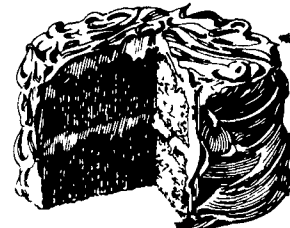


# Home On The Range



## Irresistible aromas fill the kitchen when you cook with apples

The saying goes "An apple a day keeps the doctor away." If you adhere to this timeless adage, there is no need to confine yourself to eating a plain, raw apple every day.

Readily available year-round, apples are at their freshest best this time of year, when they can be picked right off the tree. While apples are delicious this way, they taste great in pies, cakes, salads, and main dishes, too.

When you come home from picking a big basket of the red, juicy fruit, select a few of the recipes below and start cooking. Before long, an irresistible aroma will fill the kitchen and everyone will be stopping by to see just what it is that smells so good.

### FAVORITE APPLE CRISP

4 cups sliced, pared, cored, baking apples (6 medium)  
 ½ cup brown sugar, packed  
 ½ cup flour  
 ½ cup rolled oats  
 ¾ teaspoon cinnamon  
 ¾ teaspoon nutmeg  
 ½ cup soft butter

Heat oven to 375°F. Place sliced apples in a 10x6x1½-inch baking dish. Blend remaining ingredients until mixture is crumbly. Spread over apples. Bake 30 to 35 minutes or until apples are tender and topping is golden brown. Serves 6. Note: An 8x8x2-inch pan may also be used.

Barbara Elliot  
Lancaster

### JEWISH APPLE CAKE

3 eggs  
 1¾ cups sugar  
 1 cup oil  
 2 cups flour  
 1½ teaspoons cinnamon  
 1 teaspoon baking soda  
 ½ teaspoon salt  
 ½ cup chopped nuts  
 5 apples, cut into bite-sized pieces  
 Beat eggs and sugar. Add oil, flour, salt, baking soda and cinnamon. Mix together. Add nuts and apples. Pour into greased tube pan. Bake at 350°F. for 55 minutes. Serves 8.

Ann Marie Klusaritz  
Slatington

### CINNAMON APPLES

2 cups water  
 1 cup sugar  
 ½ cup candy cinnamon hearts  
 2 quarts apples  
 Make a syrup of water and sugar. Add cinnamon candy for color and flavor. Add raw apple to syrup and let cook to desired tenderness. Do not overcook.

Betty Biehl  
Mertztown

### GINGERY APPLE RINGS

4 tablespoons butter or margarine  
 4 tablespoons honey  
 ½ teaspoon ground ginger  
 ¼ teaspoon cinnamon  
 2 tablespoons lemon juice, freshly squeezed  
 4 medium apples, unpeeled  
 In medium saucepan, melt butter. Add honey, ginger and cinnamon and lemon juice. Cook for 3 to 5 minutes.

Wash, core and slice apples into ½-inch rings. Put apples slices in honey butter mixture and cook 4 to 5 minutes, turning twice. Cool. Yield: 16 rings.

Donna Ayars  
Bridgeton, N.J.

### APPLE KUCHEN

1 package dry yeast  
 ¼ cup warm water  
 2 teaspoons sugar  
 Dissolve yeast. Let rise.  
 ½ cup butter  
 ½ cup sugar  
 1 cup milk, heated  
 2 eggs, beaten  
 3 cups flour  
 ½ teaspoon salt  
 1 teaspoon vanilla  
 Apple slices (2 large)  
 Topping:  
 1 cup sugar  
 1½ teaspoon cinnamon  
 2 tablespoons softened butter

Dissolve sugar, butter and salt in milk. Add half flour, then yeast and eggs, vanilla and rest of flour. Beat well. I use a bundt pan. Put dough in layers with apples and topping. Let rise to double. Bake for 35 minutes at 350°F.

Leonore Aaron  
New Providence

### APPLE ROLL.

2 cups flour  
 Little salt  
 2 teaspoons baking powder  
 2 tablespoons shortening  
 Crumbs for topping:  
 1 cup sugar  
 1 cup flour  
 2 tablespoons butter

Mix with hand and moisten with milk. Roll out a little thicker than pie crust. Spread with butter. Lay in an oblong pan. Sprinkle with sugar and cover with thin sliced apples. Add more butter and sugar and sprinkle with cinnamon Roll up like a jelly roll.

To make crumbs, rub butter into flour and sugar. Sprinkle on top and sides. Pour boiling water on sides. Use apple, cherries or any kind of fruit. Bake for 30 to 35 minutes at 350°F. Serves 8 to 10.

Betty Biehl  
Mertztown



These simple, but tasty apple rings taste good with syrup, jelly or confectioner's sugar.

### APPLE PIZZA

1 pie crust  
 About 7 cups unpared apple slices  
 1½ tablespoons lemon juice  
 ½ cup sugar  
 1 teaspoon cinnamon  
 ¼ teaspoon nutmeg  
 ¾ cup sifted flour  
 ½ cup butter  
 ½ cup sugar  
 1½ cups shredded cheese

Prepare pastry, place on pizza pan or cookie sheet. Overlay apple slices in circle, covering the crust. Sprinkle with lemon juice. Mix ½ cup sugar, cinnamon and nutmeg and sprinkle over apples. Combine flour, ½ cup sugar. Cut in butter and sprinkle over apple slices. Bake at 450°F. for 25 minutes. Remove from oven and sprinkle with cheese.

Sara Jane Fulmer  
West Newton

### APPLE DUMPLINGS

½ cup milk  
 2 tablespoons vegetable oil  
 1 egg yolk  
 2 cups Bisquick baking mix  
 4 baking apples (about 3 inches in diameter), cored  
 2 tablespoons raisins  
 2 tablespoons chopped nuts  
 2 cups packed brown sugar  
 1½ cups natural apple juice

Heat oven to 400°F. Beat milk, oil and egg yolk slightly; stir in baking mix until dough forms. Turn onto cloth-covered board generously dusted with baking mix. Knead until smooth, about 10 times.

Roll dough into 14-inch square with cloth-covered rolling pin

dusted with baking mix; cut into 4 squares. Place apple on each square. Mix raisins and nuts; fill center of each apple. Moisten corners of square; bring 2 opposite corners up over apple and press corners together. Fold insides of remaining corners; bring corners up over apple and press together. Place dumplings in ungreased rectangular baking dish, 13x9x2 inches. Heat brown sugar and apple juice to boiling; carefully pour around dumplings. Bake until crust is brown and apple is tender, about 40 minutes. Spoon syrup over apples 2 or 3 times during baking. Makes 4 dumplings.

(Turn to Page B8)

### CRANBERRY-APPLE CRUNCH

2 cups fresh cranberries  
 3 cups chopped, peeled, tart apples  
 1 cup granulated sugar  
 ½ cup firmly packed brown sugar  
 ¼ cup flour  
 ½ cup butter, softened  
 1 cup uncooked regular oats  
 1 cup pecans, chopped

Combine cranberries, apples and granulated sugar in a lightly greased, shallow 1½-quart casserole. Combine brown sugar and flour, cut in butter until mixture resembles coarse crumbs. Stir in oats and nuts. Sprinkle mixture over fruits. Bake at 375°F. for 1 hour or until golden brown. Serves 5-6.

Barbara Elliott  
Lancaster

## Featured Recipe

Stella Hess, cafeteria manager at Rohrerstown Elementary School in the Hempfield School District, and a 4-H leader with the Mountville Community 4-H Club, provides the featured recipe this week. This peanut butter fudge recipe is a favorite when it is served in the cafeteria, and is often requested by parents or groups familiar with the cafeteria. It requires no cooking, and not only tastes good but is nutritious. The recipe offered makes 150 servings, but if you are not feeding the neighborhood it can easily be cut down to size.

To learn more about Stella and lunch treats, read this week's Homestead Notes.

### Peanut Butter Fudge

1 #10 can (3 quarts) peanut butter  
 1 pound butter  
 4 pounds confectioners sugar  
 ½ cup vanilla.

Mix together thoroughly and roll flat in a tray, 16½x25 inches. This can be done by covering the mixture with waxed paper and using a rolling pin. Warm about two cups of candy coating chocolate to a spreading consistency and spread over the peanut butter mixture. Sprinkle with chopped peanuts. Serves 150.

## Recipe Topics

If you have recipes for the topics listed below, please share them with us. You can send your recipes to Sue Keene at Lancaster Farming, P.O. Box 366, Lititz, PA 17543.

### September

22

Soups & Stews

29

Breads

### October

6

Chicken