

APPLE WALNUT CAKE

Dori Garren

4 cups coarsely chopped apples
 2 cups sugar
 2 eggs
 ½ cup vegetable oil
 2 tsp. vanilla
 2 cups flour
 2 tsp. baking soda
 2 tsp. cinnamon
 1 tsp. salt
 1 cup chopped walnuts
 Combine apples and sugar. Let stand.
 Beat eggs & mix in oil and vanilla.
 Sift dry ingredients and mix alternately with apple mixture. Stir in nuts and pour in pan. Bake at 350 for about 1 hour.

APPLE CRUMB PIE

Terry Feeler

4 large tart apples
 1 recipe plain pastry
 ½ cup sugar
 1 teaspoon cinnamon
 ½ cup sugar
 ¾ cup enriched flour
 1/3 cup butter or margarine
 oven 400°
 Pare apples; cut in eighths & arrange in 9 inch pastry-lined pan. Mix ½ cup sugar with cinnamon; sprinkle over apples. Sift ½ cup sugar with flour; cut in butter till crumbly. Sprinkle over apples. Bake in hot oven (400) 40 to 50 minutes.

SUGAR COOKIES

Mona Asher

2 cups sugar
 1 cup butter
 3 eggs
 3 tablespoons cold water
 1 tsp. baking powder
 3 cups flour
 2 tsp. vanilla
 Cream butter and sugar, add beaten egg and water; work dough until stiff, roll out and sprinkle with sugar.

APPLE BREAD

Karen Matheny

2 cups sifted all-purpose flour
 2 teaspoons baking powder
 ½ teaspoon baking soda
 ¼ teaspoon salt
 ½ cup chopped walnuts
 ½ cup shortening
 1 cup firmly packed brown sugar
 2 eggs
 2 tablespoons milk
 1 cup finely chopped apples
 ½ teaspoon vanilla

1. Preheat oven to 350°.
2. Sift together flour, b. powder, b. soda, and salt into a bowl. Add nuts. Mix well.
3. Cream shortening & sugar. Add eggs one at a time, beating well after each addition. Add remaining ingredients. Stir just to blend. Spoon into a greased 9x5x3" loaf pan. Bake 1 hr. or till done.

APPLE BUTTER

2 quarts cooked apples
 4 cups sugar
 2 tsp. ground cinnamon
 ¼ tsp. ground cloves
 Press through a sieve or food mill. Cook slowly and stir often.

PERFECT APPLE PIE

Angie Honse

6 or 7 tart apples
 ¾ to 1 cup sugar
 2 tablespoons all-purpose flour
 ½ teaspoon cinnamon
 dash nutmeg - dash salt
 pastry for 2-crust 9-inch pie
 2 tablespoons butter (oven 400°)
 Pare apples, slice thin. Combine sugar, flour, spices, salt; mix with apples. Line pan with pastry; fill with apple mixture, dot with butter. Sprinkle top crust with sugar for sparkle. Bake 50 min. or till done.

FRENCH APPLE CREAM PIE

Byron Bray

Fit 9" unbaked crust loosely into pan. Fill with apple filling. Roll out top crust. Cut slits for escape of steam. Moisten rim of bottom crust. Place top crust over filling. Seal edge by folding top crust under bottom crust. Flute. Sprinkle with sugar. Bake at 425° for 25-30 minutes, until golden brown. Cool completely.

Apple Filling

1 lb. 5 oz. can prepared apple pie filling

¼ tsp. cinnamon

¼ tsp. nutmeg

1 tsp. grated lemon rind

1 egg

1/3 cup sugar

1 T. lemon juice

3-oz. pkg. cream cheese

¼ cup dairy sour cream

Combine pie filling, cinnamon, nutmeg and lemon rind. Pour into pastry-lined pan. In small mixer bowl, combine remaining ingredients. Beat at medium speed of mixer until smooth. Pour over apples.

APPLE CRISP

Kerri Honse

8 tart apples, sprinkled with
4 Tbsp. sugar
1 teaspoon cinnamon
½ cup water
¾ cup flour
¾ cup sugar
6 tablespoons butter
Pare and chop apples. Put in buttered casserole, sprinkle with cinnamon & pour water over. Mix sugar with the flour and work in butter (with hands) until crumbly. Spread over apples & bake in uncovered dish, one hour in moderate oven. Serve hot or cold with whipped cream.

WALDORF SALAD

Jerylyn Reinkemeyer

Combine 3 cups chopped apples, 1 cup thin celery slices, ½ cup chopped walnuts and 2 cups Kraft miniature marshmallows or 20 jet puffed marshmallows (quarter directly into apple mixture using scissors dipped in water). Add enough miracle whip salad dressing to moisten; toss lightly. Chill. Add additional salad dressing & garnish with apple slices before serving, if desired. 6-8 servings.

For variety add one or more of the following: 1 -11oz. can mandarin orange segments, drained; 1 cup raisins, 1 cup grapes, ½ cup chopped dates, ¼ cup toasted coconut; or 2 cups chopped cooked chicken, turkey, ham, or tuna.

CRISPY APPLE BAKE

2 cans (1 lb. 5 oz. each) prepared apple pie filling
1 pkg. Pillsbury coconut Almond or Coconut Pecan Frosting Mix
2 cups rolled oats
½ cup butter or margarine, softened

Preheat oven to 400°. Spread apple pie filling in ungreased 13x9" pan. In large bowl, combine rest of ingredients until crumbly; sprinkle evenly over apple pie filling. Bake 20 to 30 minutes until top is golden brown. Serve hot or cold with ice cream or whipped cream. Makes 8 to 10 servings.

TIPS: Half a recipe may be prepared and baked in an 8-inch square pan. If desired, sprinkle cinnamon over apples.

APPLE CRISP

Darla Rehagen

In a well buttered pan place:
 5 cups peeled & sliced apples
 Pour over the sliced apples:
 1 cup water
 Sprinkle with:
 1 teaspoon cinnamon
 Combine:
 1 cup sugar, 3/4 cup flour
 7 tablespoons butter. Mix until
 crumbly and spread over apples.
 Bake in a 375° oven for 45 minutes
 or until golden brown.

CINNAMON APPLE SALAD

Lee Wiese

1/2 cup red cinnamon candies
 2 cups water
 6 small tart apples pared & cored
 1 -3oz pkg cream cheese softened
 2 tablespoons milk
 (1 tsp lemon juice)
 1 - 8 3/4 oz can crushed pine-
 apple drained
 1/3 cup snipped pitted dates
 2 tablespoon chopped walnuts
 lettuce

In 3 quart saucepan, cook cinnamon
 candies in water till dissolved.
 Add apples & cook slowly, un-
 covered, just till tender, about
 15 to 20 minutes, turning once.
 Refrigerate apples in syrup sever-
 al hours, turning once.

Blend together cream cheese,
 milk & lemon juice till smooth &
 creamy. Add pineapple, dates &
 walnuts. Drain apples, stuff
 centers with cream cheese mixture.
 Serve on lettuce-lined plates.
 Makes 6 servings.

APPLE CAKE

Melinda Ripka

2 tablespoons shortening
 1/2 teaspoon cinnamon
 7/8 cup sugar
 2 1/2 cups chopped apples
 1 egg
 3/4 teaspoon baking soda
 1 teaspoon vanilla
 1 cup flour
 1/2 teaspoon nutmeg
 1/2 teaspoon salt
 1 cup chopped nut meats

Cream shortening, sugar, eggs,
 sift flour, to the flour add
 nutmeg, salt, baking soda &
 cinnamon. Add vanilla, chopped
 apples, nut meats. Mix until you
 have all the flour stirred in.
 The batter will be very stiff.
 Pour into greased & floured 9"
 square pan. Bake at 350° - 45 min.

FRESH

CRANBERRY-APPLE PIE

Sharon Steinman

Pastry for 9" two-crust pie

1 3/4 to 2 cups sugar
 1/3 cup flour
 3 cups sliced pared tart apples
 2 cups fresh or frozen cranberries
 2 tablespoons butter or margarine
 Heat oven to 425°. Prepare pastry.
 Stir together sugar & flour. In
 pastry-lined pan, alternate lay-
 ers of apples, cranberries &
 sugar mixture, beginning & ending
 with apple layers: dot with butter
 Cover with top crust which has
 slits cut in it; seal & flute.
 Cover edge with 2-3 inch strip
 of aluminum foil to prevent ex-
 cessive browning; remove foil
 last 15 minutes of baking.
 Bake 40 to 50 minutes or until
 crust is brown.