

### **Easy as Pie! Apple Pie!**

2 c. all purpose flour  
2 1/2 lbs. tart apples  
1 c. margerine (not low fat!)  
1 c. sugar  
2-3 T. water  
3 T. flour  
1-2 t. cinnamon

Mix 2 c. flour and 1 c. margerine with fingers or food processor until crumbly. Add 2 T. water, but DON'T MIX!!! Simply press the dough together to make a ball (you may need another T. of water). Once you add the water, the more you mix, the tougher the crust will be!!! Proceed.....Roll 1/2 the dough into a 9" circle on a well-floured board. Roll up (like rolling up a napkin) on the rolling pin and unroll into a 9" pie pan. Fill the pie with peeled & sliced apples. Mix sugar, 3 T. flour, and cinnamon and sprinkle over apples. Roll out the top crust, gently place on top of apples, trim and pinch edges together, then poke holes w/ a fork in the top so steam can escape during baking. Bake at 400 for 15 minutes, then turn down to 350 and continue baking for 45 minutes.

### **Fried Apples**

Melt 1/4 c. margarine in large heavy skillet over medium heat. Add 4 peeled and sliced Jonathan apples and fry until transparent (8-10 min.). Add mixture of 1/2 c. sugar and 1/2 t. cinnamon and continue cooking another 3-5 minutes. Serve over ice cream or with pork chops!

### **Ethel McKeeman's Fresh Apple Cake**

(Ethel is the mother of Mike McKeeman. Mike and his wife Karen operated Eastside Market in the 1970's)

2 c. sugar  
3 c. flour  
1 t. soda  
1 t. salt  
1 t. cinnamon  
3-4 c. peeled, chopped tart apples  
1 1/2 c. vegetable oil  
2 beaten eggs  
2 t. vanilla  
1/2 c. nut meats or more  
1/2 c. coconut

Mix first six ingredients. Add apples, nuts, and coconut and stir. Beat together, the oil, egg, and vanilla and add to apple mixture. Stir only until moist—it will be thick! Bake 350 degrees for 55 minutes in 9x13 cake pan. I like to add a powdered sugar glaze made w/ 2 c. powdered sugar and enough milk to make a thin frosting.

### **Microwave Applesauce**

6 to 8 medium apples  
(peeled & sliced)  
1/2 c. water  
1/2 c. sugar

Combine apples & water in 2 qt. casserole. Cover and microwave 8 to 10 minutes on high. Stir in sugar and allow to stand a few minutes.

### **Apple Pancakes**

2 c. Bisquick  
1/2 t. cinnamon  
1 egg  
1 1/3 c. milk  
3/4 c. grated apple

Mix first 4 ingredients. OK if it's still lumpy. Fold in apple. Cook pancakes on hot skillet until bubbles appear. Turn and cook other side until golden. Serve with apple cider syrup.

### **Apple Cider Syrup**

1 c. sugar  
1/2 t. cinnamon or Pumpkin pie spice  
2 T. lemon juice  
2 T. cornstarch  
2 c. apple cider  
1/4 c. margarine

Mix sugar, cornstarch, and spice in saucepan. Stir in cider and lemon juice. Boil one minute stirring constantly.

### **Hot Mulled Cider**

1/2 gallon fresh cider  
1 stick cinnamon  
8 whole cloves  
1/4 t. allspice

Heat cider to a boil, remove from heat, remove whole spices, and serve.