

TURKEY AL'S MOM'S (WENDY) RASPBERRY TRIFLE

- 1 (9") sponge cake or large Swiss Jelly roll,
- 1 small wine glass sherry or juice (raspberry or orange)
- 1 carton fresh raspberries or
- 1 package frozen raspberries (thawed, retain juice)
- 400mls (2 cups) custard
- 250mls whipping cream
- 6-8 raspberries and/or some sliced toasted almonds to decorate

Break sponge cake into 2cm pieces (or slice Swiss roll into 1cm rounds) and place in bottom of decorative bowl (looks nice in glass). Sprinkle raspberries over sponge and then pour sherry and/or juice over fruit and cake. Pour custard as a layer covering the fruit and cake. Do not mix. If making the custard, allow to cool first. Whip the cream till it holds soft peaks and spread in a layer over custard. Use a spatula to spread and make decorative swirls as desired. Decorate with reserved berries and/or almonds. Refrigerate until served. Serves 4-6 people.

Variations could include using any soft fruit or berries or adding a layer of Jello or blancmange.



CINNAMON SOUR CREAM CAKE

- 2¼ cup pastry flour } (Sift together flour & baking powder)
- 2½ tsp. baking powder }
- 2¼ cup sour cream } (mix together; let stand)
- 2 tsp. baking soda }

Blend ¾ cup butter with 1 ½ cup white sugar, then beat in 3 eggs, and 1 tsp. vanilla extract till creamy. Add flour to creamed mixture, alternating with sour cream mixture. Spread ½ batter in 9x13" buttered cake pan, sprinkle with cinnamon sugar, pour in rest of batter, sprinkle with cinnamon sugar. Bake in the oven at 350° F for 40-50 minutes

Optional topping:

- 1/4 cup brown sugar
- 1 tbsp cinnamon
- 2 tbsp chopped walnuts

From: Donna Carney



DOREEN'S ROAST CHICKEN

Wash the chicken and wipe inside with a damp cloth- dry thoroughly. Stuff loosely with bread stuffing. Skewer opening shut and lace with cord. Fold neck skin over back and fasten with a skewer. Fold wings across back and tie tips together with cord. Also tie drumsticks to tail.

Place breast up on rack in shallow roasting pan. Brush with melted butter. (I like to put chicken stock (2 cups) in bottom of roaster). Cover with foil or lid of roaster. Roast at 350°F for approximately 2 ½- 3 hours basting occasionally with drippings. Continue roasting till done—175° on meat thermometer inserted in the thickest part of thigh or until you can easily move drumstick up and down. Remove chicken to warm platter and let stand a few minutes before carving.

STUFFING:

You will need approximately 4 cups of crumbled bread (2-3 days old)

- ¼- ½ cup chopped onions
- 1 tsp salt
- ½ tsp pepper

- Sage to taste
- 1/3 – 1/2 cup softened butter

Toss gently and add some broth or extra butter if stuffing is too dry.

You may also add finely chopped celery or sautéed mushrooms if desired.

GRAVY:

Pour fat and meat juices from roasting pan into a large measuring cup. When fat comes to the top, skim off. For 2 cups of gravy, measure ¼ – ½ cup fat into skillet. Blend in ¼ cup of flour. Keep heat low. Add meat juices and stock to make 2 cups. Pour into roasting pan and blend until smooth. Scrape in crusty bits. Stir constantly until mixture thickens. Season with salt and pepper. If it needs a bit more flavour, add a chicken bouillon cube.

