

# It's Apple Time!



The apples in this Swedish pie bake up tender but crisp inside a butter-rich shortcake crust. Delicious with whipped cream or ice cream and coffee!

## SWEDISH APPLE SHORTCAKE PIE

- 1/2 cup butter
- 1/2 cup sifted confectioners' sugar
- 3/4 cup cornstarch
- 3/4 cup sifted all purpose flour
- 6 cups thinly sliced cooking apples
- 1 cup sugar
- 1/4 cup all purpose flour
- 1 teaspoon cinnamon
- 2 tablespoons butter

Cream butter until fluffy; add confectioners' sugar gradually, continuing to cream until light. Add cornstarch and flour, and beat well. Chill about two hours. Pat pastry into a 9-inch pie pan; flute edges.

Combine sliced apples, sugar, flour, cinnamon. Place in shell and dot with butter. Cover pan with foil; bake 50 minutes at 375°. Remove foil and bake 25 minutes longer.

## GINGERBREAD STREUSEL

- 1/2 cup all bran cereal
- 1/2 cup light molasses
- 1/4 cup soft shortening
- 1/4 cup boiling water
- 1 egg
- 1 cup sifted all purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon ginger
- 1/4 teaspoon salt
- 1/4 teaspoon ground cloves

Combine bran, molasses, shortening and boiling water in mixing bowl. Add egg and beat well; let stand 5 minutes. Sift together flour, soda, baking powder, ginger, salt and cloves; add to bran mixture, stirring only until combined. Spread in greased 8x8x2-inch pan. Bake in 350° oven about 25 minutes. Cover with Apple Streusel Topping. Broil slowly 5 minutes, or until bubbly and browned. Serve warm with spiced butter, cinnamon sauce or lemon sauce—or plain!

**Apple Streusel Topping:** Drain 1 can (16 or 17 ounces) sliced apples and arrange on baked gingerbread. Combine 1/2 cup sugar, 1/4 cup softened butter, 1/4 cup chopped walnuts or pecans. Then sprinkle mixture over apple slices.

Now, after a citrus summer, September brings apples back to the food stores. You may have already tasted this year's Wealthies — tart, spicy and truly all purpose. Grimes Golden is a lesser known all purpose apple—bland, sweet, saucy. And don't forget the juicy, spicy Jonathans!

Here are the recipes to do justice to the fresh flavor of apples—recipes for now and next month, when a whole new crop of good baking apples will appear!

## PINE-APPLE PIE

Winner, 9th Grand National Bake-Off by Mrs. Susan Jones, Delaware, Ohio

- 2 cups sifted all purpose flour
- 1 teaspoon salt
- 2/3 cup shortening
- 1 egg yolk
- 2 teaspoons lemon juice
- 4 tablespoons water

### FILLING:

- 4 cups (4 medium) apples, pared and sliced
- 1 cup (9-oz. can) crushed pineapple, undrained
- 2/3 cup sugar
- 1 teaspoon cinnamon
- 3 tablespoons flour
- 1 tablespoon melted butter

Sift flour and salt into mixing bowl. Cut in shortening. Blend together egg yolk, lemon juice and water; sprinkle over flour mixture, stirring with fork. Mix until just moist enough to hold together. Divide in half. Roll out one half on floured surface 1 1/2 inches larger than inverted 9-inch piepan. Fit loosely into pan.

Combine apples, pineapple, sugar, cinnamon and flour. Place in pastry-lined pan.

Roll out remaining dough, cut slits. Place over filling; seal and flute. Brush with butter. Bake at 425° for 10 minutes, then at 350° for 25 to 30 minutes, or until apples are tender.

## MARBAPPLE GINGER CAKE

Junior Winner in the 5th Grand National Bake-Off by Joanne L. Littley, Bluff Point, New York

- 4 cups pared, sliced apples (4 to 5 medium)
- 1 cup sugar
- 1 tablespoon flour
- 1 teaspoon cinnamon
- 2 tablespoons butter
- 2 tablespoons water
- 1 tablespoon lemon juice
- 2 1/4 cups sifted all purpose flour
- 2 teaspoons double-acting baking powder
- 1 teaspoon ginger
- 1/2 teaspoon salt
- 1 cup sugar
- 1/2 cup shortening
- 2 unbeatn eggs
- 2/3 cup milk
- 1/4 cup molasses
- 1 teaspoon cinnamon
- 1/4 teaspoon cloves
- 1/4 teaspoon nutmeg
- 1/4 teaspoon soda

Combine in saucepan apples, sugar, flour, cinnamon, butter, water and lemon juice. Cook over medium heat, stirring gently and occasionally, until apples are tender. Pour into well-greased 13x9x2-inch pan. (If desired, ingredients may be cut in half and cake baked in 8x8x2-inch pan for 40 to 50 minutes.)

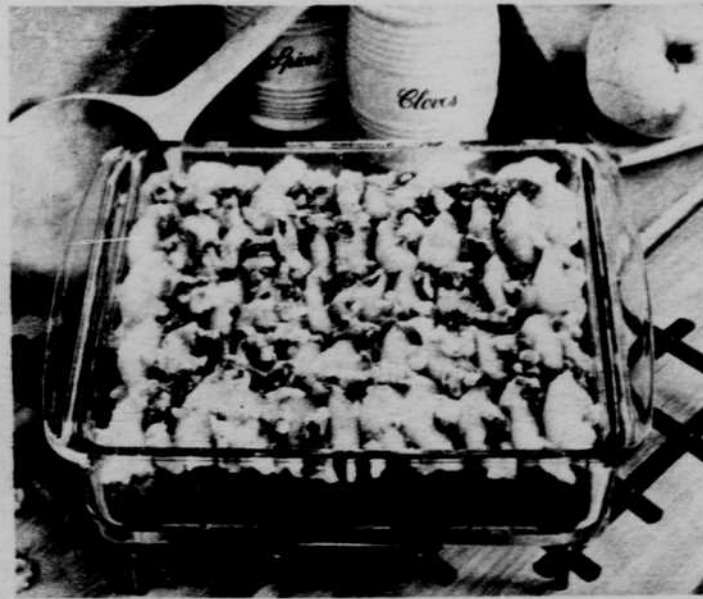
Sift flour with baking powder, ginger and salt. Set aside. Add 1 cup sugar gradually to shortening, creaming well. Blend in eggs; beat for 1 minute. Add milk alternately with dry ingredients, beginning and ending with dry ingredients. Blend thoroughly after each addition. (Use low speed with electric mixer.)

Place half of batter in second bowl. Blend in molasses, cinnamon, cloves, nutmeg and soda. Spoon light and dark batters alternately over apples.

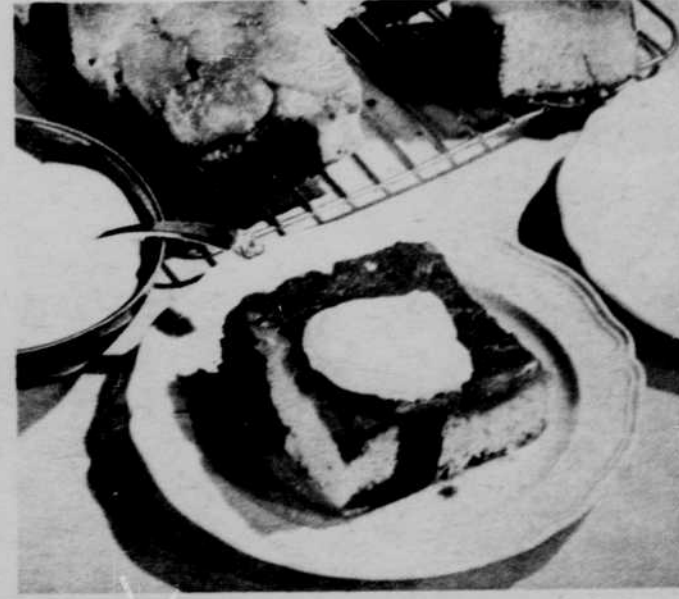
Bake at 350° for 50 to 60 minutes. Cool in pan 15 to 20 minutes, then invert on serving plate or on wire rack covered with foil. Serve warm or cold, plain or with whipped cream.



New twist for apple pie: mix in crushed pineapple... taste its delightful surprise flavor.



A harvest of apples and pecans make a new streusel for an old favorite—molasses-rich gingerbread.



Creamy yellow and molasses-spiced batters bake over—and serve under—saucy apples.