



Apple Butter

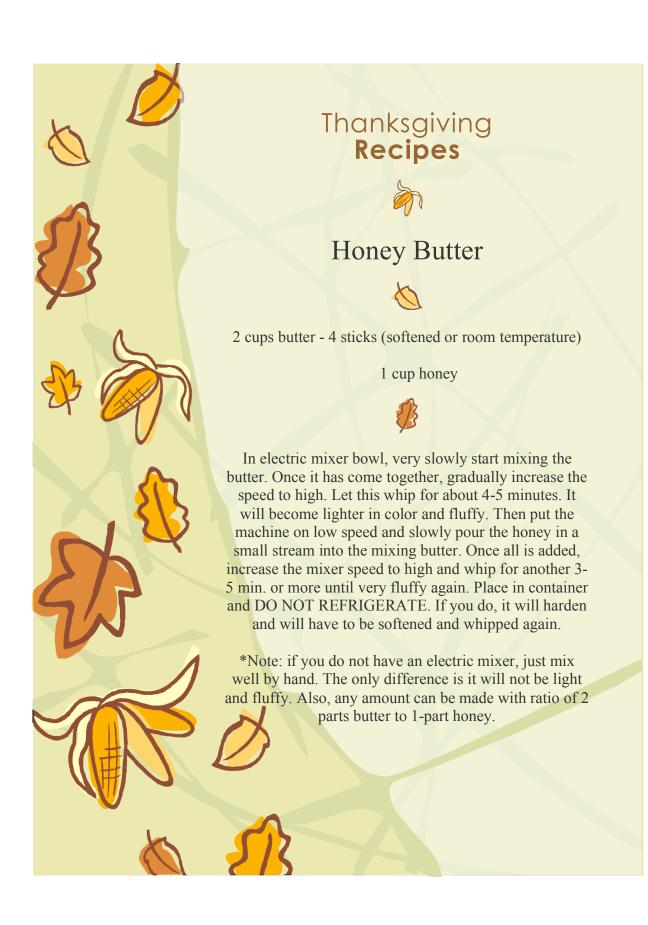


8 cups of unsweetened applesauce 3-4 cups of sugar, (depending on how sweet you like

1/4 teaspoon of cloves 1/2 teaspoon of nutmeg, allspice, and Cinnamon 1/3 cup apple cider vinegar (optional-helps to preserve



Cook assorted sweet apples until soft. Use a hand-mill to mash into applesauce (to save time use pre-made applesauce) Combine ingredients and cook, stirring frequently on low to medium heat until desired thickness (may also be cooked in a large roaster in the oven or electric roaster at approx. 325-350°F. Check and stir regularly). As it cooks down and gets thicker, it will start to change to a deeper golden or brownish color. This may take 3-6 hours, depending if you make a double recipe or more. Place into desired containers and







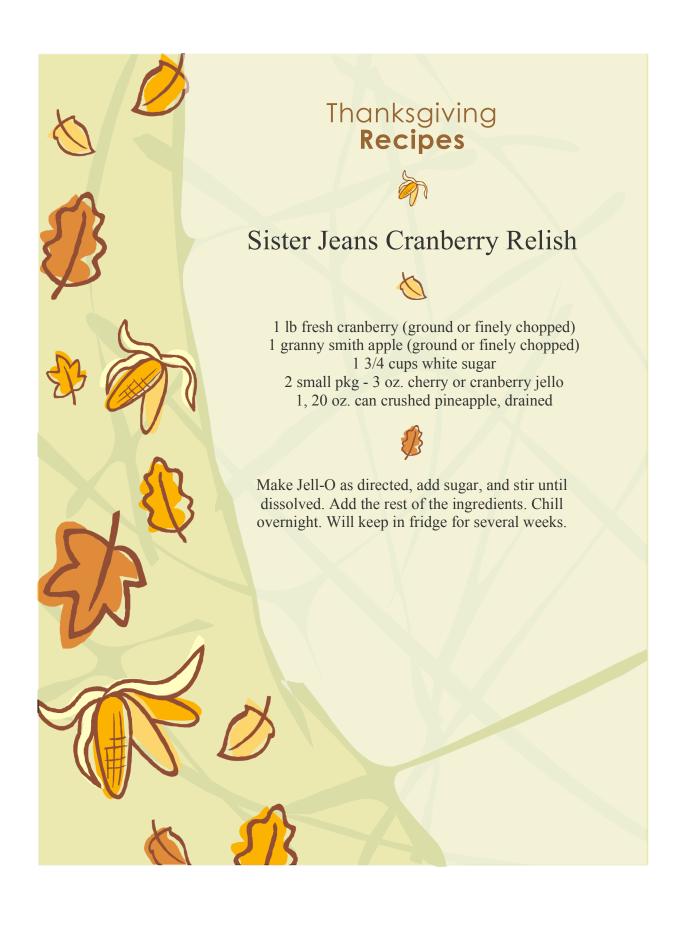
Cranberry Orange Muffins

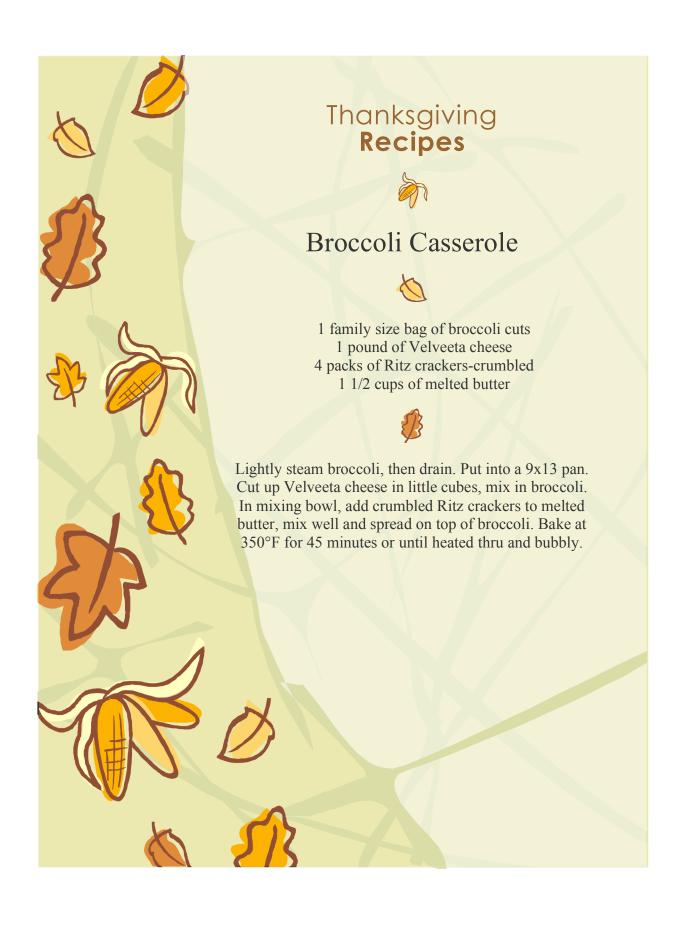


2 cups flour
1 cup sugar
1 1/2 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon baking soda
3/4 cup orange juice
1 tablespoon grated orange peel
2 tablespoons shortening
1 egg, well beaten
1 1/2 cups fresh or frozen cranberries, finely chopped



Preheat oven to 350°F. Mix together flour, sugar, baking powder, salt and baking soda in a medium mixing bowl. Stir in orange juice, orange peel, shortening and egg. Mix until well blended. Stir in cranberries. Grease any size muffin tins and fill a little over 1/2 full. Bake time will vary according to size used. The acorn muffins we made were small and took only about 8 minutes to bake. Remove from pan; cool completely. Wrap and store overnight. Optional: Brush syrup glaze onto muffin tops and dip in coarse natural sugar.









Mashed Potato Casserole



8 cups (2 1/2 lbs) peeled and guartered potatoes 1/2 cup Miracle Whip or salad dressing 1, 8oz package cream cheese 1 tsp. onion powder 3/4 tsp salt 1/4 tsp pepper 1 cup milk (more may be added if too thick)



Mix potatoes with enough water to cover. Bring to boil. Reduce heat to medium; cook 25-30 minutes or until tender. Drain well. In mixing bowl, stir together salad dressing, cream cheese, onion powder, 3/4 tsp salt and 1/4 tsp pepper. After they have blended well, add cooked potatoes, milk and beat until light and fluffy. Spoon into 1 1/2 quart casserole. Ready to bake at 350°F in oven until hot. Or if you plan to store it, cover tightly with foil and refrigerate or freeze. When reheating, you may keep it covered or uncovered. If uncovered, it will form a slightly golden crust on top. Serves 10-12.

> If planning on using it within a few days, you can keep in the refrigerator. Bake at 350°F for 45 minutes or until heated thru. You can also make ahead and freeze casserole. If you freeze it, bake at 350°F for 1 to 1 1/2 hours or more until

thoroughly heated.







Sweet Potato Soufflé



4 cups cooked sweet potatoes, (mashed) 1 cup sugar 3 eggs 2 cups milk 1 1/2 sticks of real butter (melted) 1 tablespoon vanilla



Mix and beat together. Place into a 9x13 baking dish. Mix together the topping ingredients below and spread over the potatoes. Bake at 350°F for approx. 45 minutes or until golden brown on top.



Topping:

1 cup brown sugar 1 1/2 sticks of real butter (melted) 2 cups self-rising flour 1 cup chopped pecans







Dutch Apple Pie



7-8 cups peeled and sliced apples
Lemon juice (approx. 1-2 tbsp)
3/4 cup white sugar
1 1/2 tsp cinnamon
1/8 tsp mace (or nutmeg)
2 tbsp flour or other thickener
1-2 tbsp melted butter - optional
10" deep dish pie pan with unbaked pie crust



Sprinkle lemon juice on sliced apples and toss. Mix all the dry ingredients in a separate bowl and add to the apples. Place this mixture into a prepared unbaked pie crust. Drizzle the melted butter over the apples. Place 2 cups of crumb mixture over the pie (see recipe below), making sure to cover all the apples. Bake at 350°F for about 50-60 minutes or until apples are cooked. May have to cover crumb mixture with foil to prevent it from becoming too brown.

Crumb Topping Mixture:

2 cups flour 1 1/3 cup white sugar 3/4 cup butter softened

Mix flour and sugar together. Cut in the butter until it is evenly distributed and resembles fine crumbs. Spread on top of apples in pie pan.