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## POST COOKBOOK

## Susan Pietraccini recommends apple desserts

by Joan Kingsbury  
 The arrival of Autumn not only brings brightly colored leaves and nippy weather but ripe apples too. With apple season upon us once again, Susan Pietraccini offers Post readers several apple dessert recipes.

Whole Wheat Jewish Apple Cake is moist and flavorful. Orange juice gives the cake its flavor. Sliced apples, chopped nuts and raisins make Whole Wheat Jewish Apple Cake a real treat. Susan adds raisins and nuts to Whole Wheat Jewish Apple Cake but these ingredients are optional.

If your family enjoys spice cake try Susan's Whole Wheat Applesauce Cake. Having company for dinner? Serve Susan's Apple Cobbler warm with cream or ice cream for dessert. This dessert is sure to please your guests.

Recently Susan has been experimenting with whole wheat flour. Susan has found little change in the taste of whole wheat baked goods as opposed to white flour baked goods. Even her brother, a fellow who really knows his cookies, agreed that Susan's Whole Wheat Peanut Butter Cookies are delicious.

Impossible Quiche is very easy to prepare. Sprinkle crumbled bacon, shredded Swiss Cheese and chopped onion over the bottom of a pie plate. Blend remaining ingredients in a blender container on high speed for one minute. Pour into the pie plate, then bake.

Impossible Quiche forms a crust as it bakes. Susan usually serves Impossible Quiche with a green vegetable.

Susan, her husband, Ron, and their children live on Pinecrest Avenue in Dallas. The Pietraccinis have two sons, Sean, age five, and 21-month-old Brian. Sean is a kindergarten student at Dallas Christian School. The Pietraccinis are members of Dallas Community Church.

Both Susan and Ron are graduates of Dallas High School. Although "retired" since the arrival of Sean, Susan is a licensed practical nurse. Ron is employed by Wasserott's Medicare. Susan, who collects antiques and old baskets, really enjoys searching for these items at local auctions. The Pietraccini's greenhouse provides the atmosphere for another favorite pastime, raising plants. Ron's spare time is spent taking flying lessons, working towards his pilot's license.

**IMPOSSIBLE QUICHE**  
 12 slices (1/2 lb.) bacon  
 1 c. (4-oz.) shredded natural Swiss cheese  
 one third c. finely chopped onion  
 2 c. milk  
 1/2 c. bisquick  
 4 eggs  
 1/4 t. salt  
 1/8 t. pepper

Heat oven to 350 degrees. Fry bacon until crisp; crumble. Grease a 9 or 10-inch pie plate. Sprinkle bacon, cheese and onion evenly over the bottom of the pie plate. Place remaining ingredi-

ents in the blender. Cover and blend at high speed for 1 minute. Pour into pie plate. Bake until quiche is golden brown and knife inserted in center comes out clean, about 50-55 minutes. Let stand for 5 minutes before cutting.

**WHOLE WHEAT PEANUT BUTTER COOKIES**  
 1 c. shortening  
 1 c. granulated sugar  
 1 c. brown sugar  
 2 eggs  
 1 t. vanilla  
 1 c. peanut butter  
 2 c. whole wheat flour  
 2 t. soda  
 1/2 t. salt

Thoroughly cream shortening, sugar, eggs, vanilla. Stir in peanut butter. Sift dry ingredients. Stir into creamed mixture. Drop dough by rounded teaspoons onto an ungreased cookie sheet. Press with the back of a floured fork to make criss cross. Bake for about 10 minutes. Makes 5 dozen cookies.

**WHOLE WHEAT JEWISH APPLE CAKE**  
 5 T. sugar  
 2 t. cinnamon  
 3 lb. apples, peeled and sliced  
 2 c. sugar  
 1 c. oil or butter  
 4 lg. eggs  
 1/4 c. orange juice  
 2 1/2 t. vanilla  
 2 c. whole wheat flour  
 1 c. white flour  
 3 t. baking powder  
 1 c. chopped nuts, optional  
 1 c. raisins, optional

Combine sugar, cinnamon and peeled, sliced apples. Mix together 2 cups sugar and oil; cream well. Add eggs one at a time beating after each

addition. Gradually add flour to baking powder with orange juice and vanilla. Add nuts and raisins. Pour one third of the batter around the bottom of a lightly greased 9 or 10-inch tube pan. Cover batter with apples. Continue in this manner two more times. Bake 1 1/2 hours at 350 degrees.

**WHOLE WHEAT APPLESAUCE CAKE**  
 1 stick butter  
 1 c. sugar  
 1 egg  
 1 3/4 c. whole wheat flour  
 1 t. soda

1/2 t. salt  
 1 t. cinnamon  
 1/2 t. cloves  
 1/2 t. nutmeg  
 1 c. raisins  
 1 c. chopped nuts  
 1 c. applesauce  
 Combine ingredients. Bake in a 13 x 9" pan in a 350 degree oven for 25 to 30 minutes.

**APPLE COBBLER**  
 7 lg. apples, peeled and sliced  
 two thirds c. sugar  
 3 T. flour  
 1/2 t. cinnamon  
 2 T. butter or margarine  
 2 T. sugar  
 1 1/2 t. baking powder

1/2 t. salt  
 one third c. shortening  
 3 T. milk  
 1 egg  
 Heat oven to 375 degrees. Arrange apples in an ungreased 8x8x2" pan. Mix two thirds c. sugar with 3 tablespoons flour and cinnamon. Sprinkle over apples. Dot with butter.

Combine one cup flour, 2 tablespoons sugar, baking powder and salt. Cut in shortening thoroughly. Mix in milk and egg. Drop dough by spoonful onto fruit. Bake for 25 to 30 minutes until golden brown. Serve warm. May be served with cream or ice cream. Blueberries may be used instead of apples.

## PTG open house

The Gate of Heaven Parent Teacher Guild met recently with an open house orientation. President Mary Ann Thompson introduced the officers, welcomed the parents, teachers, and guests.

The candy bar sale will begin on Oct. 3, with Lucille Luksic and Ellen Casterline as chairpersons.

Ed Napieralski spoke of the newly formed academic committee.

Joe Hayer presented the new constitution for the Guild which was voted upon and accepted.

The blood drive, headed by Peg Cartier, will take place at the Gate of Heaven auditorium on Oct. 24.

Mike Williams spoke of the plans related to the sports committee.

Milly Jones and Betty Dowd were hostesses for this event.

The next scheduled meeting will take place on Wednesday, Oct. 15.

## LaLeche meets

The Back Mountain East La Leche League will hold the second in a series of four monthly meetings at the home of Mrs. Francis Hoover, Trucksville. The Art of Breastfeeding and Overcoming Difficulties will be discussed on Wednesday, Oct. 15 at 7:30 p.m. All interested women are invited to attend.

La Leche League is an international organization that is as near to every mother as her own home town or telephone. The League is dedicated to helping mothers during all phases of their nursing experience. A lending library, pamphlets, and reprints covering many topics related to breastfeeding are available.

For women who cannot attend the Trucksville meeting, the Back Mountain West La Leche League will meet on Thursday, Oct. 16 at the home of Mrs. Richard Maciejczak, Sweet Valley. Advantages of Breastfeeding to Mother and Baby is the topic of discussion.

For more information concerning the East meeting contact Mrs. Phillip Johnson, Trucksville or Mrs. Laurence Stearn, Carverton. For more information concerning the West meeting contact Mrs. Albert Holcomb, Sweet Valley.



Sue Pietraccini

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