

Home on the Range

The Season for Apples



Apple bars and fresh apple slices dipped in caramel dip are the perfect combination for a fall celebration.

The return of fall marks the beginning of apple season. As days grow cooler and leaves change from gold to red, you can sink your teeth into fall's finest fruit—enjoying all the different varieties at their peak.

Apples are a delicious ingredient in many recipes. Fill your kitchen with sweet aromas of baked apple, nutmeg, and cinnamon as you bake apple desserts for the whole family.

Here are some great recipes to make while you and your family usher in the fall season.

APPLE PANCAKES

- 1 1/2 cups all-purpose sifted flour
 - 1 teaspoon salt
 - 4 tablespoons sugar
 - 1 1/2 teaspoon baking powder
 - 2 medium eggs
 - 3 tablespoons melted butter
 - 1 1/4 cups milk
 - 1 cup finely chopped apples
- Sift together flour, salt, sugar, and baking powder into a mixing bowl.

In a separate bowl, beat eggs; add butter and milk and blend. Stir into dry ingredients until well blended then stir in finely chopped apples. Cook over medium heat in a greased skillet. Yields: 12 to 14.

Betty Light Lebanon

APPLE SQUARES

- 1 package deluxe yellow cake mix, divided
- 1/4 cup melted butter, divided
- 1 large egg
- 2 cans apple pie filling
- 1/4 cup granulated sugar
- 1 teaspoon cinnamon

Preheat oven to 350 degrees. Grease and flour a 9x13-inch baking pan. Remove and set aside 1 cup cake mix. In a medium bowl, combine the remaining cake mix, 1/2 cup melted butter, and egg. Mix thoroughly and spread and pat into prepared pan.

Spread apple pie filling over batter in pan.

Mix together the reserved cup cake mix, 1/4 cup melted butter, sugar, and cinnamon, and sprinkle over top of pie filling.

Bake for 45 minutes. Cool and cut in desired portions or eat warm with a dip of vanilla ice cream.

Drizzle some butterscotch sundae syrup over ice cream and top with whipped cream and you'll think you've gone to heaven. Happy eating!

Betty Light Lebanon

CIDER

- 1 gallon apple cider
 - 1/2 cup brown sugar
 - Tie into a cheesecloth bag:
 - 24 whole cloves
 - 2 teaspoon whole allspice
 - 4 2-inch cinhamon sticks
- Heat cider over medium heat. Stir in sugar. Add spice bag. Simmer 15-20 minutes.

Tina Forry Palmyra



A dollop of whipped cream dresses up apple cake and is quicker to prepare than frosting.

APPLE CRISP

- 4 apples
 - 1/4 cup oatmeal (not instant)
 - 1/4 cup brown sugar
 - 1/2 cup flour
 - 1 teaspoon cinnamon
 - 1/2 cup butter
- Whipped cream or ice cream
- Pare apples and slice thin; arrange in a greased 8-inch square pan or 9-inch pie plate. Combine oatmeal, sugar, flour, and cinnamon. Cut in butter; sprinkle over apples. Bake at 350 degrees for 35-40 minutes. Serve with whipped cream or ice cream. Serves 6.

Elleen Greenaway Somerville, N.J.



TURKEY-APPLE QUESADILLAS

- Sweet honey mustard
 - 4 flour tortillas
 - 4 slices deli-smoked turkey
 - 28 tart apple slices
 - 6 slices cheese
 - Butter, melted
- Spread mustard on one side of each tortilla. Layer 1 tortilla with two slices turkey, 1/2 apple slices, and 3 slices cheese. Cover with one tortilla. Repeat with remaining tortilla. Brush melted butter on both sides of each quesadilla. Heat 10-inch skillet or griddle. Grill quesadilla over medium heat, turning once, until cheese is melted and quesadilla is lightly browned (2 to 3 minutes). Repeat with remaining quesadilla. Cut into wedges. 4 servings.

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Apple bars come in a variety of tastes and appearances, but fresh apples make a nutritious addition to them all.

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 listed below.

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APPLESAUCE SYRUP

- 1 cup applesauce
 - 10-ounce jar apple jelly
 - 1/2 teaspoon cinnamon
 - Pinch cloves
- In a medium saucepan, combine all ingredients and heat over medium heat. Cook and stir mixture until jelly melts and syrup is hot.

B. Light Lebanon

CINNAMON APPLE FROSTY

- 1 gallon cold milk
 - 12-ounce can apple concentrate
 - 1 1/2 quarts vanilla ice cream, softened
- Cinnamon and nutmeg to taste
- Combine all ingredients in punch bowl and beat until frothy. Add cinnamon and nutmeg to taste.

Royell Bashore Lebanon Lil' Dairy Miss



Try the unexpected—apple slices—in Turkey-Apple Quesadillas.