

# Nutty Recipes

(Continued from Page B6)

## PINE-NUT AND APPLE PIE

1 1/2 quarts tart apples  
Pastry for 10-inch pie crust  
1 cup brown sugar, packed  
Pinch salt  
1/4 teaspoon ground ginger  
1 tablespoon all-purpose flour  
1/2 cup pine nuts  
2 tablespoons butter  
Pare, core, and slice apples. Roll the pastry and cover the bottom of the pie pan. Arrange apples evenly in the shell. Mix together brown sugar, salt, ginger, flour, and pine nuts. Sprinkle over the apples. Dot with butter. Cover with top crust. Cut pine-tree design in top crust to act as a vent. Bake at 450 degrees for 10 minutes. Reduce heat to 350 degrees and bake 40 minutes more.

## PINE NUT DUNK

Mix ground pine nuts with yogurt — be generous with the nuts. Very good!

## BACK TO NATURE COOKIES

1/2 cup butter  
1/2 cup packed brown sugar  
1 egg  
1 teaspoon baking powder  
1 teaspoon grated orange peel  
1/2 teaspoon salt  
2 cups rolled oats  
1/2 cup chopped natural almonds, toasted  
1/2 cup wheat germ  
In 3-quart saucepan over medium heat melt butter and sugar, stirring occasionally. Remove from heat. Mix in remaining ingredients to blend thoroughly. Pat evenly into greased 9x13-inch baking pan. Bake in 325 degree oven about 40 minutes until lightly browned and nearly firm to the touch. Cool 10 minutes. With sharp knife cut into bars about 1 1/2 x 1-inches. Remove with spatula to racks to cool completely. Store in airtight container. Makes about 6 dozen.

## CHOCOLATE DREAM NUT BARS

1/2 cup brown sugar, packed  
1/2 cup butter, softened  
1 cup flour  
Chocolate filling:  
2 eggs  
1 cup brown sugar, packed  
1 teaspoon vanilla  
2 tablespoons unsweetened cocoa  
1 tablespoon flour  
1 teaspoon baking powder  
6-ounces semi-sweet chocolate chips  
1 cup chopped walnuts or pecans  
Chocolate glaze:  
2 tablespoons dark unsweetened cocoa  
2 tablespoons butter  
2 tablespoons water  
1 cup confectioners' sugar  
Mix the half cup brown sugar with 1/2 cup butter and 1 cup flour until crumbly. Press the mixture into a 13x9x2-inch baking dish to make an even layer.  
Bake at 350 degrees for 10 minutes or until golden brown and crust fees firm.  
In large bowl, beat eggs with the one cup brown sugar and vanilla until thick and frothy. Stir in cocoa, 1 tablespoon flour and baking powder. Blend in the chocolate chips and nuts. Spread mixture over the baked layer. Return to the oven. Bake for 15-20 minutes or until top is crusty and dry. Cool.

For glaze: mix the cocoa, butter, and water in a saucepan. Place over low heat. Cool, stirring until smooth. Beat in sugar. If needed, add more water.

Spread chocolate glaze over bars. When glaze is set, cut into bars.

Sarah Clark  
Breezewood

## BLACK WALNUT CAKE

2 cups granulated sugar  
3 large eggs  
1/2 cup shortening  
Mix together, add:  
2 1/2 cups flour  
2 teaspoons baking powder  
1 cup milk  
Mix well, add, and fold in:  
1/2 cup finely chopped black walnuts  
Pour mixture into two 9-inch round pans. Bake 30 minutes at 350 degrees.

Alta Hoover  
Ephrata

(Turn to Page B8)



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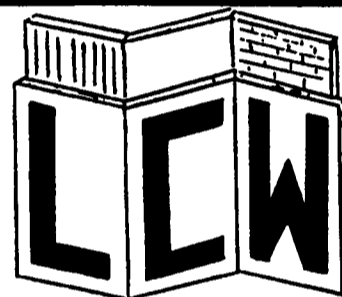
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