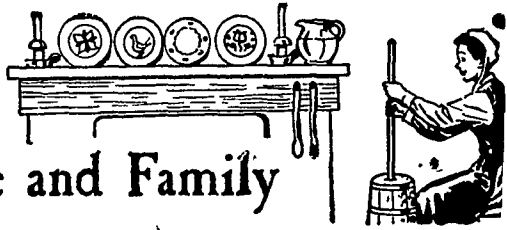


# For the Farm Wife and Family



## Holiday Dessert Ideas

By Mrs. Richard C. Spence

Looking for a fall dessert that's just a little different? Try apple fritters or apple pancakes rolled up and topped with confectioners' sugar.

If you're not daring enough to sear apple fritters for dessert, try them as an "extra" with pork roast or chops, and serve apple pancakes as a breakfast or supper treat. But, both fritters and pancakes take on special glamor as a dessert item. You can make them while you're preparing the rest of the meal. Tuck them in the oven until dessert time, then serve them piping hot.

### APPLE FRITTERS

1 cup sifted flour  
 1/2 teaspoon salt  
 1 1/2 teaspoons baking powder  
 1 tablespoon sugar  
 1 egg, beaten  
 1/2 cup milk  
 1 tablespoon melted fat or oil  
 1 cup thinly sliced apples  
 Fat for deep-fat 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

### APPLE PANCAKES

1 1/2 cups sifted flour  
 1 1/2 teaspoons baking powder  
 3/4 teaspoon salt  
 1 tablespoon sugar  
 1 egg, beaten  
 1 cup milk  
 2 tablespoons melted fat or oil  
 2 cups very finely chopped apples  
 Sift dry ingredients together. Combine the egg, milk and fat. Add gradually to the dry ingredients. Stir only until batter is smooth. Fold in apples. Drop by spoonfuls onto a hot greased griddle. Cook slowly until the surface is covered with bubbles, turn and cook until the bottom is well-browned.  
 If you like, make the pancakes thin and roll them up before placing them in the

warming oven. Just before you serve them, sprinkle each pancake roll with confectioners' sugar.

Tender and moist is this coffee cake, deliciously flavored with apples and bran cereal.

### BRAN APPLE COFFEE CAKE

3/4 cup milk  
 1 cup 100% bran cereal  
 1 cup sifted flour  
 1/2 cup sugar  
 1 tablespoon baking powder  
 1/4 teaspoon salt  
 1 teaspoon cinnamon  
 1 egg  
 3 tablespoons salad oil  
 1 cup chopped apples  
 1/4 cup sugar  
 3 tablespoons flour  
 1/2 teaspoon cinnamon  
 2 tablespoons softened butter or margarine

Pour milk over bran cereal; let soak 5 minutes. Sift together flour and next 4 ingredients. Beat egg and oil into bran mixture. Add apples, stir in sifted dry ingredients just enough to dampen. Pour into a greased 8-inch square pan. Prepare topping by combining next 4 ingredients. Sprinkle over batter. Bake in a hot oven (400 degrees) 30 to 35 minutes. If desired, sprinkle top with confectioners' sugar. Makes 9 servings.

A new kind of apple pie —

### APPLE NUTMEG PUFF PIE

The Puffs:  
 1 1/2 cups sifted all-purpose flour  
 2 teaspoons baking powder  
 1/2 cup lard  
 1/2 teaspoon salt

3/4 cup milk, about  
 1 1/2 cup sugar  
 1 1/2 teaspoons nutmeg  
 Melted butter

### The Pie:

4 cups canned apple sauce  
 1/2 cup sugar  
 2 tablespoons grated orange rind  
 1/4 cup orange juice  
 2 tablespoons quick-cooking tapioca

Combine flour, baking powder and salt. Cut in lard with pastry blender. Add enough milk to make a soft dough. Form into 16 small balls. Combine sugar and nutmeg. Roll puffs in melted butter and sugar mixture. Set aside.

Combine apple sauce, sugar, orange rind and juice. Stir in tapioca. Pour into 9-inch pie plate. Place nutmeg puffs around edge of plate and in center. Bake in hot oven, 400 degrees, 25 to 30 minutes or until puffs are brown. Serve warm or cold with or without light cream. Makes 6-8 servings.

### CHEESE APPLE CRISP

5 cups apple slices  
 3/4 teaspoon cinnamon  
 1 cup sugar  
 1/4 cup water  
 2 teaspoons lemon juice  
 3/4 cup sifted all-purpose flour  
 1/2 teaspoon salt  
 1/3 cup butter or margarine  
 1 cup grated American

cheese  
 Arrange apple slices in a greased 9 x 9 x 2-inch pan. Combine cinnamon with 1/4 cup of the sugar, sprinkle over apples. Add water and lemon juice. Combine remaining 3/4 cup sugar, flour, salt; work in butter or margarine to form a crumbly mixture; lightly stir in grated cheese. Sprinkle flour-cheese mixture over apples. Bake in moderate oven, 350 degrees, 55 minutes, or until apples are tender, and topping is crisp and delicately browned. If desired, serve with whipped cream, ice cream or lemon sauce. Makes 8-10 servings.

### LEMON TOPPED APPLE PIE

2 1/2 cups apple slices  
 1/2 cup light brown sugar  
 2 tablespoons flour  
 1 teaspoon nutmeg  
 1 tablespoon lemon juice  
 9-inch unbaked pastry shell  
 1 package lemon pie filling mix  
 1/2 pint heavy cream, whipped

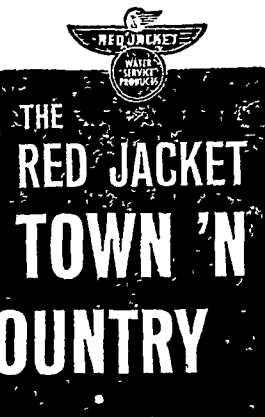
Dredge apple slices in mixture of brown sugar, flour and nutmeg. Add lemon juice. Pour into pastry shell, cover apples with aluminum foil. Bake in hot oven, 400 degrees, 40 minutes. Prepare lemon pie filling according to directions on package, using 2 cups of (Continued on Page 15)

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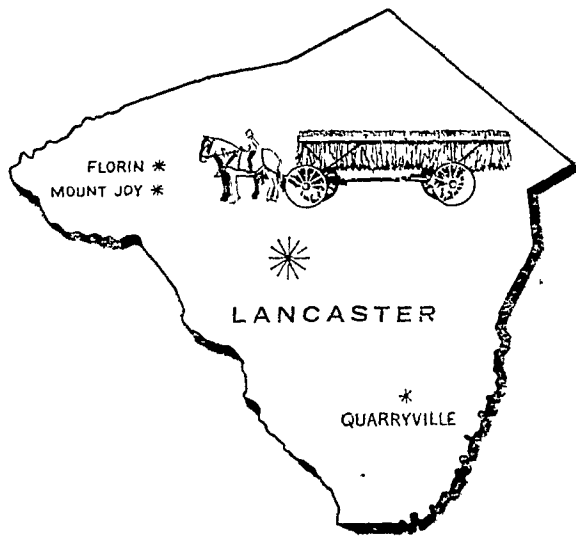
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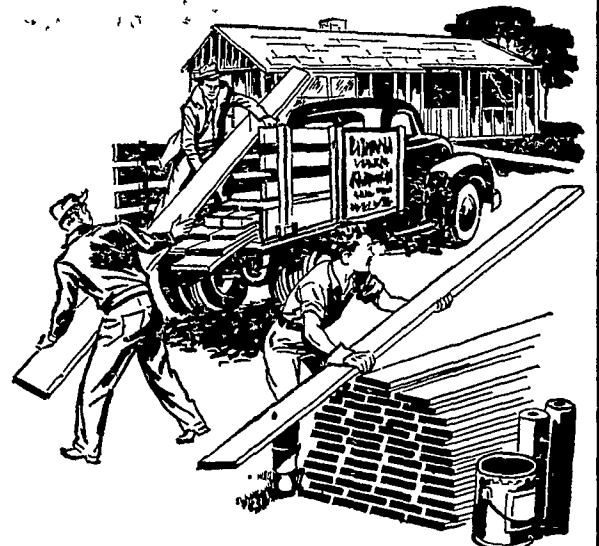
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