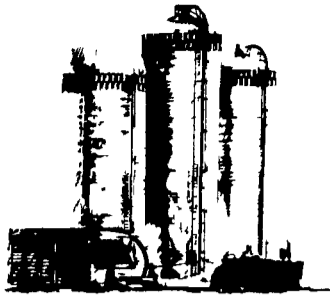


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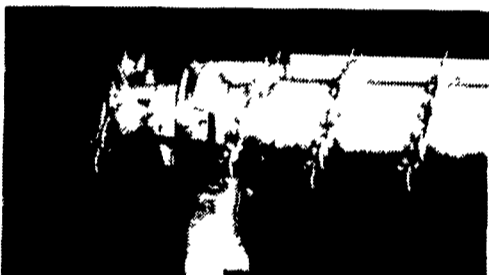
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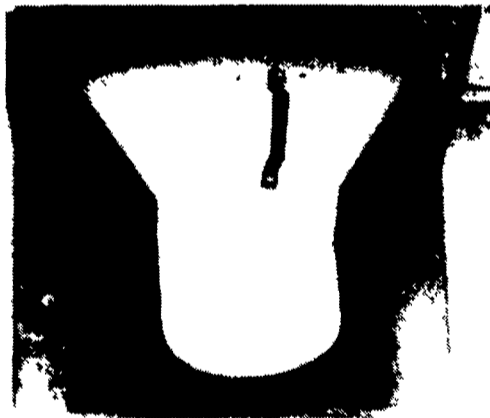


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Apple Recipes

(Continued from Page B8)

APPLE CRUMB PIE

- 4 large tart apples
- 1 unbaked pastry shell
- 1 cup sugar
- 1 teaspoon cinnamon
- ¾ cup flour, scant
- ½ cup butter

Peel apples, slice and arrange in unbaked shell. Sprinkle with ½ cup sugar mixed with cinnamon. Sift remaining ½ cup sugar with flour. Cut butter into sugar and flour until very crumbly. Sprinkle over apples. Bake in hot oven (450°F.) about 10 minutes. Reduce heat to 350°F. and bake 30 minutes or until apples are tender.

Mary Ann Ebersol
Bird-in-Hand

BAKED APPLES WITH HONEY

- 6 large baking apples
- ½ cup honey (or ½ cup sugar)
- ½ teaspoon cinnamon
- ½ teaspoon nutmeg
- ½ cup raisins, if desired
- 1 tablespoon butter or margarine
- 1 cup water

Preheat oven to 375°F. Wash and core apples. Pare top third of apples. Place in a baking dish. Mix honey, cinnamon, and nutmeg. If desired, add raisins. Fill center of each apple with honey mixture. Dot filling with butter or margarine. Pour water around apples. Bake 45 minutes to 1 hour until tender. If apples seem dry, baste frequently with liquid in dish.

Mrs. Carl Bacon
Felton

APPLE SOUR CREAM SLAW

- 1 cup dairy sour cream
- 2 tablespoons lemon juice
- 2 tablespoons cider vinegar
- 2 tablespoons sugar
- 1 teaspoon salt
- ½ teaspoon coarsely ground black pepper
- 1 teaspoon dry mustard
- 1 cup sliced celery
- 2 cups shredded cabbage
- 1 cup shredded carrots
- 2 large red apples
- ½ cup raisins
- ½ cup chopped salted peanuts

Combine first 7 ingredients; beat until smooth. Combine remaining ingredients; add to first mixture, toss to mix. Makes 8 servings. (Excellent with all pork cuts.)

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