



## PAN FRIED APPLES

1/4 cup margarine  
6 cups sliced BAUGHER apples, fairly thick  
1/3 to 1/2 cup sugar, white  
1/2 teaspoon cinnamon

Melt butter in shallow pan till fairly hot. Add apples and cook about 5 to 10 minutes. Add sugar and cinnamon halfway through cooking. Just before serving, add approx. 5 large marshmallows. Stir till melted. Serve hot.



## FRESH APPLE CAKE

Combine and beat for 2 minutes

1 1/4 cups vegetable oil

2 cups sugar

Add: 3 whole eggs

3 cups diced BAUGHER  
apples

1/2 cup chopped nuts

3 cups flour

1 teaspoon cinnamon

1 teaspoon salt

1 teaspoon baking  
soda

1 tablespoon vanilla

\* batter will be stiff

Grease and flour a 9" x 13" sheet pan. Shake some cinnamon on bottom of pan. Pour in batter and spread evenly in pan. Bake at 325 degrees for 1 hour.

**Topping:** 1 stick margarine

1 cup brown sugar

1/4 cup evaporated milk

Bring above to a boil & boil for 5 to 8 minutes. Let cool slightly. Add 1 teaspoon vanilla. Spread over cool cake.



## APPLE CRUMB PIE

- 1 unbaked 9" pie crust
  - 5 cups peeled, sliced BAUGHER apples
  - 3/4 cup sugar
  - 3/4 teaspoon cinnamon
- Mix above together and fill pie shell.

- Crumb topping:
- 3/4 cup flour
  - 1/3 cup brown sugar
  - 6 tablespoon margarine

Blend together, and put over apple filling.  
Bake at 400 degrees for 50 minutes.



## APPLE MUFFINS

- |                    |                                  |
|--------------------|----------------------------------|
| 1/2 cup sugar      | 3 teaspoons baking powder        |
| 1/4 cup shortening | 1 1/2 cup chopped <u>BAUGHER</u> |
| 1 teaspoon salt    | apples                           |
| 1 egg              | 1/2 cup flour                    |
| 1 cup milk         | 1/4 cup brown sugar, packed      |
| 1 1/2 cups flour   | 1/4 teaspoon cinnamon            |

Combine sugar, shortening and salt; add egg and beat well. Stir in milk. Mix flour, cinnamon and baking powder. Stir flour into other mixture and blend, batter will be lumpy. Add apples which have been coated with 1/2 cup flour, blend carefully. Fill well-greased muffin tins about 2/3 full. Sprinkle with combined brown sugar and 1/4 teaspoon cinnamon. Bake at 400 degrees for 20 to 25 minute until golden brown. Makes 12.



## DELICIOUS APPLE SALAD

2-3oz. packs lemon jello  
3 tablespoons sugar  
dash salt  
4 cups water  
Let set until it starts to thicken.

Then add:

3 red, unpeeled BAUGHER diced apples  
3 bananas, sliced  
1 can-16 oz. crushed pineapple (drained, save juice)

Pour everything into a flat dish or sheet cake pan.

Topping: in saucepan- cook together

1/2 cup pineapple juice

1/2 cup sugar

1 whole egg

2 tablespoons flour

Dream Whip (1 envelope)

Nuts (Your favorite kind)

Let cool, then add 1 pack dream whip prepared according to directions. Combine this with cooled sauce. Spread on top of jello mixture and sprinkle with chopped nuts of any kind.



## TAFFY APPLE DIP

1 package (8 oz.) cream  
cheese, softened  
3/4 cup packed brown sugar  
1 tablespoon vanilla

1/2 cup chopped peanuts  
6 BAUGHER apples,  
cut into wedges

In a small bowl, beat cream cheese, brown sugar and vanilla until smooth. Put mixture in small bowl with apple wedges surrounding bowl, for easy dipping.



## **CHUNKY APPLESAUCE**

Peel, core, and slice 6 BAUGHER apples into thick pieces. Cook with just enough water or cider to keep from scorching in a covered saucepan. Stir occasionally. Mash up apple pieces a little. Sweeten to taste while hot. Add a dash or two of cinnamon or nutmeg.



## **SMOOTH APPLESAUCE**

Follow the above recipe, but grind the BAUGHER apples through a food mill after cooking. Add sugar and spices to taste. For variety, sweeten the sauce with brown sugar or honey. Cook a few raisins with applesauce for a change.



## **APPLE CRISP**

4 cups sliced BAUGHER apples  
1 cup flour  
3/4 cup brown sugar  
1 teaspoon cinnamon  
1/4 teaspoon nutmeg  
1/4 teaspoon salt  
1/2 cup margarine

Put apples into buttered 8"x8"x2" baking dish. Blend flour, sugar, cinnamon, nutmeg and salt with butter to a mealy consistency. Sprinkle over apples and bake at 375 degrees for 30 to 40 minutes.



## **BAUGHER'S APPLE PIE**

- 6-7 cups Baugher's apples, sliced  
(*Jona-Gold, Ida Red, Granny Smith*)
- 2 Tbsp. flour
- 2 Tbsp. butter
- 3/4 cup sugar
- 1/4 cup brown sugar
- 1/2 tsp. cinnamon
- 1 pkg. Pillsbury pie crust.

Directions: Mix sugars, flour and cinnamon together in bowl, toss with sliced apples and set aside. Place one crust in bottom of 9" pan. Put apple mixture into pie crust, spreading out evenly. Cut butter into small pieces and place evenly over apple mixture. Lay top crust on work table and cut slits in center to vent. Place on pie and crimp edges to seal. Bake at 425 degrees for 10 minutes. Reduce heat to 350 degrees and continue baking about 40 minutes or until top is gold brown.

---