

APPLES HAVE BEEN A MAJOR COMPONENT OF PENNSYLVANIA German cookery, through pie (always with a lid), cider, dumplings, fritters, and of course, *Schnitz un' Gnepp*--balls of dough (*Gnepp*) mingled with dried apple slices (*Schnitz*, German for shavings, from wood or apples).

Even though many traditional recipes (except those calling for sour apples) did not list sugar among the ingredients to be added, apple butter quickly became the main "sweet" condiment on the traditional "seven sweets and seven sour" PA German dinner table. The apple butter was spread thick and heavy on bread. This combination was the PA Dutchman's equivalent of his English neighbor's jam and butter on white bread, a symbol of middle-class status through the 18th and early 19th centuries.

Certainly no supper table staple so suggests the hearty PA German diet as what the dialect calls "*Schmierkees un' Lattwaerrick*," cottage cheese and apple butter. Sweet apples were *schnitzed*, then dried, as a between-meals snack for hungry children, or stewed to serve as a side dish at a meal, while sour apples (i.e. Paradise) were used for pie and other dishes.

Today, sterilized jars and modern production have replaced home cooking, but apple butter remains among the most recognizable Pennsylvania German foodstuffs, right up there with funnel cake and souse, even among those who have never *schnitzed* an apple or swabbed an apple butter kettle.

APPLE BUTTER CAKE

Revised Recipe

Yield: one 9-inch round cake

1 C. shortening	1 tsp. salt
1 C. sugar	1 tsp. cinnamon
3 eggs	1 tsp. nutmeg
1 C. apple butter	1 C. sour milk
3 tsp. baking powder	1 C. apple butter (for topping)
1 tsp. baking soda	
2 1/2 C. flour	

Pre-heat oven to 350 degrees. Cream shortening and sugar. Add eggs, one at a time. Beat until light and fluffy. Stir in apple butter. Sift flour, baking powder, baking soda, salt, cinnamon, and nutmeg. Add to creamed mixture, alternating with milk. When fully mixed, turn into two greased and floured 9-inch by 1 - inch round pans. Bake at 350 degrees for 30 - 35 minutes. Remove from oven and cool 10 minutes. Remove from pans and cool thoroughly. Evenly spread one layer with apple butter. Cover with other layer. Frost the cake with the remaining apple butter.