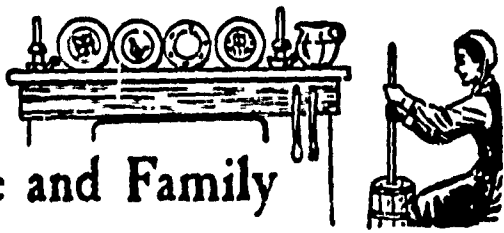


For the Farm Wife and Family



By Mrs. Richard C. Spence, Food Editor

APPLE COOKERY



SPENCE

Apples are undoubtedly one of nature's most delicious gifts to mankind. Piled in a fruit bowl, the red and yellow varieties make a pretty, appetizing picture. Hold a polished specimen in your hand and bite through the shiny skin. The crisp, juicy fruit is cool and refreshing to the taste buds.

Apples are delicious cooked, as well as raw. Apple Crisp is a luscious baked dessert. The fruit slices are sprinkled with sweet molasses, then topped with a mixture of molasses, cinnamon, butter and flour, for a rich, crisp crumb crust.

MOLASSES APPLE CRISP

- 6 cups sliced cooking apples (4 large apples)
- 1/2 cup sugar, divided
- 1/4 teaspoon nutmeg
- 1/4 teaspoon salt
- 1/2 teaspoon cinnamon, divided
- 5 tablespoons molasses, divided
- 3 tablespoons butter or margarine
- 1/2 cup sifted all-purpose flour

Pare and core apples; cut into 3/4-inch thick slices. Mix together 1/4 cup of the sugar, nutmeg, salt, and 1/4 teaspoon of the cinnamon. Alternate apples and sugar mixture in a greased 6x10-x2 inch baking dish. Spoon 4 tablespoons of the molasses over the top. Mix together remaining 1/4 cup sugar, 1 tablespoon molasses, 1/4 teaspoon cinnamon, butter, and flour to a crumb consistency. Sprinkle evenly over

surface. Bake in a 375 degree oven 50 minutes. Serve warm with Molasses Hard Sauce*.

*MOLASSES HARD SAUCE

- 1/2 cup butter or margarine
 - 2 1/4 cups sifted confectioners' sugar
 - 1 tablespoon milk
 - 2 tablespoons molasses
- Cream butter. Add confectioners' sugar alternately with milk and molasses. Makes 1 1/2 cups.

APPLE-CHEESE COBLER

- 4 cups apples, pared and sliced
- 1/2 cup sugar
- 1 tablespoon quick-cooking tapioca
- 1/2 teaspoon cinnamon
- 1/4 teaspoon salt
- 1/2 cup water
- 2 tablespoons butter or margarine
- 1 cup flour, unsifted

1 1/2 teaspoons baking powder
 1/4 teaspoon salt
 2 or 3 tablespoons shortening, as desired
 6 tablespoons milk
 1/2 or 1 cup sharp Cheddar cheese, shredded, as desired

Combine apples, sugar, tapioca, cinnamon, 1/4 teaspoon salt, water, and butter or margarine in saucepan. Cook over low heat, occasionally stirring gently, until apples are almost tender. Mix flour, baking powder, and 1/4 teaspoon salt thoroughly. Mix in shortening with pastry blender or fork until well blended. Stir in milk slowly, using just enough to make a dough that is soft but not sticky. Turn dough out onto lightly floured surface and roll into 8 by 10 inch rectangle. Sprinkle with cheese. Roll as for jelly roll and cut in 1/2-inch slices. Pour hot apple mixture into 1 1/2 quart baking pan. Arrange dough slices on top of apples. Bake 20 to 25 minutes, or until lightly browned in a 425 degree oven. Makes 6 servings.

CRAN-APPLE CREAM SALAD

- 1 package (3 ounces) cherry flavor gelatin
- 1 cup boiling water
- 1/2 cup orange juice
- 1 package (8 ounces) cream cheese
- 1 can (8 ounces) whole jellied cranberry sauce
- 1/2 teaspoon orange rind
- 1/4 teaspoon salt
- 2 cups chopped unpeeled red apples
- 1 cup cottage cheese
- 1 cup chopped unpeeled red apple

In a bowl pour boiling water over gelatin; stir until dissolved. Stir in orange juice. Meanwhile, in a small mixing bowl beat cream cheese until soft and creamy. Very gradually beat in cranberry sauce until smooth.

Beat in orange rind and salt. Gradually beat in gelatin mixture. Chill until jelly-like in consistency. Fold in 2 cups apples. Turn into ring mold. Chill until firm. Turn out onto lettuce-lined plate. Combine cottage cheese and 1 cup apple. Spoon into center of mold.

TAFFY SPICED APPLES

- 1/2 cup molasses
 - 1/2 cup sugar
 - 1/2 cup water
 - 1/2 teaspoon each cinnamon and nutmeg
 - 1/4 teaspoon each ground cloves and ginger
 - 6 tablespoons lemon juice
 - 8 large apples
 - Whipped cream
- In 10-inch skillet, combine molasses, sugar, water, spices and lemon juice; bring to a boil. Peel and core apples. Add to molasses mixture; cover and simmer 15 minutes. Uncover and simmer 30 minutes longer. Spoon syrup over apples frequently. Cool in syrup. Serve with whipped cream. 8 servings.

APPLE CHUTNEY

- 1 can (20 ounces) apple slices
- 1/2 cup raisins
- 3/4 cup molasses
- 1/2 cup vinegar
- 1/2 teaspoon salt

1 teaspoon ginger
 1 teaspoon dry mustard
 1 tablespoon curry powder

Combine all ingredients in saucepan. Bring to a boil, stirring occasionally. Reduce heat and simmer 15 minutes. Serve hot or cold as meat accompaniment. Keeps well on pantry shelf, or in refrigerator. Makes 3 cups.

APPLE-MINCEMEAT CRISP

- 2 cups prepared mincemeat
 - 1/2 teaspoon orange rind, grated, if desired
 - 4 cups apples, pared and sliced
 - 1/4 cup brown sugar, packed
 - 1/4 cup instant nonfat dry milk
 - 1/4 cup rolled oats, quick-cooking
 - 1/2 teaspoon salt
 - 1/2 teaspoon cinnamon
 - 2 tablespoons butter or margarine, melted
- Combine mincemeat and orange rind. Arrange half the apple slices in a 7x12x2-inch baking pan, greased; top with half the mincemeat mixture. Repeat layers. Combine brown sugar, nonfat dry milk, rolled oats, salt and cinnamon. Add melted fat and mix until crumbly. Sprinkle over mincemeat. Bake 30 to 35 minutes, or until apples are tender, in a 350 degree oven. Makes 9 servings.

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