

1 cup cold water
 4 cups apple juice
 2 tablespoons sugar
 1 teaspoon salt
 1 cup cider vinegar
 1 cup diced apple
 1 cup raw cranberries,
 chopped
 1 cup diced celery

**CRANBERRY APPLE
 RELISH**

1 quart cranberries
 1/2 cup seedless raisins
 1 cup canned sliced
 apples
 1/2 cup chopped walnut
 meats
 1 cup sugar
 1 teaspoon lemon juice

Sprinkle gelatin on cold
 surface. Bring apple juice to
 boiling point. Add gelatin,
 sugar and salt, stirring un-
 til gelatin and sugar dis-
 solve. Chill until syrupy.
 Add in apple, cranberries &
 celery. Turn into 6-8 individ-
 ual molds, which have been
 lined with cold water. Chill
 until firm. Unmold, garnish
 with water cress. Serve as
 accompaniment to meats
 hot and cold. Yields 6-
 8 servings.

Using medium blade put
 cranberries and raisins thru
 food chopper. Dice apples;
 combine with cranberry
 mixture, nut meats, sugar &
 lemon juice. Mix well. Chill
 in refrigerator several hours.
 Yields 6-8 servings.

Moist, rich luncheon bread
 hot fragrant breakfast-breads
 tickle the palate with their
 delicious apple flavor. And
 so easy to make!

**APPLE SAUCE NUT
 BREAD**

1 large orange
 1/2 cup seedless raisins
 1 cup canned apple sauce
 2 cups sifted all-purpose
 flour
 2 teaspoons baking powder
 1 teaspoon baking soda
 1 cup sugar
 1/2 teaspoon salt
 1/2 cup chopped walnuts or
 pecans
 1 egg
 2 tablespoons melted but-
 ter or margarine
 Squeeze juice from orange.
 Using medium blade, put
 rind through food chopper
 with raisins. Add orange
 juice, rind and raisins to ap-
 ple sauce. Sift together flour,
 baking powder, baking soda
 sugar and salt. Add fruit
 mixture and nutmeats. Mix
 thoroughly. Beat egg, add
 with melted butter or mar-
 garine, stirring until thor-
 oughly blended. Pour into
 greased loaf pan 8 1/2" x 4 1/2"
 x 2 1/2". Bake in moderate
 oven (350 degrees) 50-60
 minutes. Remove from pan;
 cool on wire rack.

1/4 cup brown sugar
 1/2 teaspoon cinna-
 mon
 2 tablespoons melted but-
 ter or margarine
 Sift together flour, salt,
 baking powder and sugar.
 Cut in butter or margarine
 with two knives or pastry
 blender. Beat egg; add. Add
 enough milk to make soft
 dough. Spread out in greas-
 ed 8" x 8" x 2" pan. Drain
 liquid from canned apples.
 Place sliced apples in rows
 on dough; sprinkle with lem-
 on juice, brown sugar & cin-
 namon. Bake in moderately
 hot oven (375 degrees) for 25
 to 30 minutes. Remove from
 oven; pour melted butter or
 margarine over apples.
 Serve warm. Yields 6 serv-
 ings.

Simple desserts and fan-
 cy desserts, family deserts
 and party deserts - apples
 help make them delectable
 with a minimum of effort

REFRIGERATOR DESSERT

21 graham crackers
 2 1/4 cups canned apple
 sauce
 1 teaspoon nutmeg
 1/2 cup finely chopped
 walnuts
 1/2 cup heavy cream
 Citron
 Red cinnamon candies
 Arrange 3 graham crack-
 ers in row in loaf pan, lined
 with waxed paper. Combine
 apple sauce, nutmeg and
 nutmeats. Add layer of ap-
 ple sauce mixture; repeat
 using 7 layers of crackers
 and 6 layers of apple sauce,

**SUNDAY BREAKFAST
 APPLE CAKE**

1 cup sifted all purpose
 flour
 1/4 teaspoon salt
 1 teaspoon baking powder
 2 tablespoons sugar
 1/4 cup butter or margarine
 1 egg
 1/4 cup milk, about
 2 1/2 cups (1 can) sliced
 apples
 1 teaspoon lemon juice

ending with layer of crack-
 ers. Chill in refrigerator
 several hours. Just before
 serving, cover with whip-
 ped cream. Garnish with cut
 citron and red cinnamon
 candies. Slice and serve.
 Yields 6 servings. Instead of
 whipped cream cover, a
 white confectioners' sugar
 frosting may be used, if de-
 sired.

* * *
 Apples in cakes and cook-
 ies make them extra tasty
 and help keep them beauti-
 fully fresh for days on end.

APPLE SAUCE COOKIES

1/2 cup shortening
 1 cup brown sugar
 1 egg
 1 cup seedless raisins
 2 cups sifted cake flour
 1/2 teaspoon salt
 1/2 teaspoon baking soda
 2 teaspoons baking pow-
 der
 1/2 teaspoon nutmeg
 1 teaspoon cinnamon
 1/2 cup canned apple sauce

Cream together shortening
 and sugar; add egg. Beat
 well. Add raisins. Sift to-
 gether flour, salt, baking so-
 da, baking powder, nutmeg
 and cinnamon. Add alter-
 nately with apple sauce to
 creamed mixture. Drop by
 teaspoons on greased baking
 sheet. Bake in hot oven (400
 degrees) 12-15 min. Makes
 7 dozen.

**QUICK APPLE SAUCE
 CAKE**

1 cup canned apple sauce
 Milk
 1 package white cake mix
 2 teaspoons cinnamon
 (Turn to page 10)

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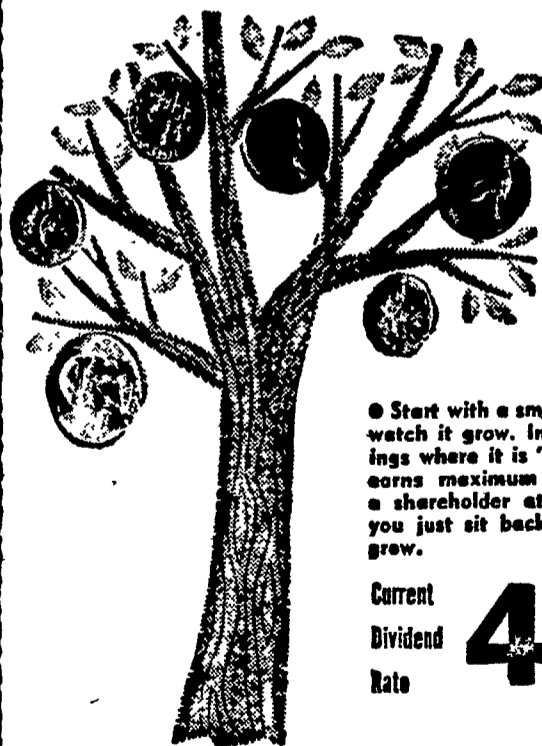
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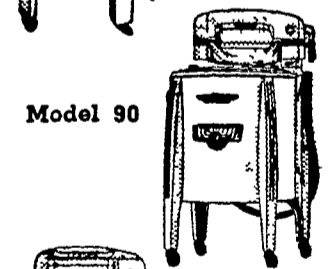
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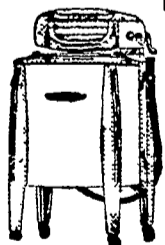
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