

Cooking Live

with Gosia

Sałatka 10-cio Warstwowa (10 Layer Salad)

Ingredients:

- 2 red peppers cut into small pieces
- 1-2 apples shredded
- 8 oz jar of pickled celery sticks (celery root sticks - "seler marynowany")
- 1 can corn
- 1 can pineapple (cubed)
- 8 oz. shredded cheddar cheese
- 5 eggs (hard boiled and cut into small pieces)
- 8-16 oz block of ham (cubed - Dak or Krakus brand)
- Mayonnaise
- 1 leek (finely chopped)

Steps:

1. Prepare all ingredients in separate bowls
2. Keep mayonnaise and leek on the side
3. Pick one of the remaining ingredients, and place it into a clear serving dish*, spreading it out to create the first layer.
4. Carefully repeat the process of creating a layer with each of the remaining ingredients by adding it to the dish on top of the last ingredient.
5. Cover the top with a layer of mayonnaise and sprinkle with chopped leek

*For the best result, a transparent dish with straight sides should be used to serve this salad so you can show off the layers.

Courtesy of



SEVEN OAKS SENIOR CENTER
Energizing the Lives of Seniors in Perry Hall, MD



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Szarlotka z Bezą (Apple Crumble Cake with Meringue)

Ingredients:

Dough

1 lb flour
1/3 cup powdered sugar
8 oz plus 3 tbsp softened butter
5 egg yolks
1 tsp baking powder

Apple Filling

6-7 apples cored and cubed
1 tbsp lemon juice
2 tbsp water
2 tbsp sugar

Meringue

5 egg whites
Dash salt
½ cup sugar
2 tbsp potato starch

You will also need Ground Cinnamon

Steps:

1. Separate egg yolks from egg whites
2. Sift the flour into a mixing bowl
3. Add sugar, baking powder, softened chopped butter and egg yolks
4. Mix it in a mixer with a dough hook or kneed with your hands
5. Divide the dough into 2 pieces and form into balls (one smaller and one larger), wrap separately in a saran wrap and place it in the fridge for 30 minutes or freezer for 15 minutes
6. Make the apple filling
 - o Place apple, water, and lemon in a pot and heat up
 - o When it starts sizzling add sugar and mix well
 - o Cook over low heat, mixing often, for about 30 minutes until apples are translucent
7. Preheat the oven to 360°F
8. Line a rectangular baking pan with parchment paper and spread the larger portion of the dough on the bottom of the pan
9. Poke the dough with fork and place in the preheated oven for 15 minutes
10. Beat the egg whites and a dash of salt until white and firm, add sugar and beat more, add potato starch and mix gently for another 10 seconds
11. Grate the smaller piece of dough on a large eye grater
12. On the previously baked bottom, spread apple filling and sprinkle it with cinnamon, then spread the egg white mixture and sprinkle it with the shredded part of the dough.
13. Bake 40-45 minutes at 360°F
14. Take it out of the oven and dust the top with powdered sugar, cool it down for at least 30 minutes, and cut in into 2x2 inch pieces

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