

## Apple-Sauce Torte

- 4 eggs
- 1 can evaporated milk
- Juice of 1 lemon
- 2 cups apple-sauce (unsweetened)
- 1/2 cup melted butter

Mix yolks of eggs, apple-sauce, lemon juice and milk together; add stiffly beaten whites. Line sides and bottom of torte pan with one package of ground graham crackers, mixed with scant cup melted butter. Bake in a slow oven.

Reserve some of the graham cracker mixture to sprinkle on top of cake. Serve with whipped cream.

## Apple Roll

- 2 cups flour
- 4 tablespoons sugar
- 5 tablespoons shortening
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 2/3 cup sweet milk

Sift dry ingredients, then cut in the shortening, add the milk, stirring all together. Roll dough on board about 1/4 of an inch thick, keeping dough in oblong shape; spread with melted butter, then a generous layer of finely chopped apples and sugar. Sprinkle cinnamon over this and roll tightly into a long roll. Cut slices about 2 inches thick and place in greased pan. Keep slices close together; on top of each slice place 1/3 of an apple. Bake in oven until apples on top are brown. Serve hot with rich sauce.

## Dutch Cobbler

- Into a pie tin put
- 3 cups apples, cut thin
- 1 tablespoon butter
- 1 tablespoon molasses
- 1 cup sugar
- Top crust only.
- 1 tablespoon flour
- Pinch salt, cloves
- 3 tablespoons hot water

Bake 40 minutes in hot oven.

## APPLE DUMPLINGS

- 2 Cups flour
  - 1 Tsp. salt
  - 2 Tsp. baking powder
  - 3 Tbsp. butter or Spry
  - 1 Cup milk
  - 6 Apples, pared and sliced
- Blend flour sifted with salt and baking powder and butter as for biscuits. Then add milk mixing the while from out side of dish in. Do not beat or mix too much. Put on floured board and roll out to about 1/4 inch thick. Cut into eight squares and divide the sliced apples on to each square, carefully bring the edges up over appres, place in a dripping pan. Dot each dumpling with tsp. butter, a little nutmeg. Then cover whole with 2 cups white sugar and last pour over whole 2 cups of boiling water.

Put in hot oven and bake until a nice brown about 45 min. The boiling water and sugar as above makes the sauce for dumplings. Serves eight.

MRS. E. J. CHATELLE

## APPLE BREAD

- 1 Cup sugar
- 1/2 Cup shortening
- 2 Eggs
- 1 1/2 Tbsp. sour milk
- 2 Cups flour
- 1/4 Tsp. salt
- 1 Tsp. soda
- 1 Tsp. Baking powder
- 1 Cup raw apples (grind but not peel.)
- 1/4 Cup nutmeats
- 1 Tsp. vanilla

Cream sugar, shortening, eggs, apples, milk, flour with soda, baking powder and salt. Then nutmeats and vanilla. Bake in moderate oven 375 degrees for 45 minutes in a loaf pan.

LILLIAN B. LAWSON