

### CRANBERRY APPLE CRISP

1 can whole cranberry sauce  
 4-6 medium apples (can use tart apple  
 or good cooking apple)  
 1 pkg. cookie mix (sugar or cranberry nut)

Peel apples and slice into eighths. Place in small casserole dish. Place cranberry sauce over top and throughout apple slices. Top with cookie mix by crumbling over top of apples. Bake 20-25 minutes at 350 degrees. Check for tenderness of apples and browning of cookies. Serve warm or cold.

Linda Boice  
 New Kensington

### CRUNCHY PEANUT BUTTER BARS

1 yellow cake mix  
 1 cup crunchy peanut butter  
 1 egg  
 1/3 cup water

Mix and pat into sheet pan. Bake at 350 degrees 15-18 minutes.

#### Topping:

Melt 1 cup chocolate chips with 1/2 cup crunchy peanut butter. Crunch up 1 1/2 cups corn flakes in plastic bag and add to chocolate chips and peanut butter. Spread while topping is warm.

Betty Mertzseis  
 Tionesta

### DAD'S FAVORITE APPLE PIE

#### Filling:

5 1/2 cups Gala apples  
 2 cups Bartlett pears  
 1 Tbsp. lemon juice  
 1/2 cup sugar  
 3 Tbsp. flour  
 1/2 tsp. cinnamon  
 1/4 tsp. nutmeg  
 Dash of apple pie spice

#### Topping:

3/4 cup flour  
 1/4 cup sugar  
 1/4 cup brown sugar  
 1/2 cup butter (cold)

#### Crust:

3 cups flour  
 1 Tbsp. sugar  
 1 tsp. salt  
 1/2 cup vegetable shortening (cold)  
 1 1/2 sticks butter (cold)  
 1/2 cup water (cold)  
 Dash of cinnamon, nutmeg and apple pie spice

Preheat oven to 375 degrees. Peel and slice apples and pears. Mix with all other ingredients. Mix ingredients for topping. Mix butter in until it is pea-sized bits. Set aside. Mix dry ingredients for crust. Add shortening, butter and water. Mix until butter is in pea-sized bits. Roll and place in pan. Add apple and pear mixture; top with crumble mixture, then bake for 1 hour or so.

Laura Shaffer  
 Grove City

### DATE COOKIES

2 1/2 cups all-purpose flour  
 1/2 tsp. Arm & Hammer or Cow brand  
 baking soda  
 1/4 tsp. salt  
 1/4 tsp. nutmeg  
 3/4 cup butter or shortening  
 1/2 cup sifted brown sugar, firmly packed  
 2 eggs  
 1/2 cup sour milk  
 1/2 cup dates, finely chopped  
 1/2 cup nut meats, coarsely cut

Sift, then measure flour. Sift three times with the baking soda, salt and nutmeg. Cream butter until light and fluffy. Gradually add sugar, beating after each addition. Add beaten eggs. Alternately add dry ingredients and liquid, a small amount at a time, beating until smooth after each addition. Add dates and nuts last. Drop by spoonfuls on ungreased baking sheet. Bake at 425 degrees for 15 minutes. Makes 3 dozen cookies.

Stevie Campbell  
 Union High School

### DATE NUT PUFFS

Beat until stiff 3 egg whites and 1/4 tsp. salt. Add 1 Tbsp. flour and 1 3/4 cups confectioners' sugar, 1 Tbsp. at a time, and beat until stiff. Fold in 2 cups broken walnuts, 1 cup chopped dates and 1 tsp. vanilla extract. Drop from teaspoonfuls onto parchment paper-covered cookie trays. Bake at 300 degrees for 30 minutes. Cool completely before removing from paper.

Sue Sproul  
 Clarion

### DATE PUDDING

In a small saucepan, boil together:  
 2 cups water  
 1 scant cup brown sugar, not firmly packed  
 2 Tbsp. butter or oleo

Pour into 9- by 9-inch baking dish. In a mixing bowl, add:

1/2 cup brown sugar, not firmly packed  
 1/2 tsp. cinnamon  
 1 Tbsp. butter or oleo  
 2 tsp. baking powder  
 1/2 cup milk  
 1 cup flour  
 1/2 cup chopped dates  
 1/2 cup chopped walnuts

Mix together until just blended and drop by spoonfuls into hot syrup in baking pan. Bake at 350 degrees about 20-30 minutes. Serve warm as is or with a scoop of ice cream.

Sheree Brody  
 Oil City

### DORI'S PHILLY CHEESECAKE

2 1/2 8-oz. pkgs. Philadelphia  
 Cream Cheese, softened  
 1/2 cup sugar  
 1/2 tsp. real vanilla extract  
 2 eggs  
 9-inch graham cracker crust

#### Topping:

1/4 cup sugar  
 4 oz. real sour cream  
 1/4 tsp. real vanilla extract  
 Mix cream cheese, sugar and vanilla at medium speed with electric mixer until well blended. Add eggs and mix well. Pour into crust. Bake at 350 degrees for 55 minutes until filling has cracks and is slightly browned at edges. Do not be afraid if it rises like a soufflé. It will flatten when cooled. For topping, mix sugar, sour cream and vanilla. Spread thin layer, enough to cover whole cake about 1/8-inch thick, on slightly cooled cake and bake for 10 minutes at 350 degrees. Cool for 3 hours or overnight. Add desired toppings like sliced fresh strawberries, blueberry pie filling or cherry pie filling. Top with whipped cream. The flavor will not be the same if you use any substitutes.

Dorothy E. Hall-Davis  
 Polk

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