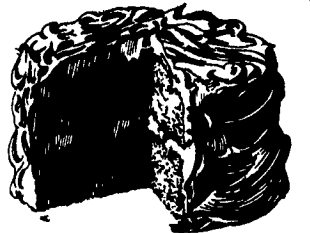


Home On The Range



Apple Appeal Any Way You Slice It

Applesauce, apple juice, apple slices, pie filling, apple butter and apple jelly. These foods show the adaptable apple at its best.

If you like to sauce up gingerbread with hot spiced applesauce, try the following:

- Add raisins to gingerbread and top with hot spiced applesauce.

- Season applesauce with hot mustard, cider, vinegar and brown sugar for a tangy ham glaze.

- Broil link sausages, roll into thin pancakes and serve with spoonfuls of hot applesauce.

- Combine applesauce, ground beef and seasonings for a delicious new meat loaf.

- Top French toast or waffles with grated orange rind and chopped walnuts with hot applesauce.

- Spoon chilled applesauce over toasted slices of pound cake.

- Mix one part applesauce and one part cranberry sauce for relish to serve with poultry or pork.

Pennsylvania's finest apple pie bakers prepared their secret apple pie recipes, for the apple pie contest held during farm show week.

BLUE RIBBON APPLE PIE

Crust:

- 1½ cups flour
- ½ cup lard
- 2½ tablespoons water
- Dash salt

Filling:

6 cups McIntosh apples, peeled and sliced

- ¼ cup sugar
- ¼ cup brown sugar
- ¼ cup flour
- ¼ teaspoon cinnamon
- 1½ tablespoons butter

Bake at 425 degrees for 10 minutes. Reduce heat; continue to bake at 350 degrees for 50 minutes.

Mary Hassinger
Harleton

APPLE CRUMBLE

Butter oblong shallow baking dish

Slice 6 to 8 apples in dish. Cover with crumbs made with the following ingredients:

- 1 cup flour
- ½ to 1 cup sugar

Mix with fork and spread. Dot with butter and sprinkle with cinnamon. Bake ¼ hour at 350 degrees. Serve warm or cold with whipped cream or ice cream.

Betty Biehl
Mertztown

APPLE

CHEESE-FILLED ROLLS

- 2 cups biscuit baking mix
- 1 cup dairy sour cream
- 1 8-ounce package cream cheese, softened
- ½ cup granulated sugar
- 1 tablespoon grated orange peel
- 1 to 1½ cups thinly sliced pared apples

- ¼ cup confectioners' sugar
- 1 to 2 teaspoons orange juice

Heat oven to 400 degrees. Mix baking mix and sour cream until soft dough forms. Turn dough onto cloth-covered board generously dusted with baking mix. Gently roll in baking mix to coat; knead until smooth, about 20 times. Divide dough into halves. Roll each half into 9-inch square with cloth-covered rolling pin dusted with baking mix. Cut into nine 3-inch squares. Place on ungreased cookie sheets. Mix cream cheese, granulated sugar and orange peel. Place two apple slices on center of each square; top with 1 tablespoon cream cheese mixture. Bring 2 opposite corners of dough to center of each pan, overlapping slightly; pinch well. Bake until crust is golden brown, 12 to 15 minutes. Remove from cookie sheet; cool slightly. Mix powdered sugar and orange juice; drizzle over rolls. Makes 1½ dozen.

Apple Institute

BAVARIAN APPLE PIE

Crust:

- ½ cup soft butter
- ¼ cup granulated sugar
- ¼ teaspoon vanilla

Beat ingredients well with mixer. Add 1 cup flour and blend mixture to form a soft dough. Push dough into the bottom and up the sides of a 9-inch pie pan.

Filling:

1 8-ounce package cream cheese

- ¼ cup sugar
- 1 egg
- ¼ teaspoon vanilla

Beat until smooth and pour over the crust spreading evenly.

Combine:

- 4 cups thinly sliced apples
- ½ teaspoon cinnamon
- ½ cup granulated sugar

Layer apple/sugar mixture over cream cheese mixture. Dot with 1 tablespoon butter. Sprinkle with ½ cup English walnuts. Bake at 400 degrees for 15 minutes. Reduce heat to 350 degrees for 30 minutes or until apples are done.

Minnie Schlegel
Fleetwood



Take advantage of the adaptable apple and serve one of these taste-tempting desserts.

JUDY'S APPLE PIE

Crust:

- 1½ cups flour
- ¼ cup shortening
- ¼ teaspoon salt

Mix until mixture is crumb-like and add ¼ cup water.

Filling:

- 8 to 10 medium Red Delicious apples, peeled and sliced
- Cinnamon to taste
- ½ cup granulated sugar
- ¼ cup apple juice

Cook mixture until apples are soft. Add ½ tablespoon instant tapioca and ¼ tablespoon clear-gel mix with ¼ cup additional apple juice. Add a dash vanilla to the apple mixture and allow entire mixture to cool, then put filling into crust.

Bake at 425 degrees for 15 minutes. Reduce heat to 375 degrees and bake until golden, approximately 30 minutes.

Judy Crawford
Chambersburg

CRANBERRY APPLE CRUNCH

- 1 cup sugar
- 2 cups chopped tart apples
- 1 cup water
- 2 cups cranberries

Topping:

- 1 cup rolled oats
- ½ cup flour
- ½ cup brown sugar
- ½ cup butter
- ½ teaspoon salt
- ½ cup nuts, optional

Mix sugar and water; boil 5 minutes. Add berries, cook until skins pop (about 5 minutes). Remove from heat, add apples. Pour into buttered 10x6x11½-inch deep baking pan. Sprinkle with mixed topping ingredients. Serve with whipped topping.

Mildred Miller
Brownstown

BAKED CIDER APPLES

- 5 pounds apples
- 1 cup brown sugar
- 1 cup apple cider
- 2 tablespoons lemon juice
- ¼ teaspoon nutmeg

Pare and core apples; slice in eighths. Place in large baking dish.

Heat sugar and cider, stirring until sugar dissolves. Remove from heat; add lemon juice and nutmeg; pour over apples. Cover; bake at 350 degrees for 45 minutes, or until apples are soft. Break up with a fork to desired consistency. Makes 3 pints.

(Turn to Page B8)

Featured Recipe

Many of our readers show their creativity by experimenting with recipes. Wanda and J. Loren Yoder from Belleville are a husband and wife team that work together in the dairy barn and in the kitchen.

Several months ago, the recipe for "Golden Crispies Cereal" appeared in this section. Innovative cook that he is, Loren made it, then threw several handfuls of the cereal in the bread dough that his wife was kneading.

Presto! The bread turned out with a fabulous flavor that family and guests raved about.

Almost every week, the Yoders make both the bread and the cereal. Try it. You may start a bread-baking tradition in your kitchen.

Also, on page B2, read about the Yoder's triumph over the cancerous brain tumor that threatened their son's life.

WANDA'S AND LOREN'S BREAD

- 1 tablespoon yeast dissolved in
- 3 cups warm water
- ½ cup sugar
- 1 tablespoon lard
- 1 tablespoon salt
- 9 cups white flour

Mix ingredients. Knead until elastic. Set aside to rise in a warm place. Punch down and let rise again. Divide into 4 loaves. Knead 1 cup of Golden Crispies Cereal into each section. Shape into loaves and let rise again. Bake at 350 degrees for 20 to 25 minutes or until lightly brown.

GOLDEN CRISPIES CEREAL

- 4 cups rolled oats
- 2 cups wheat germ
- 2 cups oat bran
- 1 cup sunflower seeds
- 1 cup chopped pecans
- 1 cup flaked coconut
- ¾ cup brown sugar, firmly packed
- ½ cup oil
- ½ cup water
- 2 tablespoons vanilla

Combine all ingredients and mix well. Spread in 15½ x 10½ x 1-inch jelly roll pan. Bake in 350 degree oven for 30 to 35 minutes or until browned. While baking, stir frequently to prevent burning. Add 1 to 2 cups raisins after baking. Cool and store in tightly covered container.

Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522.

August

26- Quick Casseroles

Sept.

2- Poultry

9- Brown Bag Lunches