

# Recipes

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## APPLE CRANBERRY PIE

### Bottom Crust:

1½ cups flour  
1 teaspoon sugar  
¼ teaspoon salt  
½ cup oil  
3 tablespoons milk  
Combine flour, salt, and sugar in pie pan. Mix oil and milk; add to flour mixture. Mix in pan and press out with palm of hand.

### Top Crust:

3 cups flour  
Dash salt  
½ cup shortening  
½ cup margarine  
1 egg  
1 tablespoon vinegar  
4 tablespoons water  
Mix all ingredients together until blended. Roll out with rolling pin. Cut into strips for lattice work.

### Cranberry Base:

2 cups cranberries  
1 cup sugar  
½ cup orange juice  
½ cup water  
Grated orange rind  
Dash cinnamon  
Combine all ingredients in a medium saucepan and cook over low heat until mixture is reduced by a third, about 1½ cups. Cool.

Gail Edgell

Manheim

1991 Pa. Farm Show 2nd Place Winner

## APPLE IN THE ROUND PIE

### Crust:

1 cup margarine  
2 cups flour  
3-4 tablespoons water  
Cut margarine into flour until like commel. Add water slowly until dough holds together. Separate into two equally-sized portions. Roll each out to fit two 8-inch pie pans.

### Filling:

11-12 apples  
1 cup sugar  
1 tablespoon cinnamon  
½ cup maple syrup  
Juice of one lemon  
Peel, core, and slice apples thinly; arrange neatly in two layers. Mix cinnamon and sugar; sprinkle over both pies. Sprinkle lemon juice over pies. Bake at 400 degrees for 15 minutes, then 350 degrees for 20 minutes. Drizzle each with syrup. Yields two, 8-inch open-face pies.

Kimberly Berry  
Pa. Blue Ribbon Winner

## APPLE-RAISIN PIE

### Crust:

2 cups flour  
½ cup butter  
¼ cup shortening  
1 tablespoon sugar  
5-6 tablespoons ice water  
8- or 9-inch pie plate  
Mix flour and 1 tablespoon sugar. Cut in butter and shortening until the mixture has pieces that resemble the size of small peas. Quickly sprinkle ice water, 1

tablespoon at a time, onto sections of the flour mixture. Form the dough into a ball. Divide the ball in half and roll out each ball separately. Line an 8- or 9-inch pie pan with one circle of dough.

### Apple-Raisin Filling:

7 large tart apples  
½ cup dark raisins soaked in  
¼ cup warm apple juice  
¼ to 1 cup sugar to taste  
1 teaspoon ground cinnamon  
2 dashes nutmeg  
2 tablespoons all-purpose flour  
Dash salt  
2 tablespoons butter  
Peel and thinly slice apples. In a large bowl, combine apples, raisins, sugar, cinnamon, nutmeg, flour, salt, and butter (cut into ¼-inch pieces). Mix the ingredients lightly together and let the mixture stand for at least 15 minutes. Pour the apple filling mixture into the unbaked pie dough. Cover the pie with the remaining circle of dough.

### Egg Wash:

1 egg yolk  
1 tablespoon water  
The unbaked pie can be glazed with an egg wash to give it a nicely browned and shiny appearance. Bake the pie in a preheated 425 degree for 45 to 50 minutes.

Joyce Gallagher  
Malvern, Chester Co.  
Pa. Farm Show  
3rd Place Winner

# Cook's Question

(Continued from Page B8)

**ANSWER** — Thanks to Marian Kreider, Colmar, for sending a recipe for sauerkraut with brown sugar, which a reader requested. She writes that this tastes fantastic. The recipe originally came from the North Penn School District, and is made to serve a large group; however, the size of the pork roast is not given.

## Pork And Sauerkraut

6 pounds sauerkraut  
1 small onion  
¾ cup brown sugar  
4 apples, peeled and diced  
Mix together and put in roast pan. Place pork roast on top of kraut. Cover tightly with foil. Bake 12 hours at 250 degrees.

**ANSWER** — Bonnie Johnson, Lewisburg, requested a recipe for a dessert called Dairymen's Delight. Thanks to Anita Moyer, for sending a recipe that she said is from the Pennsylvania Dairy Princess cookbook of Royal Recipes.

## Dairymen's Delight

1 pound ground beef  
Salt and pepper, to taste  
2 10-ounce cans asparagus, drained  
1 can cream of celery soup  
¼ cup milk  
1 cup grated cheese  
Brown ground beef and onions, drain. Place in 1½ quart buttered casserole, add asparagus. Top with soup mixed with milk. Sprinkle with cheese. Bake at 350 degrees for 25 minutes. Makes 4 to 6 servings.

**ANSWER** — Deirdre Kirby, Hope, N.J., was searching for a bar type snack like she had purchased at a bake sale in Belvidere, N.J. The bars had a cookie crust layered with a cream cheese type filling, lemon curd, and crumb topping. The bars were about 1-inch thick and tasted "heavenly." Thanks to Naomi Blank, Kinzers, who believes this is the recipe that Deirdre wanted.

## Lemon Nut Bars

1½ cups flour  
1 cup rolled oats  
½ cup brown sugar  
¼ cup granulated sugar  
½ teaspoon salt  
¾ cup margarine  
½ cup chopped nuts  
8-ounces cream cheese  
1 egg  
2 tablespoons lemon juice  
1 teaspoon grated lemon rind  
Combine oats, flour, sugars, and salt. Cut in margarine until mixture resembles coarse crumbs. Stir in nuts. Reserve 1 cup. Press remaining crumbs onto bottom of greased 13x9-inch baking pan. Bake at 350 degrees for 15 minutes.  
Combine softened cream cheese and egg, mixing until well blended. Blend in lemon juice and rind. Pour over crust; sprinkle 25 minutes. Cool; cut into bars.

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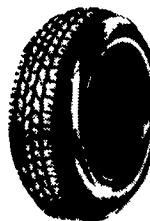
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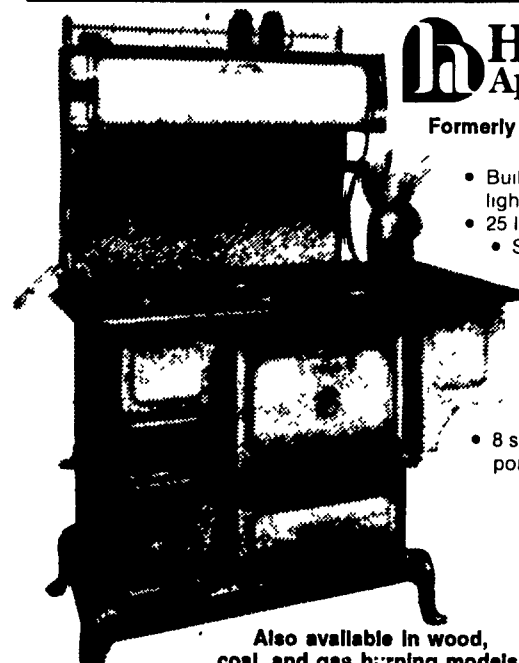
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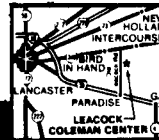
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