
Apple Cider Cake

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| 4 apples, peeled, cored and chopped | 1/2 teaspoon allspice |
| 2 1/2 cups sugar | 1/2 teaspoon nutmeg |
| 2 eggs | 1 cup chopped pecans |
| 1/2 pound butter, melted | 1/2 cup apple cider |
| 3 cups flour | 2 tablespoons apple jelly |
| 2 teaspoons baking soda | powdered sugar |
| 2 teaspoons cinnamon | |

Place apples in large bowl. Pour sugar over apples and let stand for 10 minutes to extract moisture from the apples. Add eggs and butter; scrape bowl. Add all but last three ingredients; mix well. Pour batter into greased and floured bundt pan or two 9-inch cake pans. Bake at 350°F for 30 minutes or until a knife inserted in the center comes out clean. Allow cake to cool. Dissolve the apple jelly with the cider by warming them together. Brush this mixture over cake and then dust liberally with powdered sugar.

Chowning's Rolls

(22-24 rolls)

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| 13 1/2 cups bread flour | 2 cups warm water |
| 1 1/2 teaspoons salt | 2 tablespoons oil |
| 2 tablespoons instant yeast | 2 egg whites |

Mix the flour, salt and yeast. Add water, oil and egg whites. Mix to a well-developed dough. Let rest for 1 1/2 hours. Punch down and let rest for one more hour. Form dough into 3 1/2-inch rolls. Let rest until doubled in size. Bake in a preheated 400-425°F oven for 20-25 minutes.

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Recipes from Chowning's Tavern

WILLIAMSBURG, VIRGINIA



Chowning's Tavern Welsh Rarebit with Beer

(4 servings)

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| 12 ounces beer, divided | dash of cayenne pepper or
Tabasco Sauce |
| 2 tablespoons cornstarch mixed with
4 ounces of the beer | 1/2 teaspoon dry mustard |
| 1 tablespoon butter | 1/2 teaspoon salt |
| 1 pound sharp cheddar cheese,
grated | 1/2 teaspoon Worcestershire sauce |

Simmer 8 ounces of the beer. Stir in dissolved cornstarch solution and return to a simmer. Reduce heat to low. Add butter and cheese and stir until smooth. Add all remaining ingredients. Place in ovenproof serving dish. Brown quickly under broiler and serve immediately over thick toast with broiled tomato wedges.

Note: Any cheese mixture that is left can be refrigerated and used as an excellent spread for crackers or toast.
