

SOME APPLE RECIPES

By

Mrs. L. M. DIAMOND



HERE ARE SOME EXCELLENT RECIPES IN WHICH THE HUMBLE BUT SUCCULENT APPLE PLAYS AN IMPORTANT PART

Apple Cheesecakes

- 1lb. apples
- ½lb. powdered sugar
- ½lb. fresh butter
- 4 eggs
- The thin rind and juice of a lemon
- ½lb. currants
- A little nutmeg
- ½lb. puff paste

Pare, core and cut in slices the apples, boil them with very little water, and the lemon rind, until you can pulp them with a fork. Melt the butter, mix it with the beaten eggs, using the yolks of all, but the whites only of two; add the rest of the ingredients, stir the mixture well; line some patty pans, or a tart tin, with puff paste, fill with the mixture, and bake about 20 minutes.

Apple Bread

- 2lbs. apples
- 4lbs. flour
- 1oz. yeast
- Water

Peel and core the apples, cut them in slices, put them in a stone jar, which place in a stewpan of boiling water, and stew the apples into a pulp. Mix this with the flour, add the yeast, and as much water as will make a smooth dough; cover the pan and set it in a warm place to rise for 12 hours. Form into rather long-shaped loaves, and bake in a quick oven.

Apple Charlotte (Hot)

- 12 large apples
- ½lb. sugar
- 1 lemon
- A little grated nutmeg
- 2oz. butter
- A stale sponge cake

Peel, core, and cut up the apples, put them in a stewpan with the sugar, the grated rind and the juice of a lemon, and a little grated nutmeg; stir till in a marmalade, then add the butter; cut the cake in slices ½in. thick, well butter a plain mould, line it with slices of cake made to fit quite close, press in the apple, cover with a plate and bake in a quick oven for three-quarters of an hour; turn out carefully and serve very hot. Thin bread and butter can be substituted for the sponge cake.

Apple Cake

- 1½lb. apples
- 1lb. lump sugar
- 3 lemons

Peel the apples, cut and core them, put them in a stewpan with the sugar, the juice of three lemons, and the rinds of 1½ lemons grated. Simmer for four hours till it becomes quite stiff, then put in a mould, in which let it remain all night; plunge the mould in hot water before turning out to prevent it sticking.

Apple and Fig Pudding

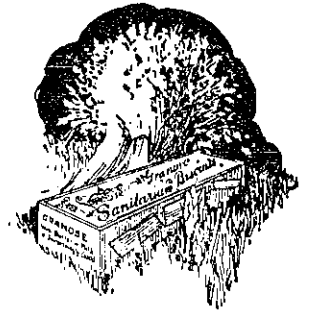
Mix 3oz. of flour, 3oz. of bread-crumbs with 2oz. finely chopped suit, 4oz. of figs cut small, a large apple coarsely chopped, and 2oz. of sugar. Mix all to a stiff paste with milk, adding 1 teaspoonful of baking powder. Steam in a greased basin for three hours. Serve with boiled custard.

Toffee Apples

Choose firm ripe apples, put a stick four inches long in each; boil 3lbs. of brown sugar with 1 pint of water and a teaspoonful of golden syrup in a saucepan until it is quite brittle when tested in cold water. Then add 1 teaspoonful of lemon extract and a little cochineal to colour. Dip the apples in the syrup, turn over and over until they are covered. Put on a buttered plate and remove before they are quite cold. Children delight in these.

Cheese Savoury

Cut up half a pound of cheese into small pieces, and melt it in an enamel saucepan with two tablespoonfuls of milk. Let it melt gradually, stirring occasionally. Have ready one or two eggs well beaten and pour these gently into the cheese gradually, stirring well; do not let it actually boil. Have slices of toast ready, heap up a little mould on each. A very tasty supper dish and easily prepared.



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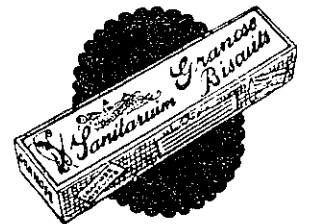
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