

FRESH APPLE FRITTERS

1 cup fresh apples, chopped
5/8 cup flour
½ tsp. baking powder
½ tsp. salt
1 egg
Deep fat for frying

Combine dry ingredients and sift together. Add egg yolk beaten until thick. Fold in stiffly beaten egg white. Drop by spoonfuls into 370-degree deep fat. Drain on paper, then roll in powdered sugar. Serve with maple syrup.

Lakenya Jacobs
Union High School

FRIED COOKIES

Put 1 stick oleo, 1 cup sugar, 1 cup chopped dates and 1 beaten egg into a skillet. Add to skillet 1 tsp. vanilla, 2 2/3 cup Rice Krispies and ½ cup nuts, if desired. Drop on waxed paper. Roll into balls and then in coconut.

Patty Wolfe
Parker

GELATIN DESSERT

16 oz. cottage cheese
3-oz. pkg. Jell-o (any flavor)
20-oz. can crushed pineapple, drained
8 oz. Cool Whip

Combine cottage cheese, Jell-o and pineapple. You can also use fruit cocktail or chopped apricots, or even diced fresh fruit. Fold in Cool Whip. Let stand in refrigerator for a couple hours.

Charlotte Stover
Franklin

GRAMMY'S PEACHES AND CREAM

¾ cup flour
4-serving size pkg. vanilla pudding (cook-and-serve)
1 tsp. baking powder
1 egg
½ cup milk
3 tsp. butter
16-oz. can peaches
8-oz. pkg. cream cheese
½ cup sugar

Topping:

1 Tbsp. sugar
½ tsp. cinnamon

Combine flour, pudding mix, baking powder, egg, milk and melted butter. Spread in 8- by 8-inch greased pan. Drain peaches, reserving 1/3 cup of liquid. Chop peaches and sprinkle on top of batter. Beat together cream cheese and ½ cup sugar and reserved peach liquid. Pour on top batter. Combine sugar and cinnamon and sprinkle on top of cake after it is baked at 350 degrees for 45 minutes.

Kareena Eisenman
North Clarion High School

GRAPE DELIGHT

1½ to 2 pounds seedless grapes
16 oz. sour cream
2 Tbsp. vanilla

Topping:

3 Butterfinger candy bars
½ cup brown sugar

Put plucked grapes in 9- by 12-inch dish. Combine sour cream, cream cheese and vanilla. Mix until smooth. Pour over grapes and stir to coat. Crumble candy bars. Mix with brown sugar and sprinkle over grape mixture.

Irene Blair
Polk

GREAT FRIED ICE CREAM

1 scoop solid frozen vanilla or strawberry ice cream
1 crushed graham cracker
1 egg white

Scoop the ice cream into a bowl with crushed graham cracker. Roll around until covered. Roll ice cream in the egg white. Re-roll in graham cracker, then deep fry for 30 second to 1 minute in oil at 350 degrees. Makes 1 serving.

Justin Harshbarger
North Clarion High School

HARVEST APPLE SPICE CAKE

4 cups apples, coarsely chopped
2 cups sugar
2 eggs
½ cup canola oil
2 tsp. vanilla extract
2 cups flour
2 tsp. baking soda
2 tsp. cinnamon
1 tsp. nutmeg
¼ tsp. ground cloves
1 tsp. salt
1 cup chopped walnuts

Topping:

1/3 cup chopped walnuts
1/3 cup brown sugar
½ tsp. cinnamon
¼ tsp. nutmeg

Combine chopped apples and sugar in large bowl. Let stand 20 minutes. In another bowl, beat eggs with mixer. Add oil and vanilla extract. Mix flour, spices and baking soda. Add alternately with apple-sugar mixture. Stir in chopped walnuts. Pour into greased 9- by 13-inch baking dish. For topping, mix all ingredients and sprinkle over top of cake. Bake at 350 degrees for 1 hour or until toothpick comes out clean. May serve with ice cream.

Mary Duncan
Shippenville

HOMEMADE BREAD PUDDING

4 eggs, beaten
1 can evaporated milk
2 cups sugar
1 cup brown sugar
1 loaf white or wheat bread, cut up
2 tsp. cinnamon
1 Tbsp. margarine, melted

Mix in a large bowl. Shake cinnamon on top. Place in buttered dish or cake pan. Bake at 350 degrees until knife comes out clean. Serve warm or chilled.

Kathleen Duncan
Clintonville

HOT FUDGE CAKE

1 box Hershey's fudge chocolate cake mix
1 small container Cool Whip
1 jar Hershey's hot fudge
1 pkg. chocolate Heath chips

Prepare cake mix according to box. Let cool. Warm up fudge in microwave or in hot water on the stove. While fudge is warming, use a wooden spoon to poke holes throughout the cake. Fill holes with warm fudge. Cover with Cool Whip and sprinkle with toffee chips.

Jessica Shea
Seneca

ITALIAN CAKE

½ cup Crisco
½ cup oleo
1 2/3 cups sugar
6 eggs, separated
1 cup buttermilk
¾ tsp. baking soda
½ tsp. salt
2 cups cake flour
¾ tsp. vanilla
¼ tsp. butter flavor
1 cup coconut
1 cup pecans, chopped
½ cup maraschino cherries
¼ tsp. cream of tartar

Cream Crisco, oleo and sugar until fluffy. Add egg yolks and beat well. Add buttermilk with dry ingredients. Stir in flavoring, coconut, pecans and cherries. Beat egg whites with cream of tartar until stiff. Fold in cake mixture. Bake in 9- by 13-inch pan at 350 degrees about 25 minutes.

Icing:

½ cup oleo
8 oz. cream cheese
¼ cup sugar
¼ tsp. butter flavoring
1 tsp. vanilla
1½ cups chopped pecans

Mix everything except pecans and heat until smooth and creamy. Add pecans.

Geri Smith
Brookville

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