

Home on the Range

Amazing Apple Dishes

While some varieties of apples are best for eating fresh, others are best for pies, or sauce or baking. Most apples can be eaten fresh or canned, frozen or dried for later use. Because so many new varieties are being introduced into the market, it's difficult to keep track of what varieties are best for cooking or eating fresh. If you have questions, ask for information wherever you buy your apples. Most roadside stands and supermarkets have up-to-date information.

When purchasing apples, look for bright color, full flavor, firmness, and lack of bruises.

Here are some of our readers' favorite recipes to keep you busy cooking and eating.

APPLE MUFFINS

- 1/2 cup sugar
- 1/4 cup shortening
- 1 teaspoon salt
- 1 egg
- 1 cup milk
- 1 1/2 cups flour
- 3 teaspoons baking powder
- 1 1/2 cups chopped apples
- 1/2 cup flour
- 1/4 cup brown sugar, packed
- 1/4 teaspoon cinnamon

Combine sugar, shortening, and salt. Add egg and beat well. Stir in milk. Mix flour, cinnamon and baking powder. Stir flour into other mixture and blend. Batter will be lumpy. Add apples which have been coated with 1/4 cup flour. Blend carefully. Fill well-greased muffin tins about 3/4 full. Sprinkle with combined brown sugar and 1/4 teaspoon cinnamon. Bake 400 degrees for 20-25 minutes until golden brown. Makes 12.

Baughers Apple Orchard
Westminster, Maryland

CHUNKY APPLESAUCE

Peel, core, and slice apples into thick pieces. Cook with just enough water or cider to keep from scorching in a covered saucepan. Stir occasionally. Slightly mash up apple pieces. Sweeten to taste while hot. Add a dash or two of cinnamon or nutmeg.

Bauer's
Westminster, Maryland

APPLE PUDDING

- 6 cups of apples, peeled and chopped
 - about 2 cups flour
 - 1/2 teaspoon salt
 - 4 teaspoons baking powder
 - 1/2 teaspoon baking soda
 - 5 tablespoons shortening
 - 1/4 cup milk or buttermilk
- Stir together all ingredients except flour. Add enough flour to be able to roll dough. Roll to 1/4" thick. On rolled dough, spread melted butter, 1/4 cup brown sugar and 1/4 teaspoon cinnamon. Roll dough like jelly roll. Slice 1/4" thick. Place apples in 9X13 baking dish. Place rolls on top.

Prepare sauce:
1 tablespoon flour
1/2 teaspoon salt
1/2 cup sugar
1 cup water
cinnamon to taste

Stir ingredients together over heat. Boil for 1 minute. Pour over biscuits and apples. Bake 375 degrees for 40 minutes.

Susan Weaver
Richfield, Pa.

APPLE CRISP

- 8 medium apples
- 1/4 cup chopped walnuts
- 1 cup flour
- 1/2 cup firmly packed brown sugar
- 1/2 teaspoon ground cinnamon
- 8 tablespoons unsalted butter
- vanilla ice-cream

Preheat oven to 375 degrees. Peel, core, and thinly slice apples. Arrange the slices in a 9X13-inch ceramic or glass pan that measures about 2 inches deep. The apples should come almost to the top of the pan.

Combine the nuts, flour, sugar, and cinnamon in a medium bowl. Use your fingers or a fork to work in the butter. The mixture should resemble very coarse crumbs when you are done.

Sprinkle the toppings evenly over the apples. Bake until the filling is bubbling and the topping turns golden brown, about 35 minutes.

Serve warm with vanilla ice-cream.

Amanda, Martin
Lebanon County Dairy Maid



Apples in breads, rolls, and desserts offer endless possibilities for your dining pleasure.

AUTUMN APPLE CREAMED CHEESECAKE

- 1 1/4 cup graham crackers
 - 1/2 cup chopped walnuts
 - 2 tablespoons brown sugar
 - 1/4 cup melted butter
- Mix above ingredients together and bake in large springform pan at 350 degrees for 5 minutes.
- 2 large Granny Smith apples, peeled, cored, and thinly sliced
 - 3 tablespoons butter
 - 1/4 teaspoons cinnamon
 - 1/2 teaspoon nutmeg
 - 4 8-ounce softened cream cheese

1 cup sugar
5 large eggs
1/2 cup sour cream
1/4 cup chopped walnuts

Saute apples in butter for 5 minutes or until soft. Beat cream cheese, cinnamon, nutmeg, and sugar. Beat in eggs, then sour cream. Fold in apples and walnuts. Pour into prepared pan and bake 350 degrees for 1 hour. Chill 4 at least four hours.

Serve with warm caramel ice-cream topping.

Pat Gowen
Amherst, Virginia

APPLE SALAD

- 1 cup sugar
 - 2 tablespoons flour
 - 2 cups water
 - 2 teaspoons vinegar
 - 1 beaten egg
 - 1 tablespoon butter
 - 1 teaspoon vanilla
- Mix all ingredients except butter and vanilla. Boil until thick. Remove from heat; then add butter and vanilla. Refrigerate until cold. Then mix the following:
- 6 large apples, diced (Delicious preferred)
 - 1/2 cup diced celery
 - 3 large bananas, sliced
 - 1/2 cup chopped nuts
 - 1/2 cup raisins

Serve at once. Yields 8 servings.

Bertha Mae Kauffman
Allensville

APPLE CRUMB CAKE

- 1 unbaked 9" pie crust
 - 5 cups peeled, sliced apples
 - 1/4 cup sugar
 - 1/4 teaspoon cinnamon
- Mix above together and fill pie shell

Crumb Topping
1/4 cup flour
1/2 cup brown sugar
6 tablespoons margarine

Blend ingredients together and pot over apple filling. Bake at 400 degrees for 50 minutes.

Baughers
Westminster, Maryland

BAKED CINNAMON APPLES

- 8 medium apples
 - 1/2 cup cinnamon bits (red hots)
 - 2 tablespoons butter
 - 2 cups sugar
 - 1/2 cup water
 - red food coloring
- Slice apples.

Combine sugar, cinnamon bits and food coloring in water. Add apples. Cook until tender. Melt butter in baking dish. Add apples and syrup. Bake 400 degrees for 20 minutes.

Pat Gowen
Amherst, Virginia

(Turn to Page B8)

Featured Recipe

This is the season to enjoy the apple harvest. Although not as plentiful this year, apples are beautiful and tasty. Whether using raw or in cooking, apples have endless possibilities.

Jim and Stella Richards operate J & S Orchard along Pricetown Road in Berks County. Read the feature story in this section about the Richards.

Try this recipe, which is one of Stella's favorites. It's a great dish to serve guests.

APPLE STREUSEL COFFEE CAKE

- 2 1/2 cup flour
- 1/2 cup sugar
- 1/4 cup butter
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 egg, beaten
- 1/2 cup buttermilk
- 4 apples, cooked until slightly soft with 1/4 cup brown sugar and a sprinkle of cinnamon. Or substitute a 20-ounce can apple pie filling
- 1/2 teaspoon grated lemon rind
- 1/2 teaspoon cinnamon
- 1/2 cup raisins

Combine flour and sugar in large bowl. Cut in butter until mixture is crumbly; set 1/2 cup of the mixture aside.

To remainder, add the baking powder and baking soda; set aside. Combine egg and buttermilk. Add to dry ingredients, stirring just until moistened. Spread two-thirds batter over bottom and part way up sides of greased 9-inch spring form pan. Combine pie filling, flavorings (if desired) and raisins. Spoon over batter. Drop spoonfuls of remaining butter over the filling. Sprinkle with reserved crumb mixture. Bake at 350 degrees for one hour.

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. Recipes should reach our office one week before publishing date.

- October-
 - 19- Pizza Recipes
 - 26- Pumpkin Recipes
- November-
 - 2- Homemade Breads
 - 9- Breakfast Favorites