

For the Farm Wife and Family



Have A Piece of Apple Pie

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. Ever since the early days of our country, apple pie has been the traditional All-American dessert.

Most of these recipes use the ready-to-use apple products available today but if you have fresh apples on hand, they can be easily substituted.

SPICY APPLE PIE

- 2 1/2 cups (1 can) sliced apples
- 1/2 cup sugar
- 1/4 teaspoon salt
- 1/2 teaspoon cinnamon
- 1/8 teaspoon nutmeg
- 1 1/2 tablespoons quick-cooking tapioca
- 1 teaspoon lemon juice
- 2 tablespoons butter or margarine

Pasty for 2-crust 8 inch pie

Combine first 7 ingredients and let stand while making pastry. Line pie pan with pastry. Arrange apple mixture in pan and dot with butter. Trim pastry even with pan. Cover with top crust. Trim pastry 1/2 inch beyond pan, fold it

under bottom crust, press edges together with a fork. Cut decorative slits in top for steam to escape. Brush pastry with slightly beaten egg white and sprinkle with sugar. Bake in hot oven (425 degrees) 45-55 minutes.

APPLE PIE WITH CHEESE CRUST

- 2 1/2 cups flour
- 1 teaspoon salt
- 5 tablespoons cold water
- 1 5 ounce jar "Old English" Pasteurized Process Cheese Spread
- 1/2 cup liquid shortening

- 3 1/2 cups canned sliced apples
- 3/4 cup sugar
- 2 tablespoons flour
- Dash salt
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 2 tablespoons butter or margarine

Sift together the flour and salt. Gradually add the water to the cheese spread, blending until smooth after each addition. Add the shortening and beat until well blended. Add to the dry ingredients. Toss and mix with a fork. Form into a ball. Divide the dough in half. Before rolling shape each half into a flat round, making the top and edges smooth. Roll out one round between two 12 inch squares of wax paper. If bottom paper wrinkles, turn and roll on other side. Remove the top sheet and invert pastry over a 9 inch pan. Peel off paper. Fit the pastry into the pan.

Combine the apples, sugar, 2 tablespoons flour, dash of salt, cinnamon and nutmeg. Fill the pastry lined pie pan. Dot the filling with the margarine or butter. Roll the second piece of pastry; cut gashes for the escape of steam, and place over the apples. Trim and seal the edge.

Bake in a hot oven, 400 degrees, for 40 minutes, or till done.

ICE CREAM-PIE

- 2 cups apple sauce
- 1/2 cup crushed peppermint candy
- 1 cup sifted all-purpose flour
- 1/4 cup sugar
- 1/4 teaspoon salt
- 1 square unsweetened chocolate, grated
- 1/2 cup butter or margarine
- 1 quart vanilla ice cream

Combine apple sauce and candies; chill several hours. Sift together flour, sugar and salt; add chocolate. Cut in shortening with 2 knives or pastry blender. Press out into 9 inch pie plate; press edges with tines of a fork. Prick bottom and sides with tines of fork. Bake in hot oven, 400 degrees, 10-15 minutes. Cool. Spoon ice cream into pie shell. Top with apple sauce mixture. Serve immediately.

CARAMEL CRUMB TOP APPLE PIE

- Pastry for 9 inch pie pan
- 1 tablespoon flour
- 1 tablespoon sugar
- 3 1/2 cups canned sliced apples

- 1/2 cup thin cream
- 1/4 cup sugar
- 1/4 cup graham cracker crumbs
- 1/4 cup flour
- Dash salt
- 1/2 cup chopped pecans
- 1/2 teaspoon cinnamon
- 1/4 cup butter or margarine
- 1/4 cup caramel sauce*

Line a 9 inch pie pan with pastry and sprinkle the bottom with 1 tablespoon flour and 1 tablespoon sugar, mixed together. Place the sliced apples in the pan and pour the cream over them. Combine the 1/2 cup sugar, graham cracker crumbs, flour, salt, pecans and cinnamon. Sprinkle over the apples. Heat together the margarine or butter and caramel sauce, stir until well blended and pour over the topping. Bake in a moderate oven (350 degrees) for 1 hour.

*CARAMEL SAUCE

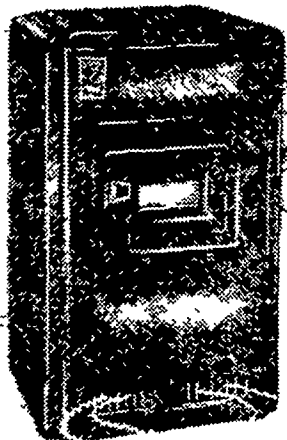
- 1/2 pound caramels (28 caramels)
- 1/2 cup hot water or milk

Place the caramels and hot water or milk in the top of a double boiler. Heat until the caramels are melted. Stir until smooth.

(Continued on Page 15)

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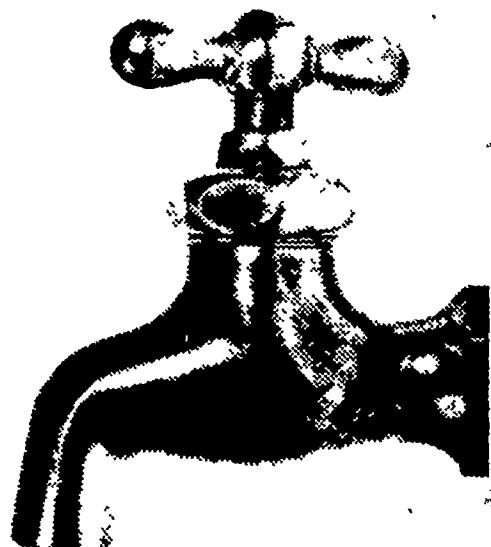
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