

### DARLENE'S APPLE PIE

Pastry for a 10" pie plate	1/4 tsp. nutmeg
7 cups sliced apples	1 tsp. cinnamon
3/4 cup sugar	1/8 tsp. salt
2 TBSP. flour	

Mix together and let stand while preparing the following crumb crust:

1/2 cup sugar )	Mix	1/3 cup butter or margarine
3/4 cup flour )	together.	

Cut in butter until crumbly. Sprinkle over apples in pie plate. Bake at 400 degrees for 30 minutes. Reduce temperature to 350 degrees and continue baking for 10-20 minutes.

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### DARLENE'S APPLE CAKE

Slice 4 or 5 apples. Make a batter as follows:

1 cup oil	3 tsp. baking powder
2 cups sugar	4 eggs
3 cups flour	1/2 cup orange juice

Make a topping as follows:

7 TBSP. sugar	1-1/2 TBSP. cinnamon
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Mix ingredients together all at once (will be a thick batter). Put 1/3 batter in a greased and floured tube pan, followed by a layer of apples, then 1/3 of topping. Do this in three stages. Bake at 325 degrees for 1-1/2 hours. Cool completely before removing from pan.

## DARLENE'S APPLE DUMPLINGS

Core and slice apples.

Make a dough of:

2 cups flour	¾ cup shortening
4 tsp. baking powder	¾ cup water (slight)
½ tsp. salt	

Divide dough into 8 portions and roll each in thin circle.

Place therein:

½ cup apples	½ tsp. butter
2 TBSP. sugar	sprinkle cinnamon

Bring dough up like a bag, pinching tops together. Place in buttered pan.

Make syrup of:

1-1/2 cups sugar	1 TBSP. butter
2 cups water	sprinkle cinnamon

Let boil 2 minutes. Pour over dumplings. Bake at 350 degrees for 45 minutes (until brown).

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## DARLENE'S APPLE CRUNCH

Peel and slice apples and place in baking dish. Add ¼ cup of water. Sprinkle with sugar according to the tartness of apples. Sprinkle with cinnamon. Make a crunch of:

¾ cup flour	½ cup sugar
½ cup butter or margarine (melted)	nuts if desired

Makes a lumpy mixture. Spread over apples. Sprinkle nutmeg on top. Bake until apples are tender (about 45 minutes) at 350 degrees, using a 1-1/2 quart baking dish.

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