

For Farm Women . . .

(Continued from page six)

1/2 teaspoon nutmeg
1/2 cup seedless raisins
1 cup quick-cooking rolled oats
1 cup applesauce
Cream together fat and sugar; stir in the egg
Sift together flour, baking powder, soda, salt, cinnamon, cloves, nutmeg. Mix in raisins and rolled oats. Add to creamed mixture in three portions alternately with applesauce in two portions. Beat well.
Drop dough by teaspoonfuls onto greased baking sheets. Bake at 375 degrees about 15 minutes. Make about 3 dozen cookies.

APPLESAUCE REFRIGERATOR COOKIES

3/4 cup fat
1 cup sugar
1 egg
2 1/2 cups sifted flour
1/2 teaspoon soda
1/4 teaspoon salt
1/2 teaspoon cinnamon
Spread the batter in two greased 8-inch square pans. Bake at 350 degrees 30 to 40 minutes. Cool in pan; then cut into three dozen small bars.

Applesauce eaten just so is mighty good but desserts made with applesauce are extra delicious. Try some of these.

APPLESAUCE PUFF

4 slices bread or plain cake
2 tablespoons butter or mar-

garine
1 1/2 cups applesauce
1 teaspoon cinnamon
1/3 cup brown sugar
1 egg
1 cup milk
1/4 teaspoon salt
Spread bread or cake slices with butter or margarine, and arrange in the bottom of a greased baking dish.
Cover with applesauce; sprinkle with cinnamon and about half the sugar.
Beat together egg, milk, salt, and rest of sugar. Omit sugar in this mixture if cake is used. Pour over mixture in baking dish.
Set in pan of hot water and bake at 350 degrees about 40 minutes. Makes 4 servings.

FROZEN APPLESAUCE CREAM

1 cup applesauce
1 cup thin cream
1/2 cup sugar
1/4 cup lemon juice
Combine ingredients, stirring until sugar is dissolved.
Pour into freezing tray and freeze at the coldest refrigerator temperature until firm.
Turn into chilled bowl and beat smooth. Return quickly to tray, freeze. Makes 4 servings.

APPLESAUCE BAVARIAN CREAM

1 tablespoon gelatin
1/4 cup cold water
3/4 cup applesauce
2 tablespoons lemon juice
1/2 teaspoon grated lemon rind
1/4 cup sugar
1/4 teaspoon each cinnamon, ginger, nutmeg
1/4 teaspoon salt
1 egg white
1/2 cup heavy cream, whipped

1/2 cup crushed ginger snaps
Sprinkle gelatin on water and soak for a few minutes. Heat applesauce, lemon juice, and lemon rind with half the sugar.
Dissolve gelatin in hot applesauce. Add spices. Chill until partly set. Add salt to egg white and beat until stiff. Add rest of sugar slowly, beating until glossy. Fold egg white mixture, cream and half of the crumbs into gelatin mixture. Pour into mold. Chill until firm.
Before serving, sprinkle with rest of the crumbs. Makes 4 servings.

APPLESAUCE GELATIN DESSERT

3 cups applesauce
1/2 cup (one box) gelatin dessert powder (any fruit flavor)
32 small vanilla wafers
1/2 cup heavy cream
1 tablespoon sugar
Heat applesauce slowly, stirring frequently. Stir dessert powder into hot applesauce; stir until dissolved. Chill until partly set.

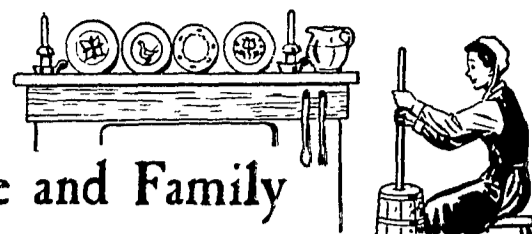
Place a layer of wafers in bottom of 8-inch square pan. Pour in applesauce mixture, and cover with another layer of wafers. Chill until firm.

Top with sweetened whipped cream just before serving. Makes 9 servings.

APPLESAUCE CHIFFON PIE

1 tablespoon gelatin
1/4 cup cold water
3 eggs, separated
1 1/2 cups applesauce
1/8 teaspoon ginger
1/4 teaspoon cinnamon

For the Farm Wife and Family



1/2 cup milk
1 tablespoon lemon juice
1/2 teaspoon grated lemon rind
1/2 cup sugar
1/4 teaspoon salt
9 inch baked pastry shell, or graham cracker shell
Nutmeg if desired
Sprinkle gelatin on water, soak a few minutes.

Beat egg yolks slightly, and add the applesauce, ginger, cinnamon, milk, lemon juice and rind, and half the sugar.

Cook over boiling water, stirring constantly, 20 to 25 minutes. Add gelatin to the hot mixture. Stir until dissolved. Cool until thick but not set.

Add salt to egg whites and beat until stiff. Add rest of sugar slowly, beating constantly. Blend with the thickened gelatin mixture.

Pour into shell and sprinkle with nutmeg, if desired. Chill until firm.

APPLESAUCE WHIP

1 cup slightly sweetened applesauce
1/4 to one-third cup sugar
1 teaspoon lemon juice
Dash of salt
2 egg whites, stiffly beaten
Into mixture of applesauce, sugar, lemon juice, and salt, fold stiffly beaten egg whites. Chill. Makes 4 servings.

A spoonful of whipped cream gives each serving a touch of elegance

(Continued on page eight)

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