



.....WALDORF SALAD

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| 3 cups diced apples | $\frac{1}{2}$ cup mayonnaise or salad dressing |
| $\frac{1}{2}$ cup chopped celery | 1 tablespoon sugar |
| $\frac{1}{2}$ cup red grapes, halved
and seeded | $\frac{1}{2}$ teaspoon lemon juice |
| $\frac{1}{2}$ cup chopped walnuts | $\frac{1}{2}$ cup whipping cream |

Combine apples, celery, grapes, and walnuts. Combine mayonnaise, sugar, and lemon juice. Whip cream till peaks form; fold into mayonnaise mixture. Fold all into fruit mixture. Chill.



.....Baked Apples

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| Medium sized tart apples | brown sugar |
| butter or margarine | raisins |
| water or apple cider | nuts |

Core apples through stem ends, being careful not to go through to the bottom. Pare top of each apple a third of the way down. Place in a baking dish. Fill each cavity with 1 tsp of butter or margarine, 1 tsp (Approx.) of brown sugar, raisins, and nuts. Pour small amount of water or apple cider into baking dish. Heat oven to 350°F. Bake 40 to 50 minutes, or until apples are tender. (Some varieties will bake faster.)

Variations: Place a large marshmallow in the top of each apple cavity.

Put $\frac{1}{2}$ cup of maple syrup over the apples before baking.



.....Danish Apple Cake

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| $\frac{3}{4}$ cup ($1\frac{1}{2}$ sticks) butter or margarine | 5 medium Cortland, Golden Delicious or other good baking apples (about 2 lbs) sugar/cinnamon mix |
| $\frac{3}{4}$ cup sugar | |
| 3 eggs | |
| 1 tsp vanilla | |
| $1\frac{1}{2}$ cups all-purpose flour | |
| $\frac{1}{2}$ tsp baking powder | |

Preheat oven to 400°. Butter an 11-inch round pan or 9x9x2 square pan. Beat together the butter and the $\frac{3}{4}$ cup sugar in a large bowl until blended. Add eggs and vanilla; beat until light and fluffy. Combine flour and baking powder in small bowl. Stir flour mixture into butter mixture to make a rather stiff batter. Spread into pan.

Peel apples. Halve lengthwise and core. Place each half flat-side down. Cut each half crosswise into $\frac{1}{4}$ inch slices, keep half intact, do not cut all the way through. Press each half one at a time, flat-side down, into batter in pan, spacing them evenly. Sprinkle the entire top with a sugar/cinnamon mixture. Bake in preheated oven for 30 to 35 minutes.