran across this yesterday will looking for dessert inspiration for a small post-holiday dinner party and whipped it up with items on hand.

Many thanks to you and your mother-in-law. There is something so special about recipes passed on across the generations. I am looking forward to trying this recipe out soon. All this baking I plan to bake the cinnamon oatmeal raisin cookies today- i prepared the batter yesterday is going to make my hubby and me gain weight haha. Thanks for this delightful apple sharlotka recipe, I discovered it today, I made it right away before even getting dressed and it was oh so good! Someone above asked about gluten free? I would also add just a pinch of salt or something since gluten-free flour is so bland.

Adding a few nuts or crasins might help off set the gluten-free taste too. This easy and non-dairy wonder will be a great addition to the files. It looks like a celebration of winter apples. Wondering about using pears instead, or in combo with the apples? I grew up eating this stuff. Your little guy is getting so big — and those cheeks, oh those cheeks! When I first saw the recipe, it was described as a cross between apple cake and apple pie with the consistency of bread pudding. As I mentioned in my post for the cake, it was like hitting the trifecta. Absolutely scrump-diddy-licious! Good grief, Deb. I will try that today, I made organic banana bread this and it was a big hit — not penitential but not a holiday indulgence. We have a banya here, and I like sitting with my eyes closed and listening to the Russians speak, much more so than.. I admire your love for cooking and your dedication- especially considering that you have a baby.

God bless you! I am a Brazilian Chef. I saw that you post a recipe in this category. My blog about Brazilian Cuisine will be ready by the end of this month. I hope you can visit me there. I just saw this late last night here in Germany and could hardly sleep! I teach culinary arts to military high school students and this looks like another of your great recipes to add to their experience! Just to mix it up a bit, I cut the whole apple into eight wedges, thinly slice off the narrow end of the wedge to core, peel each wedge with a paring knife, then chop. I might have to make this today. I would like to make this right now.... I have everything I need except parchment paper.... If so, what will happen.... It is also usually made in the Fall, when apple harvest is in — but popular in the Winter, too, as apples are local and traditionally available in Winter.

Some start with making a caramel and pouring to the bottom of the springform. Or instead of apples using strawberries. She accompanies entries with step-by step photos, so even without translation the process is comprehensive. I would love to pin this to my board on pinterest. Does anyone know how? I will be baking this tonight after a trip to the grocery store. Looks scrumptious. For anyone who wondered, pear, pear, and yes, PEAR will work. Opened this recipe from my email inbox while still in bed, sprang OUT of bed to rescue overripe pears just barely clinging to life in the bowl on the dining room table, and made this insanely delicious confection. Deb, you did not mention how the crust takes on a delightful meringue-like texture!

Mine cooked to complete done-ness in 45 minutes. Family of 4 utterly demolished it on the spot, oh my goddess of the internet! Yours look just gorgeous, inspires me to make one tonight. You have me eating out of the palm of your hand. The photos, the descriptions, the numerous links to click on and I have to look at every one, because you are a master of wonderful and fun surprises. It looks and sounds delicious. Thank you for your constant inspiration and fun! I wish you would also give us the weights of the fruit you use....

Thank you for all you do here! Hi Deb, I am itching to bake this right now! Thanks, once again, for posting a fabulous recipe! Thanks so much for posting! Looks delicious! I am very familiar with many eastern European desserts which were staples of various Jewish communities. Many of the cakes and tortes are very simple, very few ingredients and usually does not contain any dairy that is so you can eat it after a meat meal. And that is my story of the??????. Needless to say, I will be making this as soon as I get some more apples!

Was in desperate need of going food shopping and basically only had apples and basic pantry staples in the house. This came out delicious and made me miss my Russian mama. This is terrific, and so easy to make! I was just looking for a new apple dessert, and this will fit the bill. I made a complete mess of your Jewish Apple Cake recipe — no tube pan, so I used a 9X13 and the center was raw. I promise to use the right pan for this one! I think I might sub almond extract for half of the vanilla extract. Have you tried it with almond? This is the easiest! Today our Houston Texans are in a playoff game and I decided to take something to the game party. Traveled to store, prepared ingredients, and in 4 minutes the apple thing will come out of the oven. Start to finish, grocery, prep, bake, less than 2 hours. I am considering a brandy chantilly cream for a little added taste when served Thanks.

Apples can be any apples — sweet or sour, peeled or unpeeled. How many slices do you get from this baby? I had some freakishly giant apples from a Christmas fruit basket that I used — two granny smiths and one fuji. I only used those three apples, but the full amount of batter. Basically, it came out sort of falling apart... Think apple bread pudding. Totally delicious, though. Just made it. Batter was so thick it sat on top of the apples... Looked nothing like your pic.

Had to take a rubber spatula and move the apples around, almost stir it in the pan to get the batter to evenly distribute. That looks delicious. The more apples the better! My family is Russian too, but the only Russian dessert I had growing up is Paskha, and that was reserved for Russian Easter. Happy New Year Deb! I agree with the sour cream idea. When I look at those pictures, I want to add a hearty dollop! And I wonder if I could add walnuts to your recipe. Big into apples this month! My very non-Russian mother makes a cake quite similar to this, except it adds spices. I love the idea of having just barely enough batter to hold all those lovely apples together. Can you make it with pears instead, do you know, or are they naturally too sweet? Walking through the market today, I warned my hubby that I am feeling the cravings for stuffed cabbage, be warned.

May not be Russian but is a part of my German Heritage. This looks so good! Thank you for posting this. I was wondering how I could substitute all-purpose flour with whole wheat flour... Is it one-to-one substitute and is it even a good idea? I was looking for a butter-less batter, and lo, from my RSS feed it came! I used your recipe with my backyard cherries, which I dehydrated half-way, and then froze which half filled my freezer, oy. I think dehydrating the cherries helped, because, man, the water really weeps out, otherwise. Thanks Smitten Kitchen. Thanks for listing gram weights. Same request for recipes using potatoes. Thanks for posting!!! Holy delicious looking apple thing. I was scrolling so fast through my reader and I had to slam on the brakes and reverse back to your first photo.

Unlike Hannah, I was thinking that it could use some butter! I had left a message earlier this morning asking whether I could make this cake without the parchment paper....I got obsessed with the recipe and all the granny smith apples in my kitchen staring at me in the face. I realized you had sooooo many comments under this recipe that there was no way possible you were going to get back to me in time enough to satisfy my desperation so I went ahead and made it. I must admit though that I tweaked your recipe a little. Then after stirring in the flour, I folded in 1 tsp baking powder. Thank you so much for sharing. This is going in my book of stuff to make regularly! After reading this I RAN to the kitchen to whip it up. We are apple enthusiasts, to say the least. Seems to cry out for some whipped cream...maybe for breakfast?

I love your site, and always have much success with your lovely recipes. Maybe bake tomorrow and will do the whipped cream thing for sure. I love the pictures.... My batter was thick but it did get down between the apples. I kind of pushed it down between them. Maybe some people over beat the eggs and sugar? I used a hand whisk and stopped beating once I had incorporated some air.

I used dark brown sugar instead of white and that was my only change. This would make a wonderful brunch item if you can bake it the night before and just reheat. This question is for Deb or anybody else who could help me. I just baked carrot cake cupcakes and they came out horribly wrong looking and then I tasted one and it tasted like amonia. Does anyone know what ingredient could go this bad where it gives off this scent and taste? Did the baking soda go bad? Wow, comments... I had no idea Smitten Kitchen was so popular! I feel so lost in the crowd! Wow, that looks amazing. I love nothing more than an apple cake, tart, pie or what have you.

Thanks for sharing this recipe. The only differences seem to be that eggs instead of oil are used here, and raisins are omitted. This is perfect! This plus some stuffed cabbage, of course will fill my Russian category perfectly! My Ukrainian mother in law saves me the gristle from her pork chops. Cleaning up in the kitchen after dinner, 8 medium apples eyed me reproachfully from their perch near the sink. Both so yummy! The breakfast puffs have been in our family for years a long acquaintance with Betty Crocker, so I can count them in, too. And now this apple thing. I fear I am becoming a SK addict! This recipe was a bit hit at a dinner party this evening, but thank heavens I could bring a small amount home. Just cook 60 minutes and take it out of the oven.

Thanks for the info about not having a springform pan, and adapting it. This looks good as a healthy sub for apple pie but without all the work! And send me your apple corer thing! It sounds interesting. I wonder if it needs to be sharpened on a grinder? Thanks for the great recipes. Anyway, thank you so much for putting so much time and effort into something that really truly lifts me up when I am having everything imploding all around me. This looks heavenly. Warm or cooled, I am wanting this now at four in the a. Many thanks! I made this for breakfast this morning. We enjoyed it. I was so excited to see this post. Plus the photo of what it looks like is great nothing what mine every look like!

Amazing that your mother-in-law brings you Salad Olivier so often! So much work for a weekly offering! It came out about an inch tall and beautiful — perfect for after dinner or snacking. Hard to believe you can get that much flavor out of so few ingredients. Thanks for sharing! I made this yesterday and thought it a bit meh. Any textural issues I had were gone by day 2, though.

It became much denser and more flavorful. Yes, yes, yes on Gluten Free! Unlike comments and , I found absolutely no need to add extra xanthan gum to the prepared mix—it holds together great when it is turned out on a plate—really pretty. Your tip in comment to cut the apples thin was important because it cooks much faster in a nine inch plate. I used unpeeled apples so really fast to prep. Showing Average rating 0. Rating details. All Languages. More filters. Sort order. Start your review of Oops! Ellie Way marked it as to-read Dec 15, There are no discussion topics on this book yet. Be the first to start one ».

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apple sharlotka – smitten kitchen

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Thanks Smitten Kitchen. Thanks for listing gram weights. Same request for recipes using potatoes. Thanks for posting!!! Holy delicious looking apple thing. I was scrolling so fast through my reader and I had to slam on the brakes and reverse back to your first photo. Unlike Hannah, I was thinking that it could use some butter! I had left a message earlier this morning asking whether I could make this cake without the parchment paper.....I got obsessed with the recipe and all the granny smith apples in my kitchen staring at me in the face. I realized you had sooooo many comments under this recipe that there was no way possible you were going to get back to me in time enough to satisfy my desperation so I went ahead and made it. I must admit though that I tweaked your recipe a little.

Then after stirring in the flour, I folded in 1 tsp baking powder. Thank you so much for sharing. This is going in my book of stuff to make regularly! After reading this I RAN to the kitchen to whip it up. We are apple enthusiasts, to say the least. Seems to cry out for some whipped cream... maybe for breakfast? I love your site, and always have much success with your lovely recipes. Maybe bake tomorrow and will do the whipped cream thing for sure. I love the pictures.... My batter was thick but it did get down between the apples. I kind of pushed it down between them. Maybe some people over beat the eggs and sugar? I used a hand whisk and stopped beating once I had incorporated some air. I used dark brown sugar instead of white and that was my only change.

This would make a wonderful brunch item if you can bake it the night before and just reheat. This question is for Deb or anybody else who could help me. I just baked carrot cake cupcakes and they came out horribly wrong looking and then I tasted one and it tasted like amonia. Does anyone know what ingredient could go this bad where it gives off this scent and taste? Did the baking soda go bad? Wow, comments... I had no idea Smitten Kitchen was so popular! I feel so lost in the crowd! Wow, that looks amazing. I love nothing more than an apple cake, tart, pie or what have you. Thanks for sharing this recipe. The only differences seem to be that eggs instead of oil are used here, and raisins are omitted. This is perfect! This plus some stuffed cabbage, of course will fill my Russian category perfectly! My Ukranian mother in law saves me the gristle from her pork chops.

Cleaning up in the kitchen after dinner, 8 medium apples eyed me reproachfully from their perch near the sink. Both so yummy! The breakfast puffs have been in our family for years a long acquaintance with Betty Crocker, so I can count them in, too. And now this apple thing. I fear I am becoming a SK addict! This recipe was a bit hit at a dinner party this evening, but thank heavens I could bring a small amount home.

Just cook 60 minutes and take it out of the oven. Thanks for the info about not having a springform pan, and adapting it. This looks good as a healthy sub for apple pie but without all the work! And send me your apple corer thing! It sounds interesting, I wonder if it needs to be sharpened on a grinder? Thanks for the great recipes. Anyway, thank you so much for putting so much time and effort into something that really truly lifts me up when I am having everything imploding all around me.

This looks heavenly. Warm or cooled, I am wanting this now at four in the a. Many thanks! I made this for breakfast this morning. We enjoyed it. I was so excited to see this post. Plus the photo of what it looks like is great nothing what mine every look like! Amazing that your mother-in-law brings you Salad Olivier so often! So much work for a weekly offering! It came out about an inch tall and beautiful — perfect for after dinner or snacking. Hard to believe you can get that much flavor out of so few ingredients. Thanks for sharing! I made this yesterday and thought it a bit meh. Any textural issues I had were gone by day 2, though. It became much denser and more flavorful. Yes, yes, yes on Gluten Free! Unlike comments and, I found absolutely no need to add extra xanthan gum to the prepared mix—it holds together great when it is turned out on a plate—really pretty.

Your tip in comment to cut the apples thin was important because it cooks much faster in a nine inch plate. I used unpeeled apples so really fast to prep. Bake for only 45 minutes in a 9 inch pie plate. Turned out perfect! Totally had it for breakfast. Thanks for a super recipe to use up apples!!! It looks just like the picture and tastes delicious. Will serve with dollop of whipped cream. May not make apple pies anymore — this is a lovely presentation. Thanks for yet another fabulous recipe. I was thinking about doubling to make it taller, but your recipe seems to do that. I may add the glaze though from this recipe as it adds a nice glossy finish.

I used dessert apples so cut down on the sugar slightly. I also used half wholewheat flour and half plain. The finished cake was spongier than I thought it would be — I was expecting more of a clafoutis-like texture, more like German apfelpfannekuchen — but I wonder if this is down to the wholewheat flour. I covered it with a liberal dusting of icing sugar mixed with cinnamon, and we ate it with a little double cream. I might try it again with a little bit less flour and maybe a tablespoon or so of ground almonds. Thanks Deb. I made this with coco palm sugar, our go to sugar and am very pleased. The batter was not too thick, so I am not sure why that happened to some bakers. I skipped the sugar at the end, just sprinkled cinnamon, but did pour a bit of cream over it and ate it warm.

A definite keeper. Looks very tasty. I made something very similar after apple picking that I believe was originally a Dorie Greenspan recipe, and it was awesome. The ratios were slightly different, but I imagine that the overall effect is much the same. No-one spoke as we ate, which counts as high praise around here.

Deb, I made this last night. And something strange happened. The batter all around the apples, and on top of some of them, became very hard.. When I lifted up this hard crust, the batter underneath still needed quite a bit of baking. What do you think happened? I wanted to love this dessert, but it was a challenge. I found it way too sweet and it seemed to take forever to cook the insides. After about 55 minutes of baking, the top had a crust and I let it rest in the springform for like 30 minutes. In the end, I served a moderately cooked dessert.

You should then be able to select the image to pin, describe it, and pin it! Thanks for your recipe it looks delicious! Thanks for making a come back with this, looks delicious. Then I saw this. Apples are apples, and you said it yourself, I can have this for breakfast with yogurt, which was the plan for the crisp. This is happening. It is fantastic! It was simple to make and throw together, as long as you have all the ingredients... Served with peach apple cinnamon syrup and chocolate chip mint ice cream. Thanks for a great recipe. I made for dinner and it was great. I did let it go at least 15 minutes beyond the 60 minute mark for baking. It was a big hit. This is so lovely, but cannot indulge myself now or later. Must hit the gym more than once a day!

Extra pounds that is! I love the cake stand! I just tried making this and while the taste is spot-on, the filling oozed out of the sides when I removed the spring form ring. Deb or anyone else for that matter —any thoughts on what I did wrong? I used 5 apples instead of 6 and added Amaretto liquor to the batter. It came out perfect. Spongy inside but crispy on top. And I might add walnuts to the batter for funsies. Lovely... Thank you so much! I made this tonight and it was great! I had some after dinner, and then some before bed, and will probably have a bite for breakfast too.

Thanks for the delicious and easy dessert! Also, I think mine was a bit under-baked at 55 minutes — the tester came out clean, but it was very egg-y. I ran out and thought I could swing it with a very well buttered pan, and.. Cake definitely broke in half. I made this tonight with Braeburn apples. And I used a casserole dish instead of a springform and served it in the dish, and added allspice to the batter. My mother is visiting to help out with sick kids, and we ate this for dinner. I also got a meringue -y crust. Very tasty, but I was worried I had over beaten my eggs. Glad to hear others had the crust too! I made this last night, it was incredible! This looks wonderful! Is it best eaten right away or does it have some holding power? Making it either way..

I made this over the weekend and had very good results. It is very reminiscent to me of desserts my Russian Grandmother used to make. The whipping took at least minutes on high speed. The batter needs to be pushed down a little into the dense apple pieces... I think a pinky or index finger is the tool of choice here. I ran a plastic knife around the rim of it to help it come out and a little bit of the cake part stuck but after flipping it right side up I took the pieces and pushed them under the bottom rim and all was well.

Thanks for the great recipe. It just brings back all the good memories from when I was there in college. If you could manage a recipe for shashlik you would be my favorite person in the world. This cake looks absolutely divine! I love the chunky apples. This cake reminds me of an old recipe from the Chocolate and Zucchini blog. Hers uses pears, but I typically make it with apples. Sharlotka and Olivier are delicious. Chicken soup doubly so. Pickles triply so I think your husband and I are related, based on your description of his love of all things in brine. If your MIL has a

recipe for simiki farmer cheese and raisin pancakes try it! They taste like little cheesecakes for breakfast. Topped with sour cream and sugar, of course. I only lightly whisk everything, so the whole batter only takes about one minute to pull together. Precisely what has happened in our house. And bake this very, very soon, for all the reasons you give. Thanks for sharing this the way you did!

Buy a can of Potato Starch in the Jewish section of the supermarket and it should have the recipe on it. I love your writing on top of the photography!! Looks amazing. Raced to make this the second I read it like everyone else. It came out delicious. Added 1 teas sea salt, which I feel is necessary. But I had the same problem as other commenters in that the center was gooey and my apple pieces were mostly al dente.

Why deny, we love it. Ladotyk — Ha! I was speaking for other people. Julia — Spot on. My MIL says she barely beats the batter just whisks by hand, I think but that most people do it for longer, so I did. She also said that some people separate the eggs and I was going to, but then deferred to her quick method, which was of course, perfect as it is. I made it yesterday and it turned out so flavorful and fluffy. Seriously good! Oh how lucky you are to have an actual recipe! It took me ages standing behind my mother and driving her nuts by stealing ingredients from her hands to measure them. Infuriating, considering my undying love of the kitchen scale and most definite hatred of the scale in the bathroom.

My mom has been making this at least once a month ever since I was little. We carefully covered him with a beach hat, and he proceeded to scare the living daylight out of my sleeping father who was rudely awakened by the angry pecking. Of course we had to take him home and keep him as a pet, so we put him into a large glass vase and put in a hunk of the apple sharlotka in there for him. I still remember how he put one little foot on top and angrily devoured it, glancing both ways to make sure no one took it away. Whether peeled with a pairing knife or a peeling-thingy, I always feel bad throwing away the peels when I cook with apples! Sometimes I put a bit of peanut butter on them and have as a snack later in the day, but you can only eat so much of that.... Every time I mention this ingredient to people, they look at me strangely. I AM making this tonight!!! I made this this evening.

In the end I flipped it and popped it back in the oven for ten minutes so the underside could get some colour. I really want to try the tiramisu cake! Thanks for the recipe — I made one on Saturday and ended up making another on Sunday! Recipe blogged here. I think the second was my favourite. The first reminded me a bit of British trifle sponges but was still good to eat. One thing to ask you — do your apples cook all the way through to the centre of the cake? Both of mine had somewhat crispy apples in the centre, which was ok, but I would have preferred them soft all the way through. I also made this on Sunday — knew I had to as soon as I saw the pictures here, since I adore apple desserts. What a wonderful, simple and versatile recipe! Thanks so much for it, Deb. They looked absolutely gorgeous sprinkled among the apples.

Mine baked up completely and beautifully in 55 minutes flat in my non-convection oven.

southwestern pulled brisket – smitten kitchen

My grandma used to make it. A slightly different recipe but yes! Looking forward to trying this variation. Apple szarlotka was one of my favourite desserts in Poland, and this looks blissfully identical to it. Thanks so much for the recipe — I will have to try it out right away! So, yes please. I would love to try a Russian Sharlotka. I love the name by the way. Thanks Deb! Mouth-watering pictures. As Anna said above in the post Baking soda is the missing classic ingredient — one third of a tea spoon or so, for the listed ingredients. Any sour apples will do, and I sometimes baked sharlotka using some unripe apples from the nearby apple tree in mid-July — during Soviet times there were not so many imported apples of any kind. I have always told anyone who will listen that my favorite food is the apple, in any form.

Definitely going to try this also! Heyyyyy Deb? Is this doable in a standard cake or pie pan, do you think? Maybe line your pan with parchment paper? I think that will just help you get it out. I assume the issue is that the cake is so soft. Below, Deb says no, the volume of the cake is too much so it would need to be reduced. I love that you share traditional Russian dishes on your site!

I love the Apple Thing! Also, it looks absolutely delicious and the ingredients are so simple!! Oh, I love salad olivier, possibly even more than Jacob. I think they called it a napoleon, with thin layers of alternating cream and cake. Your birthday cake from this year reminded me of those unbelievable cakes. One day.... Actually, this reminds me of the strawberry summer cake a la Martha Stewart you wrote about last spring, for some reason.

Wow, this recipe looks so simple. Now I can make this for my closest friend who also is Russian. I am sure that she will be impressed. I like calling it Sharlotka better! Deb, I will happily try this tomorrow morning with either hazelnut flour or almond flour depending on which I currently have. It looks gorgeous and a fitting brunch treat! Love the detailed recipe, have been looking for it for a while. I grew up eating it, so good and so easy to make with very few ingredients! Oooh...this looks delicious! I kid. This looks so good. I am a big fan of every kind of apple pie and this reminds me of a cake I had sometimes when I was a kid.

This Sharlotka looks as I should try it. Oh, this looks so good! Sigh...love this post, as always. Your site is amazing and the source of most of my cooking inspiration! How cute is that cake stand? You have wonderful taste. Can I ask a dumb question if there is anyway I can bake this in a lined cake pan? I love the earnestness of this cake- the no butter will have my husband singing. Oh, how jealous I am of you and your Russian connections! I love when you introduce Russian cooking. This is funny though... I recently made and blogged about a french apple cake that looks oddly familiar to this—same heavy heavy apple to batter ratio and it looks as rustic and as oddly categorized as this. Yay for European overlaps? My home-town Odessa in Ukraine ended up with lots of them—they pretty much designed the city—we even had a French major for a long time! When I go to Paris — lots of streets and parks and buildings, etc. Not obvious to many — but there was a lot of French influence in pre-revolutionary Russia — culinary as well as linguistic all Russian nobility spoke only French amongst themselves.

In a sad twist, French returned the favor and took in a lot of that Russian nobility after the Russian revolution in History is fascinating that way! Whoo hoo! Do you think Macintosh apples will work just as well? I was wondering same— I am overrun by Cortlands which are similar to MacIntosh. What did you end up doing? Surprisingly, I found that making gluten-free cakes is easier than breads, pancakes, cookies, etc. And

since this recipe asks for no-fuss batter to begin with, a basic gluten-free flour mix should do the job nicely. I also made GF Napoleon, but that one was a bit more fussy when it came down to rolling out the dough.

In the end it still turned out very authentic : I think I will make this next weekend when we have company over. It has to be healthy right? I mean 6 apples in a cake? Sign me up! That is pretty much health food. At least a lot healthier than a cake filled with butter and sugar and covered with tons of frosting. I love Russian food, the day our local Russian restaurant closed was truly sad. My Mom always brings it up when she serves it. This is definitely a recipe I want to try adapting. My grandmother, of German heritage, used to pile a deep, oval Pyrex bowl with cinnamon dusted apple slices, top them with, essentially, 1-egg cake batter, and bake.

Goodness... Now I need to make it tomorrow morning, too tired right now but my mouth is watering. Are you inside my head? I could never bear a day without something a bit sweet too. Also, I was going to start by telling you that I had a Russian client in who fed me weekly as she believed I was very deprived of the delicious meals she grew up with... but then I saw that adorable pic of your little guy in that snuggly sweater with that perfect hair. Line with parchment paper? I think the issue might just be getting such a soft cake out of the pan. BUT I could be wrong.

My mom in Japan used to make this for my sister and me and we had this often for our after-school snack with a glass of milk. Thank you so much for sharing the recipe. First can I say how gorgeous your pictures are! The lighting is just spot on! Are you Russian by any chance! My mother-in-law has never made this before though. Oh my! This looks so simple to make, yet so delicious! Last thursday I made your Zucchini Fritters and they were delicious! Thanks so much for your wonderful recipes! Thanks for another wonderful recipe! No springform pan. Do you have an estimated mass for the apples? OOOOO, this is a very famous Russian dessert and everytime i made it in America, for the last 14 years, it was a huge success! I recently have discovered your blog and read it constantly, it is absolutely wonderful.

Everything you talk about your mother-in-law making i grew up eating... Thank you, again, Deb, you blog is such a delight to read. I second the motion on the applecore contraption. It works like a charm... It certainly came in handy for the recipe I was working on that called for 7 cups of apples, all nicely peeled, sliced, and diced! Love it. First with my grandma and then on my own. It is a household must : Thanks for Sharing Deb. This is lovely. I am anxious to try it. It is very good. This is just as good too I bet. Well we will look forward to it at our house this weekend. Actually, sharlotka comes from France, not Russia.

My grandmother and my mother have both made it many, many times and also my wife know how to make it and she have made it couple of times. Re, using something other than a springform — I believe the cake is too tall. You could reduce its volume, however, and put it in a 9-inch round cake pan with 2-inch sides, i. Polish also consider Sharlotka a very Polish cake. There is a great variety of apple cakes in Poland, but only one of them is called Sharlotka. As you said, it is more of an apple mousse with grated apple chunks baked between two layers of short crust. Your Sharlotka looks very good and I am sure it is delicious as well. My Estonian grandmother made this! I always called it magical estonian apple cake because it does seem like too much fruit and too many eggs...It makes a cake by magic! I was overcome with a craving for it this fall and spent some time perfecting a gluten-free version. I have also made it with pears and it is so delicious! It is so lovely to read all of these comments and realize what a beloved and common cake this is in Eastern Europe.

This is a lovely recipe, very different from the usual cake. Haha, this made me laugh. Small world, right? We use a few less apples and just line the bottom of a 9-in cake pan about an inch high so no piling them on. Also, after you grease the pan, in my family we sprinkle the bottom with a fine milled grain so it helps the Sharlotka to come out. After you bake and let it cool pretty well, put a plate over the pan and flip out. You get pretty pieces of apple visible in the cake, at the top, and you get more wonderful cakey spongy dough at the bottom.

So glad you did another Russian recipe Deb! Thank you! Apple desserts are my favorite! And that means passing over creme brulee and chocolate, which are both hard to ignore. This just looks so tasty and densely apple that I am going to try it this weekend! They frustrate the hell out of me. Less tension in the blade arm. You have to core them yourself. Who cares? The aggravating part is done. I did a bag of potatoes in 5 minutes. Have used one for decades!

Quick cleanup too. This was a fabulous way to use of the extra apples in my fridge! Perfect on a sub-zero Alaskan night. Thanks again for another wonderful recipe. Thank goodness for russian mother in laws! This looks amaaaazing! I could totally serving this for brunch. LONG time lurker and user of your recipes now compelled to write because THIS very morning I was fretting about the excess of apples in our crisper drawer. Not recently. The Spud delivery came yesterday. And, like manna from heaven, I saw your post on FB about this entry, came home from work and proceeded to make this recipe.

I ended up using about apples because mine were small and went a little light on the sugar as mine were Gala and therefore far sweeter than Granny Smith. But, whatever, those apples had to go somewhere. Anyway, thank you for the timing on this bit of culinary goodness. I and my crisper drawer thank you. My Swiss-German grandmother used to make a dessert similar to this but used cherries and minus the cinnamon. It was wonderful. I always thought it was like a cherry clafoutis. I hope that no one reading this reports me... But I made this with my gluten free flour blend and palm sugar and then served this to my three kids and hubby for breakfast!

Anyone listen to Bill Cosby? LOL Does this make me the best mom ever or the worst mom? Looks great : As Russian myself, i bake this thing time to time since when i was like what, 10 years old or so, maybe. Your sharlotka looks gorgeous, but if you wanted to see authentic thing, i would suggest you a few corrections. So, as usual, for the classic sponge cake you want to beat yolks and whites separately, mix them together and then add flour very carefully with the spatula. Also, as this pastry is very delicate, you usually want to use less apples, like maybe 3 for this size of the whole thing. Otherwise you will have difficulties mixing them in, more likely squishing the pastry too much to achieve the sponge structure. I have a friend who, every once in a while, served dessert before dinner. The kids and hubby all had three pieces of pie before the stew, but so what.

Sneakily, more fruit than sweet. But off to the store for apples I went! And honestly, yours is the food blog that most often tempts me to do such

things, hands down. My sharlotka is in the oven even as I type this, and smelling wonderful. I love a good apple cake. It occurred to me, as I was mixing it up, that this would probably adapt well to the use of matzah cake meal over Passover, which is exciting to contemplate. Also, I noticed someone asked about a gluten-free version.

It might hold together without the xanthan gum, given the eggs, but I think the results will be far superior with xanthan gum. You can use it as an all-purpose mix though, and simply substitute it for the flour in many, many baking recipes being sure to add the correct amount of xanthan gum as well. And if you or any other folks have questions about GF baking, feel free to email me at halfassedmama gmail. This looks so great! My husband loves fruit based desserts with a substantially higher ratio of fruit to other ingredients so we very often end up making an apple crisp or similar for dessert. How nice to see typical Polish cake in your site. Yes, this is Polish, no Russian. The word is Polish — sharlotka correct is szarlotka, the recipe is Polish. Szarlotka is very popular and typical cake in Polish kitchen. Also you can find this cake in Russian kitchen because our country are neighbours, but szarlotka is Polish. I live in Australia and our home ovens go up to degrees max.

Or am I perhaps missing something? This looks delicious. This is what I have been waiting for. You just delivered it. I have many apples from our trees stored in the basement and my husband at breakfast asked for an apple something today for teatime. This will be it. I am absolutely certain that it will turn into a favourite of my family. It seems easy and effortless to do. I will try it. Thanks again for sharing.

Greetings from the centre of Germany Christa. I ran across this yesterday while looking for dessert inspiration for a small post-holiday dinner party and whipped it up with items on hand. Many thanks to you and your mother-in-law. There is something so special about recipes passed on across the generations. I am looking forward to trying this recipe out soon. All this baking I plan to bake the cinnamon oatmeal raisin cookies today- I prepared the batter yesterday is going to make my hubby and me gain weight haha.

Thanks for this delightful apple sharlotka recipe, I discovered it today, I made it right away before even getting dressed and it was oh so good! Someone above asked about gluten free? I would also add just a pinch of salt or something since gluten-free flour is so bland. Adding a few nuts or raisins might help offset the gluten-free taste too. This easy and non-dairy wonder will be a great addition to the files. It looks like a celebration of winter apples. Wondering about using pears instead, or in combo with the apples? I grew up eating this stuff. Your little guy is getting so big — and those cheeks, oh those cheeks! When I first saw the recipe, it was described as a cross between apple cake and apple pie with the consistency of bread pudding. As I mentioned in my post for the cake, it was like hitting the trifecta.

Absolutely scrumptious! Good grief, Deb. I will try that today, I made organic banana bread this and it was a big hit — not penitential but not a holiday indulgence. We have a banya here, and I like sitting with my eyes closed and listening to the Russians speak, much more so than. I admire your love for cooking and your dedication- especially considering that you have a baby. God bless you! I am a Brazilian Chef. I saw that you post a recipe in this category. My blog about Brazilian Cuisine will be ready by the end of this month. I hope you can visit me there. I just saw this late last night here in Germany and could hardly sleep!

I teach culinary arts to military high school students and this looks like another of your great recipes to add to their experience! Just to mix it up a bit, I cut the whole apple into eight wedges, thinly slice off the narrow end of the wedge to core, peel each wedge with a paring knife, then chop. I might have to make this today. I would like to make this right now. I have everything I need except parchment paper. ... If so, what will happen. ... It is also usually made in the Fall, when apple harvest is in — but popular in the Winter, too, as apples are local and traditionally available in Winter. Some start with making a caramel and pouring to the bottom of the springform. Or instead of apples using strawberries.

She accompanies entries with step-by-step photos, so even without translation the process is comprehensive. I would love to pin this to my board on Pinterest. Does anyone know how? I will be baking this tonight after a trip to the grocery store. Looks scrumptious. For anyone who wondered, pear, pear, and yes, PEAR will work. Opened this recipe from my email inbox while still in bed, sprang OUT of bed to rescue overripe pears just barely clinging to life in the bowl on the dining room table, and made this insanely delicious confection.

Deb, you did not mention how the crust takes on a delightful meringue-like texture! Mine cooked to complete done-ness in 45 minutes. Family of 4 utterly demolished it on the spot, oh my goddess of the internet! Yours look just gorgeous, inspires me to make one tonight. You have me eating out of the palm of your hand. The photos, the descriptions, the numerous links to click on and I have to look at every one, because you are a master of wonderful and fun surprises.

It looks and sounds delicious. Thank you for your constant inspiration and fun! I wish you would also give us the weights of the fruit you use. ... Thank you for all you do here! Hi Deb, I am itching to bake this right now! Thanks, once again, for posting a fabulous recipe! Thanks so much for posting! Looks delicious! I am very familiar with many eastern European desserts which were staples of various Jewish communities. Many of the cakes and tortes are very simple, very few ingredients and usually does not contain any dairy that is so you can eat it after a meat meal. And that is my story of the?????????. Needless to say, I will be making this as soon as I get some more apples! Was in desperate need of going food shopping and basically only had apples and basic pantry staples in the house. This came out delicious and made me miss my Russian mama. This is terrific, and so easy to make! I was just looking for a new apple dessert, and this will fit the bill. I made a complete mess of your Jewish Apple Cake recipe — no tube pan, so I used a 9X13 and the center was raw.

I promise to use the right pan for this one! I think I might sub almond extract for half of the vanilla extract. Have you tried it with almond? This is the easiest! Today our Houston Texans are in a playoff game and I decided to take something to the game party. Traveled to store, prepared ingredients, and in 4 minutes the apple thing will come out of the oven. Start to finish, grocery, prep, bake, less than 2 hours. I am considering a brandy chantilly cream for a little added taste when served. Thanks. Apples can be any apples — sweet or sour, peeled or unpeeled. How many slices do you get from this baby? I had some freakishly giant apples from a Christmas fruit basket that I used — two granny smiths and one fuji. I only used those three apples, but the full amount of batter. Basically, it came out sort of falling apart... Think apple bread pudding.

Totally delicious, though. Just made it. Batter was so thick it sat on top of the apples... Looked nothing like your pic. Had to take a rubber spatula

and move the apples around, almost stir it in the pan to get the batter to evenly distribute. That looks delicious. The more apples the better! My family is Russian too, but the only Russian dessert I had growing up is Paskha, and that was reserved for Russian Easter. Happy New Year Deb! I agree with the sour cream idea. When I look at those pictures, I want to add a hearty dollop! And I wonder if I could add walnuts to your recipe.

Big into apples this month! My very non-Russian mother makes a cake quite similar to this, except it adds spices. I love the idea of having just barely enough batter to hold all those lovely apples together. Can you make it with pears instead, do you know, or are they naturally too sweet? Walking through the market today, I warned my hubby that I am feeling the cravings for stuffed cabbage, be warned. May not be Russian but is a part of my German Heritage. This looks so good! Thank you for posting this. I was wondering how I could substitute all-purpose flour with whole wheat flour... Is it one-to-one substitute and is it even a good idea?

I was looking for a butter-less batter, and lo, from my RSS feed it came! I used your recipe with my backyard cherries, which I dehydrated half-way, and then froze which half filled my freezer, oy. I think dehydrating the cherries helped, because, man, the water really weeps out, otherwise. Thanks Smitten Kitchen. Thanks for listing gram weights. Same request for recipes using potatoes. Thanks for posting!!! Holy delicious looking apple thing. I was scrolling so fast through my reader and I had to slam on the brakes and reverse back to your first photo. Unlike Hannah, I was thinking that it could use some butter! I had left a message earlier this morning asking whether I could make this cake without the parchment paper.....I got obsessed with the recipe and all the granny smith apples in my kitchen staring at me in the face. I realized you had sooooo many comments under this recipe that there was no way possible you were going to get back to me in time enough to satisfy my desperation so I went ahead and made it.

I must admit though that I tweaked your recipe a little. Then after stirring in the flour, I folded in 1 tsp baking powder. Thank you so much for sharing. This is going in my book of stuff to make regularly! After reading this I RAN to the kitchen to whip it up. We are apple enthusiasts, to say the least. Seems to cry out for some whipped cream... maybe for breakfast? I love your site, and always have much success with your lovely recipes. Maybe bake tomorrow and will do the whipped cream thing for sure. I love the pictures.... My batter was thick but it did get down between the apples. I kind of pushed it down between them. Maybe some people over beat the eggs and sugar? I used a hand whisk and stopped beating once I had incorporated some air. I used dark brown sugar instead of white and that was my only change. This would make a wonderful brunch item if you can bake it the night before and just reheat.

This question is for Deb or anybody else who could help me. I just baked carrot cake cupcakes and they came out horribly wrong looking and then I tasted one and it tasted like amonia. Does anyone know what ingredient could go this bad where it gives off this scent and taste? Did the baking soda go bad? Wow, comments... I had no idea Smitten Kitchen was so popular! Sort order. Start your review of Oops! Ellie Way marked it as to-read Dec 15, There are no discussion topics on this book yet. Be the first to start one ».

About Renee Stiver. Renee Stiver. Books by Renee Stiver. Audiobooks are an incredible way to experience stories—a great narrator can use their voice bring the narrative to life in a way that the Read more Trivia About Oops! No trivia or quizzes yet. Add some now ». Welcome back. After my first son was born, I wondered if there were any financial products other than RESPs that can help my child into adulthood. The research began. What I discovered was not only a great way to protect our family in the event our child developed a serious illness- but also a magic piggy bank, allowing me to save for the future. Did you know that the MList Card allows you to save at hundreds of local and online stores?

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Turned my wife on to it and the rotation started again this holiday season. Great blog! Slow cooker pork carnitas on epicurious. So few ingredients, sublime results! I was a crock pot doubter too! Works with chicken, too. I threw in some boneless pieces, bottled sauce and onions. Love my slow cooker...adding your recipe to my list.... Even cuter out of the baby burrito last pic I remember seeing of him.... May your new year be lovely! Hi Deb. My slow-cooker story is almost the same as yours—my mom offered to get me one a dozen times but, food snob that I am, I always turned up my nose. And then came my son. Now I use it at least once a week. Try my overnight steel-cut oatmeal.

Serving size — This is supposed to serve 4. Gourmet made a career out of photographing on this stunning stuff. But if there is one thing that I would not feel comfortable getting used, it would be a slow-cooker. Especially for something that is so inexpensive new. I made slow cooker baby back ribs for New Years Day. Your son is the most adorable thing. Thanks again for your wonderful website. I read it everyday. Hi Deb, I normally do not leave comments you probably have as many as you care and have time to read but this is the new year and a perfect occasion to thank you for your wonderful posts and recipes, so all the way from Dublin, all my very best wishes to you and your family. I think I just found my dinner for tomorrow night!!

This looks amazing. The crock pot is a wonderful invention. I use it all the time to make baby back ribs that just fall off the bone and are superb. All you have to do is layer the ribs with onions, and drizzle with BBQ sauce if you want, turn on the crock pot and go about your daily business. One of my favorites, as is your site. It sat in the box for years and ended up at the thrift shop, unused. May need to remedy that today. Oh my

goodness! You must have had visions of pulled brisket dancing in your head while sleeping!!

These are the reasons that I could never be a vegetarian. ... Hey, we rang in the new year with your Chocolate Stout cake, too! This time, I used a new bundt pan that I buttered the heck out of and it came out beautifully! I love this post. Only three weeks ago, I put my slow cooker to use for the first time, after 7 years of closet-dwelling. I used mine to make yogurt and chili not at once, of course, but this brisket looks incredible — I can almost smell it through my computer screen.

We use ours at least a couple times a week in the winter — fill her up the night before, plug her in when we leave for work in the morning, and come home to a house that smells delicious and a dinner already made. Who can beat that? About time you realized the beauty of the crock pot!!! This slow cooker name drives me nuts. The only reason they are calling it a slow cooker is to try to lose the stigma of crock pot, but I say, what stigma??? They are amazing. I would add to the comment above about buying a used one, that if you do buy used, you must make sure it is one where the crock is removable from the heating element otherwise you will never want to use it because cleaning it will be a nightmare. It is essential to have a removable crock, and many of the old ones are not removable.

More crock pot recipes, pretty please! I hope this is the first of many crockpot recipes. As a busy mom of three, I use mine a lot, probably once or twice a week, and wish I had more good recipes so I could use it even more often. My families loves soups and stews, which its great for, and there is NO better feeling in the world than looking at the clock at 5pm and knowing your dinner is already done.

Best wishes to you and yours for ... keep up the great work. You could easily make it in a smaller one. Hi Kristie — I remember you — you were the one who looked way too good for having three kids! Deb — this sounds fantastic. Use it in anything — on a bun, in tacos, nachos, whatever! And Happy New Year to you and your family. Thank you for continuing to blog as frequently as you do with your adorable new addition!

Going on line to buy a slow cooker! Happy Healthy, and boy that kid has some head of hair!!!! Stacey Snacks. Good lord this looks amazing! I just came across this website yesterday and am in love with it. I can hardly wait to try your recipes. As for the slow cooker — I use mine off and on but the best piece of advice I can add is to try the slow cooker liners. They make clean up a breeze. You have a lovely little one and I look forward to visiting this site and seeing more of him AND your fantastic recipes. PS — I love your stories too. That does sound truly delicious. However, as your son gets older you may appreciate my shortcut meals as well. Pulled pork burritos: chop an onion and put it in the bottom of the crock pot, place some pork tenderloin or a pork roast, trimmed, on top, pour a jar of salsa verde on top of that, and cook until it falls apart when I forget to do this until the early afternoon, I use the high setting, when I remember to put it in during breakfast, I use low.

Pulled pork bbq sandwiches: same as above, but instead of salsa verde, pour your favorite bbq sauce on top. And may I also request more slow cooker recipes? Doing the prep work the night before and having dinner ready when I get home is a great convenience! Thank you so much for this recipe, and to the comments pointing me to bargain-slow-cooker shopping. Oh, and making stock in the slow cooker. Excellent advice. Mostly though, I am commenting to say that your Jacob is the most beautiful baby ever. He is pure joy to my eyes. Hooray Deb and Alex! I love my slow cooker for the very reasons you mention. Would I eat a crockpot dinner every day? But it does have its uses. That sounds wicked good. I love brisket, I actually still have half a oven bbqed one in the freezer.

Wow... that sounds amazing! Could he be any cuter???? I love his hair... so adorable! I have the same slow cooker story! Just wondering if I could sub a chuck roast for the brisket? What changes would I need to make to the recipe, if any? I definitely think you could. It falls apart more, but otherwise the cooking times are usually similar. The author vowed to use her slow cooker daily for a year, and blogged the recipes and reviews along the way. Came upon your blog a couple months ago, and LOVE it! By far one of the best food blogs out there... Anyway — I love to cook as well and while I do not use my crock pot near as much as I could or should — we my boyfriend and I make a GREAT chicken colorado in it on a semi-regular basis and are always looking for the next great recipe to try in it... I think your pulled brisket is it!!

Happy ! Well welcome to the slow-cooker party! My very favorite recipe for the slow cooker is Cafe Frio Chicken — you must try it! The recipe is on my blog. And Jacob could not be any cuter. I love using my slow cooker when I have a cocktail party.... I usually make a pulled pork and leave out all the fixings pickles. We had a slow cooker. We made corned beef in it. Then it cracked and broke. This recipe may get me to change my mind. I definitely need brisket tacos. Another groovy thing to use a slowcooker for is spaghetti gravy. Just remember to leave enough room in the crockpot for the meat. Regarding used Crockpots... there was a recall in for Rival, Hamilton Beach and Proctor Silex crockpots because of defective handles that could present a burn risk.

I also use mine for cheese fondue make it on the stove, then plop it into the slow-cooker for dunking time. Minimal prep the night before, put it in the fridge, then into the cooker before I leave for work. Et voila! Deb, if you have a good roast beef recipe you should share! How funny! I love my crockpot, it was one of the first things I registered for when I got married. But my favorite use for it is apple butter! Its a good thing to make friends with!

Let us know what else you try! Just got a slow cooker for christmas. Cut into smaller bunches. Put in the cooker with two bottles of barbecue sauce and cook on high for 5 hours. SO easy and delicious!!! I also made a brisket in the crock pot just a couple weeks ago. It was delicious!!!! Looking forward to that as I do all your others. I especially love finding the references to baby Jacob and seeing new pictures. This looks delicious and so easy to make. I will definitely try this recipe. I used my slow cooker to make the stuffing at Thanksgiving since the oven was already full.

I love my slow cooker! She never used hers and it was an unused wedding gift of hers. So I was wary of hers also because there were no safety features, but it was brand new in box. The convenience of prepping dinner early in the day and coming home to a wonderful scent and meal is great. Some reason my grocery stores stopped carrying the bags of frozen stew veggies, and those came with the potatoes. Cutting potatoes before the coffee kicks in is not fun. Now on to the baby.... I keep staring at those cheeks, and that amazing head of hair. I love cooking up a good brisket!! I used your recipe today and my brisket is in the oven as we speak! Thanks for the great recipe! Cute baby, btw! No wonder

Jacob looks so content and beautiful he gets to sleep next to a kitchen where magic happens on a regular basis. You must drive your neighbours insane with the aromas that come out of your place.

I use mine for braising now also, but it also makes a fantastic steel-cut oatmeal. Welcome to Motherhood!!! Shortcuts are Us! I have always worked outside of the home as well as inside the home! I even roast turkey and chicken in it and it is terrific!! I can taste the brisket now. Thank you so much for your wonderful recipes and commentary. I am addicted to your site and use your ideas regularly. Wow, welcome the new year and welcome to slow cooker mania.

And I strain the excess fat too. Every little bit helps, right? Stayed hot, held LOTS of turkey gravy, and easy to serve with a long ladle. My favorite dish to make in the slow cooker is Swedish meatballs. Cooked long and low, meatballs are soft and tender, and full of gravy-ish goodness! Keep up with the baby pics! This recipe looks divine! I love my slowcooker. Try the liners. They save on your cleanup time! Oh, that looks delicious! Perfect for dinner on a cold January night. Slow cookers are life savers! There are lots if recipes that can be made in them—including lasagne. I just put this in my slow cooker. Reduce Reuse Recycle!!! My sister and her husband gave a wedding present to friends of theirs, wrapped in the same toaster box their friends gave them for their own wedding. And it was not a toaster, needless to say. You never know when you might be pleasantly surprised.

I have to second the tip or maybe third or fourth for overnight oatmeal. I use a 2 to 1 ratio of water to oats, throw in some cinnamon, and usually some dried fruit before we go to bed. Heavenly aromas in the morning. Leftovers go into individual bowls in the frig and get warmed up in the microwave for the next couple of days. You can also stir frozen fruit right into the piping hot oatmeal in the morning and let it sit for a few minutes while you pour and drink a bit of coffee. Just perfect for a winter morning. Silly Deb. This is only the beginning. In fact, I made your vegetarian cassoulet in my crock pot. There are endless wonders to be had by slow cooking. I learned that word here.

Like at least two earlier posters, I make chicken stock in my two Crock-Pots, often simultaneously. I make it either from zero using a stewing chicken or bony pieces plus seasonings, or from the remains of a roast bird—most especially to wring every last guilty cent from a pricey Whole Foods rotisserie bird. The slow-cooked Smoky Pea Soup recipe from realsimple. I became a fan of the crock pot last year after baby 2 and use it about once a week. Makes life a lot easier some days! Jacob is getting so big! For Christmas dinner, I made pulled pork in a crock pot. It was incredible!! We usually use a crock pot, but used the dutch oven instead. It really works. Tasha — Brown it in a heavy pan on the stove and transfer it to the heaviest covered baking dish you have and bake in the oven.

Crock Pot is my absolute favorite way to make dried beans — they cook all night with random veggies and spices while I sleep, then I eat them all week with rice or noodles, and freeze the rest. I have lurking and reading your blog for about a year and I really enjoy it! I just made your banana bread this evening. I love my crockpots. I have a tiny one for hot dips, a medium one for buffet kinda things and a large one for family meals. My family loves beans cooked all day in our crockpot. Happy new year... I am a chef in training, and recently stumbled upon your website and fell in love. Welcome to the wonderful world of crock pots!

Surprisingly Santa did not deliver it this Christmas. But I love it. Sigh... Maybe this year if I am really good... But really, they are the best! The only thing yummiier is that little muffin, Jacob! Wow, this looks great! I went through a crock pot phase a year or so ago—I need to get mine out again. What a great recipe to give it a go. I hope you can post more c. I know. Crock pot. They carry a lot of baggage. I have a similar recipe to this and there is nothing quite like waking up to the smell of juicy BBQ meat. Sounds great. I have always been afraid of the slow cooker. But I suppose if you run it at night... the results look fantastic, but more importantly you son has gotten so big!

Very cute. All of us in the flat are against it except for him, so he has never pulled it out. I hope that you do find other recipes to post for us. I use mine at least once a week for meals. Now for parties, I use three...and I could use a small one for sauces or gravies. I quit using my slow cooker for anything but keeping party food warm after I got it. The flavors condense more in the dutch oven and everything tastes heartier. Brown everything in the dutch oven and toss in oven for a few hours and then down to ish until whenever I need it sometimes adding more liquid.

Deb — this looks wonderful. I bought a slow cooker a couple of months ago, having never previously owned one, and now wonder how I ever lived without it. I had a similar experience with a spicy pulled pork recipe. Jacob is super precious and so enjoy the pictures. Dear Deb — Happy New Year! I never look anywhere else when looking for a recipe anymore, I just go right to you!! Usually, when I make the pulled roast pork or beef, I can just stir it with a wooden spoon when it is done and it just shreds. You can also cook chicken breasts in it to shred for chicken tacos or taquitos rolled and fried, but you have to pick out the bones. The broth that remains from cooking any of the meats is so rich and flavorful too.

I use it to make beans and rice congee when I plan ahead. Like you I never use my crock pot. This looks delicious and we can always get brisket really cheap here in Texas. I will be trying this recipe. I will email the recipe to you if you want it at some point. This looks totally drool worthy. Everyone including me who has tried the recipe says it is amazing. Sure does look good! Husband just bought me the all clad for xmas. I use it weekly but mostly for cooking beans. My littlest takes a thermos full for his lunch at school or has them for breakfast. Thanks for the recipe! I have to agree with Deb on the used slow cooker caution. A couple of years ago my parents moved back to the US and bought most of their kitchen stuff at the thrift store, including a slow cooker. The first time they used it it caught fire! Fortunately they were still in the kitchen and were able to put it out right away, but the story could have ended quite differently.

Be careful! I totally laughed at this post... I dissed my slow-cooker for a long time before giving it a try ditto about my pressure-cooker. Thanks for the chuckle this morning;. Mmm... I love brisket tacos. Brisket was one of those first things I tried to make, only I adapted the recipe by accident and use thai chili sauce instead of the normal American version. Best cooking mistake I ever made! I sometimes forget how great of a job my slow cooker does with cheap cuts such as brisket. These tacos look wonderful. Must get a brisket, ASAP! I just finished cooking this but substituted a shoulder pork roast for the brisket.

Added a bit more hot sauce and it smells terrific and is amazingly tender...like buttah!! Yummy dinner! Welcome to the dark side, Deb! That slow

cooker will become your life-line now that you have a baby. I have a question about garlic in the crockpot; I feel that every time I use garlic in a crockpot recipe the meal comes out with a bitter taste.

I have never cooked the garlic before adding it to a recipe so perhaps that is the trick? Sounds delicious. I am always looking for something that can cook while I am working and be done when I get home. This will be made tomorrow night in our family. Thank you and please try some more in the slow cooker! Deb- you are always so right on... I pulled out my crock pot after a million years and made the most amazing chicken soup. My crock pot holds a lot of food, frees up a burner on the stove, and allows the meat to cook away unattended. It then keeps the food warm while we serve and eat. I usually use the oven for brisket but will certainly try this recipe. I have used my crockpot as an oven in the summer time for baked beans. Oh — I love a good slow cooked meal! My husband makes the best b-b-que turkey in the slow cooker!

I my slow cooker so much! Try stuffed lambs hearts, slow baked with spicy tomato love tomatoes. Perfect winter food. Hi — First.... I bought one and never used it, so I eventually gave it away. Several years later I bought another one, this one was smaller. I found out like you, that they are very handy and produce some wonderful meals. I have trouble finding recipes like some of the other posts said.

I am also new to this site and really enjoy it. You are blessed! Please do continue to experiment with your slow cooker so that we can all benefit! Thank you for the beautiful pictures! Annabelle — You just gave me a heart attack and I had to reread this whole post to find where I let slip this top-secret detail. We know the day he understands that not all babies enjoy sleeping in [Iwillnevertell]-hour stretches at 3.

And yes, there will be more slow-cooker recipes. I will happily cook in fewer steps, whether or not I can blame my newfound laziness on the tot. I totally understand your reservations with the slow cooker. We found the stewy, hearty recipes worked a treat in it, but things like chili and bolognese are better left to the pan. Even if I have to print out a beef cuts diagram for my asian butcher! While I admit that it has been abused far too many times, it does not deserve its reputation. Now try a pork tenderloin with garlic and orange marmalade. I have sworn by my crock pot for years! May I suggest a three pound pork roast and a jar of store bought tikka masala sauce?! Cook for 5 hours, pull apart with forks and add a bag of frozen spinach thawed, drained and squeezed heat through for another half hour and serve over rice. Easy peasey and totally yummy! The baby is beyond edible! Cute as two buttons!!

My son loves seeing the pix of him each week. All best for I made this last night and it turned out great, despite the fact that I misread the recipe and put in 1 whole can of chipotle chiles instead of just 1 chile. I realized my mistake about halfway through the cooking time and just removed all the peppers, and then added some ketchup to the sauce to tone down the spice. Amy — Oh no! I saw this was a common misread on the original recipe. Easiest weekday slow cooker recipe ever: Put a frozen roast in the slow cooker in the morning with potatoes, carrots, onions, salt pepper and a few cups of water. Cook on high all day. Delicious, easy, AND you come out with amazing beef broth for soup later in the week.

I could not find a recipe I liked so just threw it in with some onions and liquid smoke and green chiles and a bottle of Shiner beer. I will happily try your recipe next time. I served it with your Cream Biscuits, which I was so excited about I nearly burned my fingers trying to eat one as they came out of the oven. It was a great meal! I have to break it off somehow, and soon, because that interfering busybody, Weight Watchers, is going to rat me out. On the menu for this week, for sure. I love my Crock-Pot because it makes it seem like you worked to make dinner when you really just sat around eating bon bons. Thank you for such inspirational recipe ideas in Keep up the fantastic work! Shhhh, but ... one of my babies slept like a prince too... 5 hour naps were common as well as thru the night almost instantly.

I was quite well-rested... until the second child came along. Love it while you got it! I used a pressure cooker. Done in 40 mins and rave reviews from the family. Thank you for the wonderful recipe.. I love my crockpot and one of my fav recipes is a very healthy ... not ... recipe of a package of stew meat, 2 cans of cream of mushroom soup and 1 packet of lipton onion soup mix. Cook on low for 8 hours, then add 1 8 oz. Showing Average rating 0. Rating details. All Languages. More filters. Sort order. Start your review of Oops! Ellie Way marked it as to-read Dec 15, There are no discussion topics on this book yet. Be the first to start one ». About Renee Stiver. Renee Stiver. Books by Renee Stiver. Audiobooks are an incredible way to experience stories—a great narrator can use their voice bring the narrative to life in a way that the

