

Kay's Kitchen

It is fall apple time again so I go "all out" for foods in this season. Will be the good any time this week. Apples are good anyway you wish to use them. From just eating raw, cut up in salad, apple sauce, to fancy desserts.

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By Kay Fisher

APPLE POLY

1/3 cup butter
1/3 cup medium-sized cooking apples
1/2 cup brown sugar
1/2 teaspoon cinnamon
1/2 teaspoon butter
1/2 cup raisins
1/2 cup water

Prepare rich biscuit dough; roll 1/4 inch thick. Spread with a mixture of 1/2 cup diced apple, 1/2 cup raisins; 1/2 teaspoon cinnamon, 1/2 cup sugar and 1/4 cup firmly packed brown sugar. Roll as for jelly roll; cut crosswise in 2-inch slices, place in greased baking pan and add 3/4 cup water. Bake in hot oven, 400 degrees for 30 minutes. Serve with sauce if desired. Serve approximately 6.

HARD SAUCE

1/2 cup butter
1 cup confectioners' sugar
1/2 teaspoon vanilla, lemon or almond extract, cinnamon or nutmeg
1 tablespoon cream
Cream butter until soft; gradually beat in sugar, then cream and vanilla, beating until fluffy. Brandy, rum, cherry or port wine, or maraschino cherry juice may be substituted for vanilla. Beat lightly in serving dish and chill until cold but not hard. Yields approximately 3/4 cup sauce, or enough for 10 to 12 servings.

APPLE SCALLOP

1 cup flour
1/2 cup butter, or butter and other shortening
1/4 cup firmly packed brown sugar
4 cups sliced apples
dash salt
1/2 cup flour, butter and sugar with pastry blender to form crumbly mixture. Arrange apples in buttered baking dish, sprinkle with cinnamon and cover with flour mixture. Bake in moderately hot oven, 375 degrees about 45 minutes, or until apples are tender and crumbs browned. Serve with cream/sour sauce. Serves 6.

BAKED APPLE DUMPLINGS

1 recipe rich biscuit dough
1 medium apple
1/2 cup firmly packed brown sugar
dash salt
1 teaspoon cinnamon
1 tablespoon ground orange rind
1/2 cup raisins
2 tablespoons butter
1 egg white
powdered sugar

Prepare rich biscuit dough, roll 1/4 inch thick and cut in 6-inch squares. Pare and core apples and place one in center of each square; fill cavities with mixture of sugar, raisins and raisins and dot with butter. Bring opposite corners of dough together on top of apple; mullen edges of one side with water and seal, prick with fork. Brush with slightly beaten egg white and sprinkle with sugar. Bake in hot oven, 375 degrees, for 10 minutes; then reduce heat to moderate, 350 degrees and bake 20 minutes longer. Serves 6.

PORK CHOPS CASSEOLE

6 pork chops, 1/2 inch thick
1 teaspoon salt
1/8 teaspoon pepper
4 medium-sized sour apples, peeled and sliced
1 cup water
4 medium-sized sweet potatoes, peeled and sliced

Wipe chops and brown in hot frying pan; place in casserole, sprinkle with salt and pepper, and place apples and potatoes in layers on chops. Cover and bake in moderately hot oven, 325 degrees about 2 hours. Serves 6.

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