

Lancaster Co.

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STREUSEL 'N' APPLE CREAM PIE

- 1 cup flour
- ½ teaspoon salt
- ¼ cup shortening
- 3 to 4 tablespoons cold water
- 3 cups thinly sliced apples (pared)
- ½ teaspoon cinnamon

Combine flour and salt in mixing bowl, cut in shortening. Sprinkle with water and toss lightly with fork until dough is just moist enough to hold together. Roll out on floured surface to a circle 1½ inches larger than an inverted pie pan. Fit loosely into pie pan and flute edge. Place apples in pie shell and sprinkle with cinnamon. Spoon cream cheese filling evenly over apples and top with streusel crumbs.

Bake at 375° for 45 minutes. Lower temperature to 350° and continue baking 15 minutes longer or until pie is golden brown and apples are tender. Cool and serve. Yields 1 pie.

Cream Cheese Filling

- ¾ cup sugar
- 2 eggs
- 2 tablespoons softened butter
- 1/8 teaspoon salt
- 1½ teaspoon vanilla
- 3 oz. package softened cream cheese

Cream together sugar, eggs and butter for 2 minutes. Add salt, vanilla and cream cheese and blend just until smooth.

Streusel Crumbs

- ½ cup brown sugar
- ¼ cup flour
- 2 tablespoons softened butter
- ¼ cup chopped nuts

Mixed together brown sugar, flour, and butter with fork until it forms coarse crumbs. Add chopped nuts.

Edith Kampen, Lititz

CANDIED-BRANDIED APPLE CHEESECAKE

- 2 cups finely chopped Pennsylvania apples
- 1 cup mince meat with brandy and rum
- 2 8 oz. packages cream cheese, softened
- 1 8 oz. package ricotta cheese
- ¼ cup honey
- 6 eggs
- 1 cup heavy cream
- ½ ¾ oz. package vanilla pudding

In medium sized bowl mix chopped apples well with mince meat. Set aside. In large bowl, combine cheeses and honey; cream until light and fluffy. Separate an egg, reserving the white in a medium sized bowl. Add yolk to creamed mixture and beat until well blended. Repeat with each remaining egg. After all yolks are blended in, add cream and beat well. Add pudding mix; beat until well blended. Fold in chopped apple mixture. Beat egg whites until stiff; fold into batter. Pour into greased 10-inch springform pan and bake 1 hour in 350°F. oven. Turn off oven and leave cake in oven for additional one hour. Remove from oven and cool in pan on cake rack. When cool, remove sides of pan and refrigerate. Prepare candy apple topping.

CANDY APPLE TOPPING

- 2 tablespoons butter or margarine
- 2 tablespoons sugar
- 4 medium Pennsylvania apples, pared and thinly sliced (about 4 cups)
- ¼ pound (16) vanilla caramels
- ¼ cup water
- 2 tablespoons corn syrup
- 1 tablespoon honey
- 1¼ cups almond slices

Heat butter and sugar in 10-inch skillet, stirring constantly until sugar is dissolved. Add apple slices. Cook and stir until apples are tender, about 5 minutes. Cool. In saucepan combine caramels, water, corn syrup and honey, heat until mixture is smooth. Cool slightly. Spread thin coat of caramel mixture over top and sides of cheesecake. Arrange apple slices on top of cake. Pour remaining caramel mixture over apple slices. Press almond slices around sides of cheesecake. Serves 8 to 10

Bill Gransky, Richboro

APPLE CHEESECAKE SURPRISE

Crust:

- ¾ cup unbleached flour
- 2 tablespoons sugar
- ¼ teaspoon salt
- ½ cup butter

1 egg yolk, slightly beaten

Filling:

- 2 packages (8 oz. each) cream cheese, softened
- ¾ cup sugar
- 1 tablespoon unbleached flour
- 1 teaspoon vanilla
- 4 eggs
- 1 egg white

4 cups coarsely grated or finely chopped and peeled apples. (I usually use Pennsylvania Golden Delicious apples).

Topping & Garnish:

- ½ cup chocolate ice cream topping
- 1½ cups sour cream
- ½ cup confectionery sugar
- 1 teaspoon vanilla

Slices of Pennsylvania Golden Delicious apples, if desired

Prepare crust by mixing flour, sugar and salt in small bowl. Cut in butter with pastry blender, stir in egg yolk. Press evenly over bottom of 9-inch springform pan. Bake in preheated 350°F. oven for 20 minutes - until golden. Cool.

Prepare Filling: In large mixing bowl, beat cream cheese and sugar until smooth and creamy. Blend in flour and vanilla. Add the eggs and egg white - one egg at a time - beating well after each addition. Stir in the apples. Turn into cooled crust. Place in 325°F. oven and bake for 55 minutes - or until knife inserted just off center comes out clean.

Remove cheesecake from oven. Carefully spoon or drizzle chocolate ice cream topping over cheesecake; spread with spatula or back of spoon over surface of cheesecake. In small bowl stir together sour cream and confectionery sugar and vanilla. Spoon over chocolate, swirling slightly. Return cheesecake to 325°F. oven for 8-10 minutes. Cool.

Chill cheesecake several hours or overnight before serving. To serve, remove sides from springform pan and place sliced Pennsylvania Golden Delicious apples around edge of cheesecake, if desired. Makes 16-20 servings.

Shirley DeSantis, Bethlehem


JOHNNY APPLESEED PIE

- 5-7 medium size tart apples
- ¾ cup sugar, divided
- 1 teaspoon cinnamon
- 1 package (6 oz.) semi-sweet chocolate bits
- 1 cup prepared biscuit mix
- ¼ cup butter or margarine
- 1 9" unbaked pastry shell

Pare and core apples and slice thin. Combine 1/3 cup sugar and the cinnamon. Arrange half the apples in unbaked shell, and sprinkle with half of the sugar/cinnamon mixture and ½ cup chocolate bits. Repeat this omitting chocolate bits. Combine remaining ¼ cup sugar with biscuit and cut in butter, until mixture is crumbly sprinkle over top of pie. Bake 400° F., 40 minutes or until apples are tender. Sprinkle remaining ½ cup chocolate bits evenly over top of pie, and bake 5 minutes longer.

Nita Dodrer, Littlestown

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