

Apple recipes can brighten your day

BIGLERVILLE— No Apple Blossom Festival would be complete without apple recipes, and at the Adams County event last weekend, recipes were shared with the public. All are to be made from Pennsylvania apples, of course, we are told, and are said to be delicious.

APPLE WALNUT RING CAKE

- 1 cup butter
- 2 cups granulated sugar
- 3 eggs
- 3 cups sifted flour
- 1½ teaspoons baking soda
- ½ teaspoon salt
- 1 teaspoon cinnamon
- ¼ teaspoon mace
- 2 teaspoons vanilla
- 3 cups chopped Pa. apples
- 2 cups chopped walnuts

Cream the butter and sugar until fluffy. Add the eggs, one at a time, beating well after each addition. Mix and sift flour, baking soda, salt, cinnamon and mace; add gradually. Stir in the vanilla, apples, and walnuts. Batter will be stiff. Spoon into greased and floured 10 inch tube pan. Bake at 325 Degree F. for 1½ hours. Let cool in pan for 10 minutes. Remove to rack.

APPLE RAISIN COBBLER

- 5 cups sliced Pa. apples (about 5 medium)
- ½ cup raisins
- ¾ cup granulated sugar

- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- dash of salt
- ½ cup water
- 1½ cups biscuit mix
- 2 tablespoons granulated sugar
- ½ cup milk

Mix the apple and raisins in a 9 inch square pan. Blend the ½ cup sugar, spices, salt and water, pour over the apple mixture. Combine the biscuit mix, two tablespoons sugar and milk. On a lightly floured board, roll the dough into 9 inch square; place over the apple mixture. Bake at 400 Degrees F. for 30 minutes or until crust is golden brown. if desired, serve with ice cream or milk. Makes eight servings.

OLD FASHIONED APPLE PIE

- 6 to 8 Pa. apples
- pastry for a two crust pie
- 1 cup granulated sugar
- 2 teaspoons flour
- ¼ teaspoon nutmeg
- ½ teaspoon cinnamon
- 2 tablespoons butter

Pare apples, cut into quarters. Remove cores, slice thin. Line 9 inch pie pan with pastry. Mix sugar, flour, and spices; rub a little sugar mixture into pastry. Arrange the sliced apples overlapping in pan. Add remaining sugar mixture. Dot with butter. Cut slits in top crust, moisten edge of lower crust. Place top crust over apples; press edges together; trim. Flute edge. Brush with slightly beaten egg white, if desired. Bake at 425 Degrees F. for 40 to 45 minutes or until apples are tender.

BROWN BETTY CRISP

- 5 to 6 cups shredded Pa. apples (about 7 medium size)
- 6 tablespoons bread crumbs
- cinnamon
- nutmeg
- 1 tablespoon lemon juice
- butter or margarine

In a baking dish (about 8 by 4 by 4) layer ½ of the shredded apples in the bottom of the dish. Sprinkle two tablespoons of bread crumbs, cinnamon and nutmeg to taste. Repeat this for a second and third layer. Sprinkle lemon juice on top and dot with butter. Grated lemon peel may also be added. Bake at 350 Degrees F. for 45 minutes or until top is crisp.

HONEY BAKED APPLES

- 6 large Pa. baking apples
- 6 tablespoons honey
- ¼ cup brown sugar
- cinnamon
- nutmeg

Core the apples, being careful not to cut all the way through. Peel about ½ of the way down from the stem end. Combine the honey and brown sugar; pour into center of apples. Sprinkle with cinnamon and nutmeg. Set in baking dish. Pour a little hot water in the bottom of pan. Bake at 350 degrees F. for 45 to 50 minutes or until apples are tender.

JOHNNY APPLESEED BARS

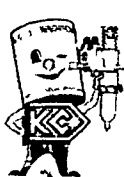
- 1 cup sifted flour
- ½ teaspoon salt
- ½ teaspoon baking soda
- 1 teaspoon cinnamon
- 1½ cups rolled oats uncooked (quick or old-fashioned)
- ¾ cup firmly packed brown sugar
- ½ cup shortening, melted
- 1 egg
- 1 teaspoon vanilla
- ¼ cup coarsely chopped pecans or walnuts
- 2 cups thinly sliced peeled Pa. apples

Mix and sift flour, salt, baking soda and cinnamon. Add the next five ingredients; beat until smooth, about two minutes. Press half of the dough in the bottom of the greased 9 inch square baking pan. Sprinkle nuts over dough. Arrange apple slices over nuts. Roll the remaining dough between two sheets of waxed paper to form a nine inch square. Remove top sheet of waxed paper, place dough over filling. Remove the other sheet of waxed paper. Press lightly around the edges. Bake at 350 degrees for 25 to 30 minutes. When cool, sprinkle with confectioners' sugar. Cut into bars. Makes 18 bars.

CRANBERRY WALDORF SALAD

- 2 cups diced apples
- 1 cup chopped celery
- ½ cup broken walnuts
- mayonnaise
- 1 can (1 pound) jellied cranberry sauce
- water cress

Combine the apples, celery, and walnuts with enough mayonnaise to hold the ingredients together. Cut the cranberry sauce into six slices; top each slice with apple salad mixture. Garnish with water cress. Serve with additional mayonnaise. Serves six.



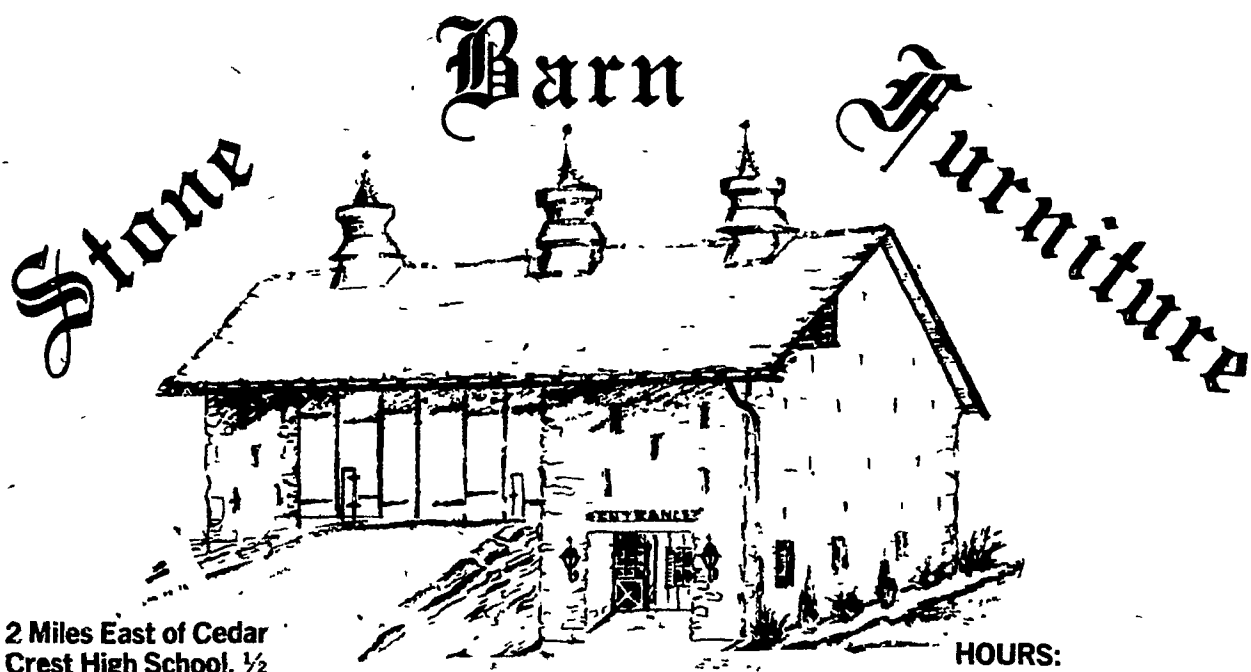
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