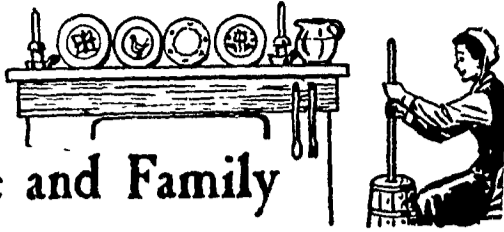


For the Farm Wife and Family



Light Apples Add Baking Flavor to Many Desserts

Red apples have such eye appeal that shoppers may neglect varieties with green or yellow skins which are excellent for cooking. Baked products made with these fair-skinned apples are excellent for freezing.

Apple dumplings, applesauce fruit cake, apple muffins, apple gingerbread upside-down cake, applesauce nut loaf are a few of the baked goods made with apples which hold their appearance and flavor after a month in the freezer.

This Dutch apple cake, a baking powder coffee cake, topped with apple wedges coated with a sugar-cinnamon mixture, is especially favored for freezing.

Dutch Apple Cake

¾ cup sugar
¾ cup soft butter
1 egg
½ cup milk
1½ cups sifted flour
2 teaspoons baking powder
½ teaspoon salt

Mix sugar, butter and egg together thoroughly. Stir in milk. Then add the dry ingredients which have been sifted together. Spread the batter in greased and floured nine-inch square pan. Arrange pared apple wedges or slices in top so they overlap.

Sprinkle with a mixture of sugar and cinnamon, the amount depending on how tart the apples are. Bake in a 375-degree oven for 25 to 30 minutes or until a wooden toothpick thrust into the center of the cake comes out with no batter adhering to it.

Fat for deep frying
Sift together flour, salt, baking powder, and sugar. Combine egg, milk, and fat. Add to the dry ingredients all at once, stirring only enough to moisten. Stir in the apples.

Drop by spoonfuls into hot fat (350-375 degrees) and cook until browned.

Serve with syrup or sprinkle with confectioners' sugar. Makes eight small fritters.

One way to bring together the ever-popular pork and apple team—

Apple Stuffing

¼ cup diced salt pork
½ cup chopped onion
¼ cup chopped parsley
5 medium-size tart apples diced
½ cup sugar
2 cups soft bread cubes

Cook salt pork in a fry pan until crisp, and remove from fat. Cook onion and parsley in the fat for a few minutes.

Place apples in the pan, sprinkle with sugar. Cover and cook until tender, then continue cooking uncovered a few minutes until apples are candied. Add salt pork and bread cubes; heat through. Makes three cups stuffing.

Ways to use apple stuffing: Pile hot stuffing between two sections of spareribs, skewer them together, and bake. Or use to stuff a boned shoulder of fresh pork. One-half of this recipe will stuff four large pork chops, with enough left

over to cook on top of the chops. Makes four servings.

Apple Relish

1 cup finely chopped unpared apples
1 cup finely shredded cabbage
½ cup finely chopped celery
1 tablespoon chopped green pepper
⅓-cup sugar
3 tablespoons vinegar
½ teaspoon salt
¼ teaspoon ginger
¼ teaspoon mustard
Dash of cayenne pepper
1 tablespoon chopped canned pimiento

Mix apples, cabbage, celery, and green pepper. Combine sugar, vinegar, spices, and pimiento. Add to apples and vegetables and mix thoroughly. Makes two cups.

Apple-Cheese Dessert

5 cup apple slices (pared)
1 tablespoon lemon juice
¾ cup sugar
¼ teaspoon cinnamon
½ cup sifted flour
¼ teaspoon salt
¼ cup table fat
¾ cup grated cheese

Fill pie pan or shallow baking dish with apples; sprinkle with lemon juice and one-fourth cup of the sugar. Mix cinnamon, flour, salt, and the other one-half cup sugar. Cut in fat until mixture is granular. Stir in cheese. Spread over apples. Bake at 350 degrees until apples are tender—about 40 minutes.

Cool before cutting to serve. Serve with plain or ice cream, if desired. Makes six servings.

Baked Acorn Squash

2 small acorn squashes
3 cups chopped apple
½ teaspoon salt
¼ cup brown sugar
Nutmeg
2 tablespoons tablefat

Cut squash in halves and scoop out seeds. Place squash in a baking dish; fill centers with apple. Pour water into the dish. Cover and bake at 350 degrees 30 minutes, or until partly done. Sprinkle with salt, sugar, and nutmeg and dot with fat. Bake uncovered about 45 minutes, or until the squash is soft.

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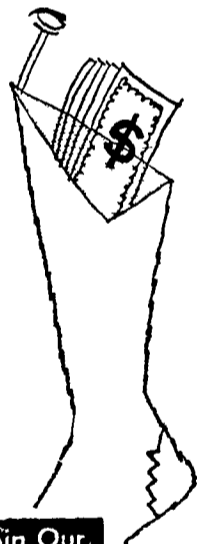
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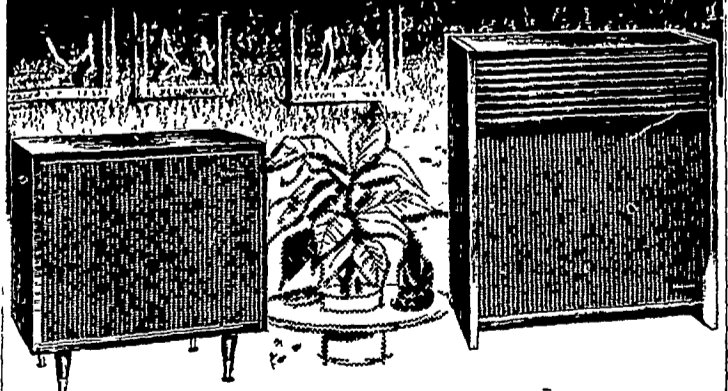
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