



Holiday Craft Show Bake Sale

~ ~ HELPFUL HINTS ~ ~

The Bake Sale has always been extremely successful due to the generous donations by all the Holy Ghost families. We appreciate your support and ask each family to please donate at least 3 baked items.

Baked goods may be dropped off at the [Field House](#):

Friday, November 10th from 3:00 pm to 7:00 pm

Saturday, November 11th from 8:00 am to 11:00 am

Sunday, November 12th from 9:00 am to 11:00 am

SHOW OFF YOUR HARD WORK! Display your cakes on a decorative plate or use a piece of sturdy cardboard wrapped in foil. A doily under the cake adds a nice touch. Please wrap your cakes with clear basket cellophane wrap; it makes it easier to see the product. Be creative -- add holiday themed ribbon, bows or decorations to make your baked goods attractive and festive. **Please do not cover your baked goods with aluminum foil.** Do not put baked items on a plate or tray that you want returned.

CLEARLY LABEL ALL BAKED GOODS! Please include ingredients for those who may have allergies to nuts, etc. If your item is made from scratch attaching a recipe card attracts many buyers as they feel they are getting an extra bonus with their purchase.

Some small items for our quick sale counter, such as brownies or bars, can be wrapped individually. Cookies, brownies, chocolate covered pretzels can be put in treat bags or small decorative boxes by the half dozen. Cupcakes must be plated or boxed, creatively wrapped, and ready for sale. You can wrap them individually or boxed in quantities of 4 or 6.

BAKE SALE FAVORITES: Jewish Apple Cakes, Pound Cakes, Specialty Cakes, Coffee Cakes, Pumpkin and Banana Breads, Chocolate Covered Pretzels, Brownies, Pies, and – the MOST favorite of all – Chocolate Chip Cookies!

If you have any questions, please feel free to contact your Bake Sale Committee:

JEAN NYCZ: jnycz2@its.jnj.com

KATHY GALASSO: kathygalasso3@gmail.com

We appreciate your support, time and talent for our Bake Table and the Craft Show!

Together, we are a community of "one heart and one mind."



Jewish Apple Cake

Bake at 350 for 1 hour 20 minutes to 1 hour 30 minutes

INGREDIENTS:

6 cups apples - peeled, cored and sliced or diced* (about 3 large or 6 small)
3 tablespoons sugar
3 teaspoons cinnamon
3 cups flour
1 tablespoon baking powder
 $\frac{1}{2}$ teaspoon salt
4 eggs
1 $\frac{1}{2}$ cup white sugar
 $\frac{1}{2}$ cup brown sugar
1 cup vegetable oil **
 $\frac{1}{4}$ cup orange juice
2 teaspoons vanilla extract

ASSEMBLY AND BAKING:

Preheat oven to 350 degrees. Grease and flour one 10-inch tube pan.

In a large bowl mix together the 3 tablespoons sugar and cinnamon. Add the apples and stir to coat. Set aside.

In a small bowl mix together the flour, baking powder and salt. Set aside. In a large bowl or standing mixer, beat the eggs until well blended. Gradually add the sugars, oil, orange juice and vanilla. Mix until blended. Gradually add the flour mixture to the egg mixture and continue mixing on medium speed to form a smooth batter.

Pour half the batter into the prepared tube pan then top with half the apples. Pour the rest of the batter over the layer of apples and finish topping with the remaining apples. Spread them out so they cover the surface of the batter.

Bake at 350 degrees for about 1 hour 20 mins to 1 hour 30 mins. Let cool in pan for at least 20 mins before you remove the cake from the tube pan. Once you have removed the cake from the tube pan let it continue to cool on a wire rack. Apple side should be facing up!

NOTES:

* The quantity of apples depends on the size of your apples. You can use any combination of a good

baking apple. I prefer a sweet and crisp apple.

** I sometimes substitute 1 cup of vegetable oil for $\frac{1}{2}$ cup oil and $\frac{1}{2}$ cup applesauce

The cake freezes well - be sure to cool thoroughly before wrapping in plastic wrap