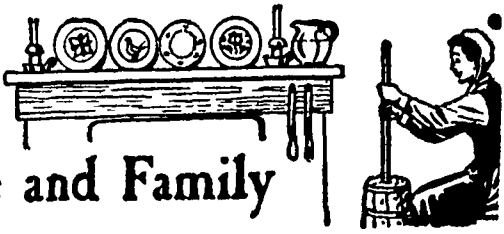


For the Farm Wife and Family



M-M-M Apple Pies

by Mrs. Richard C. Spence

How could there be one choice in apple pie? America's number one dessert takes as many forms as there are cooks to bake it and people to eat it.

Today's ready-to-use apple products make it possible for you to have superior apple pie with little expense and fuss. All these pies are made full-flavored canned apple slices or apple sauce. At

this time of the year, though when fresh apples are so plentiful you may want to substitute them for the canned apples called for in these recipes.

APPLE PIE

1/4 cup sugar
1/4 cup brown sugar
1/2 teaspoon salt
2 tablespoons flour
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
2 1/2 cups (1 can) sliced apples, drained

CHEESE - APPLE PIE

1 tablespoon flour
1 tablespoon sugar
3 1/2 cups canned sliced apples
1/2 cup sugar
1/4 teaspoon nutmeg
4 slices pasteurized process American cheese, diced
1/2 cup thin cream
Pastry

Line a 9-inch pie pan with pastry and sprinkle the bottom with the 1 tablespoon of flour and 1 tablespoon of sugar mixed together. Toss together the sliced apples, 1/2 cup of sugar, nutmeg and diced cheese; place in the pastry-lined pan. Pour the cream over the filling. Cov-

er with a lattice pastry top, and bake in a hot oven (425 degrees) 30 to 35 minutes, or until well done and lightly browned.

cracker crust. Top with 1 cup crumb mixture. Allow to set in refrigerator about hour before serving. Serve with whipped cream.

BLUSHING APPLE PIE GRAHAM CRACKER CRUST:

1/2 cup melted margarine
1/2 cup sugar
1 1/2 cups crushed graham crackers (24 crackers)
Combine ingredients and mix well. Measure out 1/2 cup crumbs for sprinkling over finished pie. Press remaining crumbs firmly onto an 8-inch pie pan. Chill in refrigerator at least one hour before adding filling.

FILLING:

2 1/2 cups canned apple sauce, well drained
1/4 cup cinnamon candies
Mix candies with apple sauce. Heat just enough to dissolve candies. Cool thoroughly. Pour into graham

HEAVENLY PIE

1 1/2 cups graham cracker crumbs
1/4 cup sugar
1 teaspoon cinnamon
1/2 cup melted butter or margarine
2 cups canned apple sauce
1/2 pint heavy cream
1/4 teaspoon nutmeg
1/2 cup crushed peanut brittle
Mix 1 cup crumbs, sugar and cinnamon. Blend in butter or margarine. Press into 9-inch pie plate. Bake in moderately hot oven 375 degrees for 10 minutes. Chill. Chill apple sauce; add remaining 1/2 cup crumbs. Whip cream stiff. Fold in with nutmeg to apple sauce mixture. Spread into crumb pie shell. Chill. Just before serving



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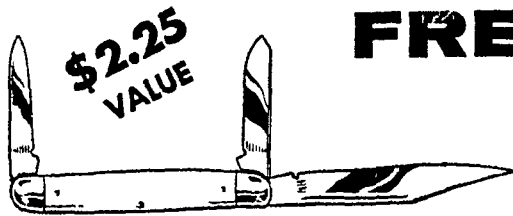


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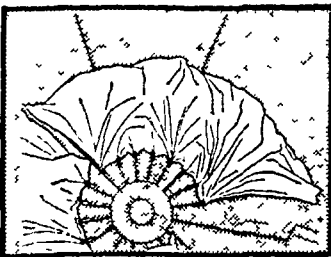
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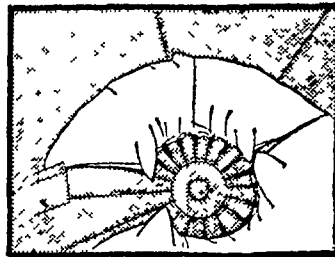
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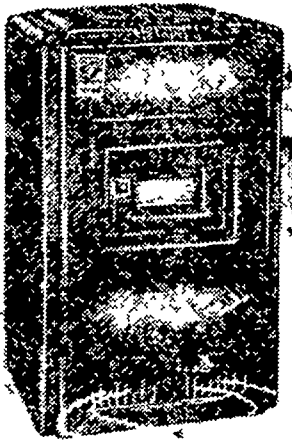


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