

FAVORITE APPLES RECIPES

SPICY APPLE CRISP

4 large tart apples, peeled and cored 1 c. ginger snap crumbs
½ c. water dash salt
¼ c. molasses 2 T. melter butter
1 T. O.J. 2 t. grated orange rind

Slice apples into saucepan; add water; cook over low heat until just tender. Pour into shallow baking dish. Combine O.J. and molasses; pour atop apples. Combine crumbs, salt, butter, and rind; sprinkle over apples. Bake in 350 deg. oven for 25 minutes. Serve warm. Makes 4 servings.

DUTCH APPLE CRISP

6 large apples, peeled, cored, sliced 1½ c. biscuit baking mix
1 can sweetened condensed milk ½ c. brown sugar
1 t. cinnamon ½ c. chopped nuts
5/8 c. butter

Combine apples, milk, and cinnamon in large bowl. In small bowl, cut ½ c. butter in 1 c. biscuit mix until crumbly; add to apple mixture. Pour into buttered 9-inch baking pan. Combine ½ c. biscuit mix and brown sugar; cut in remaining 2 T. butter until crumbly. Add nuts. Sprinkle evenly over apple mixture. Bake in 325 deg. oven for 1 hour. Serve warm. Makes 6-8 servings.

BAKED APPLES

6 large apples, cored 4 T. butter
1 bottle strawberry or cherry soda pop 1-2 t. cinnamon

Place apples in 8-inch square baking pan. Pour pop over apples. Dot with butter and sprinkle with cinnamon. Bake in 350 deg. oven for 30-40 minutes.

BROILED APPLE SLICES

8 large apples ½ c. honey
½ c. soft butter cinnamon

Core apples; slice into ½-inch slices. Spread one side with butter; place buttered side down in baking pan. Spread with honey. Broil slowly until apples are tender; Sprinkle with cinnamon. Spoon into bowls. Makes 6-8 servings.

APPLE DUMPLINGS

Pastry for 2-crust pie (2 c. flour-1 t. salt-2/3 c. lard-4 T. water)

6 medium, tart, peeled, cored apples

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| 1 c. sugar | } Sauce (boil together for 3 min.) |
| 2 c. water | |
| 3 T. butter | |
| 1/4 t. cinnamon | |

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|-------------------|-----------|
| 1/2 c. sugar | } Filling |
| 1 1/2 t. cinnamon | |
| 1 T. butter | |

Roll pastry to 1/8" thickness. Cut into 6" squares. Place apple on each square. Place 2 heaping teaspoons of filling into cavity; dot with 1/2 t. butter. Bring opposite corners of pastry up over apple, moisten and seal edges. Place 2" apart in 9x13" baking pan. Pour hot sirup around dumplings. Bake in hot oven (425 deg.) for 40-45 minutes. Makes 6.

OZARK PUDDING

3/4 c. flour

1 c. sugar

2 t. B.P.

1 t. vanilla

1 T. soft shortening

1/2 c. evaporated milk

1/2 c. broken nuts

3 c. diced, peeled apples

2 T. brown sugar

1/3 c. flour

2 T. soft butter

Mix flour, sugar, B.P., vanilla, shortening, and milk until well blended. Stir in nuts and apples. until coated with batter. Spread evenly in a greased 9-inch square pan. Mix brown sugar, flour, and butter until crumbly; sprinkle atop apple mixture in pan. Bake in 400 deg. oven for 30-35 minutes until top is golden brown. Serve warm or cold spooned into dishes or cut into squares. Makes 9 servings.

APPLE BREAD PUDDING

3 eggs

1 can sweetened condensed milk

2 c. chopped, peeled apples (3)

1-3/4 c. hot water

1/4 c. butter

1 t. cinnamon

1 t. vanilla

4 c. bread cubes

1/2 c. raisins

Beat eggs; add milk, water, butter, cinnamon, and vanilla; beat well. Add bread cubes, apples and raisins; stir to moisten bread well. Place in buttered 9-inch square baking pan. Bake in 350 deg. oven for 1 hour or until knife inserted near center comes out clean. Serve warm or cool. Makes 6-8 servings.

Apple Foldovers

$\frac{1}{2}$ c. butter
1 c. grated sharp process cheese
1- $\frac{1}{3}$ c. flour
2 T. water
1 c. dried apples cooked with 1 c. water and $\frac{1}{4}$ c. sugar

Cream butter and cheese until light. Blend sifted flour into creamed mix. Add water and mix well; chill for 4 hours. Meanwhile cook dried apples and water; add sugar; cook and stir until mixture boils and thickens. Cool. Divide chilled dough in half; roll each half into a 10-inch square. Cut into 2 $\frac{1}{2}$ -inch squares. Place 1 t. apple filling on each 2 $\frac{1}{2}$ -inch square; bring up diagonal corners and seal. Bake on ungreased baking sheet in 375 deg. oven for 8-10 minutes. (Makes 30 cookies)

(One cup of Rosy Apple Butter may be substituted for the apple filling.)

Fresh Apple Bread

2 c. sifted flour
1 t. baking powder
 $\frac{1}{2}$ t. baking soda
 $\frac{1}{2}$ t. salt
1/3 c. shortening
1 c. sugar
1 egg
1/3 c. orange juice
3/4 c. raisins
3/4 c. chopped walnuts
1 c. finely chopped apples
1 T. grated orange rind

Sift together flour, baking powder, soda, and salt. Cream shortening; add sugar gradually; add egg; beat well. Add dry ingredients and orange juice alternately to creamed mixture; blend well after each addition. Add rest of ingredients; mix well. Pour into 3 well-greased 1-lb. cans. Bake in 350 deg. oven 45 minutes. (Makes 3 loaves.)

Apple-Orange Brownies

6 T. butter
1 c. brown sugar
 $\frac{1}{2}$ c. applesauce
1 t. grated orange rind
1 beaten egg
1 t. vanilla
1 $\frac{1}{4}$ c. sifted flour
1 t. baking powder
 $\frac{1}{2}$ t. salt
 $\frac{1}{4}$ t. soda
 $\frac{1}{2}$ c. chopped walnuts

Combine butter and sugar in saucepan; cook and stir until melted. Beat in applesauce, rind, egg, and vanilla. Sift dry ingredients together; stir into mixture in saucepan. Stir in nuts. Spread in greased 10x15x1-inch pan. Bake in 350 deg. oven for 15 minutes. While warm top with Orange Glaze - combine 1 $\frac{1}{2}$ c. sifted powdered sugar, $\frac{1}{2}$ t. vanilla, dash of salt, and 2 T. orange juice. (Makes 36 bars)