

APPLE PIE

1/3 to 2/3 cup sugar
 1/4 cup all-purpose flour
 1/2 tsp. ground nutmeg
 1/2 tsp. ground cinnamon
 Pinch of salt
 8 medium-sized apples (1 cup)
 2 Tbsp. margarine

Heat oven to 425 degrees. Peel, core and slice apples. Try to keep the size of the slices even. Mix sugar, flour, nutmeg, cinnamon and salt in large bowl. Stir in apples. Pour into pastry-lined pie plate. Dot with margarine. Cover with top crust and seal edges. Cut slits in the top. Bake 40-50 minutes or until crust is brown.

Zachery Gregory
 Keystone High School

APPLE PIE

1 bag Macintosh apples
 1 cup sugar
 4 dots butter
 Flour and cinnamon

Peel and slice apples. Lightly flour bottom crust. Add apples to crust and sprinkle with sugar. Lightly dust apples with flour and cinnamon. Place dots of butter on top of apples. Add top crust. Crimp sides and cut a slice in the center of the top crust. Bake 1 hour at 375 degrees.

Phillip Miles
 Clarion-Limestone High School

APPLE PIE FILLING

4 1/2 cups sugar
 1 cup cornstarch
 2 tsp. cinnamon
 1/4 tsp. nutmeg
 1 tsp. salt
 10 cups water

Mix all ingredients and stir until bubbly. Add 2 gallons sliced apples. Pour liquid over apples and pack in jars. Cold pack 15 minutes.

Patricia Wolfe
 Parker

AUNT BESSIE'S POUND CAKE

Cream 3 sticks butter or margarine. Add a 1-pound pkg. powdered sugar and cream well. Add 6 eggs, one at a time, beating well. Blend in 3 cups flour, 1 tsp. vanilla and 1 tsp. almond extract. Use a well-greased and floured tube or bundt pan. Start it to bake in a cold oven and cook at 325 degrees 1 hour, possibly a little longer.

Claudia Jagers
 Centerville

AUNT CALINA'S WHITE BUTTER CAKE

1/2 cup butter
 1 1/2 cups sugar
 2 1/4 cups sifted flour
 4 tsp. baking powder
 3/4 tsp. salt
 1 cup milk
 1 1/4 tsp. vanilla
 5 egg whites

Mix and bake.
 Mary Jane Egger
 Jackson Center

BAKED APPLE DUMPLING PIE

Crust:
 2 cups flour
 1 cup shortening
 1 egg, slightly beaten
 3 1/2 Tbsp. cold water
 2 tsp. vinegar
 1/2 tsp. salt

Cut shortening into the flour and salt; mix with pastry blender. Combine egg, water and vinegar and dribble over the flour mixture while stirring with a fork until it begins to form a ball. Gather it together and chill until ready to use.

Pie:

1/3 cup raisins
 1/3 cup chopped walnuts
 1/4 cup brown sugar, packed
 1/4 tsp. cinnamon
 3 Tbsp. butter
 1/4 cup brown sugar, packed
 3 Tbsp. raspberry jam or preserves
 4 Golden Delicious apples (they hold their shape better)

Combine raisins, walnuts, 1/4 cup brown sugar and cinnamon and set aside. Melt butter in a 9- by 12-inch cast iron skillet or saute pan. The pan must go in the oven. Add the other 1/4 cup brown sugar and raspberry jam. Heat until it bubbles and remove from heat. Halve the apples and core with a melon ball utensil. Fill with raisin/nut mixture, compacting it with fingers. Quickly invert the stuffed apple halves, placing cut-side-down into the mixture in the skillet. You should be able to get 6 or 7 halves around the edges and one in the center. Dice leftover apples and scatter among the halves. Sprinkle remaining raisin/nut mixture over apples. Roll out pastry to fit inside rim of skillet or large enough to crimp crust like a pie. Cut a few decorative slits in top and brush with beaten egg white and sprinkle with sugar. Bake at 375 degrees for 20 minutes and then reduce heat to 350 degrees and bake 25 minutes until crust is golden brown. Cool 30 minutes before serving.

Marilyn Mohnkern
 Oil City

BAKER BOYS' CAKE

2 1/2 cups flour
 2 cups sugar
 6 Tbsp. cocoa
 2 cups cold water
 1/2 cup oil
 2 Tbsp. apple cider vinegar
 1 tsp. salt
 2 tsp. baking soda

Preheat oven to 350 degrees. Grease and flour pan. Mix dry ingredients. Add wet ingredients. Mix and pour into pans. Bake 40-45 minutes.

Icing:

6 Tbsp. butter
 1 pound powdered sugar
 1/4 cup milk
 1 1/2 tsp. vanilla
 1/2 cup peanut butter

Mix well. For thinner icing, add more milk. Can also add more peanut butter. Wait until cake is completely cooled before adding icing.

Laura Shaffer
 Grove City

BAKLAVA NUT ROLL

Dough:

1/2 cup butter
 1 Tbsp. Crisco
 1/4 tsp. salt
 1/2 tsp. cinnamon
 2 egg yolks (save the whites)
 1/2 cup sour cream
 2 cups flour

Mix together butter, Crisco, salt and cinnamon. Cream with blender. Add egg yolks and sour cream. Mix. Slowly add flour. Work into a ball on a floured surface. Wrap in plastic wrap. Refrigerate 8 hours.

Filling:

1 pound ground walnuts (or any nut)
 1 cup brown sugar
 2 egg whites, unbeaten
 6 oz. honey

Mix nuts, brown sugar, egg whites and honey. Preheat oven to 350 degrees. Divide dough into two pieces. Roll out 1 dough ball onto floured surface. Thin is good. Spread half the filling on dough evenly leaving seam 1/3 inch on 3 sides. Roll up and wet finger with water to close dough seam. Repeat for other dough ball. Place seam-side-down on greased and floured cookie sheet. Bake at 350 degrees until golden brown, usually 30-45 minutes.

Heather Dobson
 Oil City

BEE'S BANANA CAKE

1 1/4 cups sugar
 1/2 cup shortening
 2 eggs
 2 bananas
 1 tsp. vanilla
 1 cup sour milk
 2 cups flour
 1 tsp. baking soda
 1 tsp. baking powder

Cream sugar and shortening together. Next add eggs and bananas. Beat 5 minutes. Add milk first, then dry ingredients. Add vanilla and mix well. Bake in 9- by 13-inch pan at 350 degrees for 30 minutes.


Tina Callander
 Knox

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