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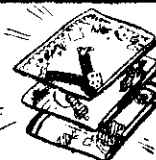
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CRYSTAL-CLEAR WINDOWS
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Windolene

Ask Aunt Daisy

More Apple Puddings



HERE are more recipes for apple desserts, both hot and cold, plain and fancy. They're always popular and so good for one, too. The children love them.

Apple Pandowdy

Four tart apples sliced thin, 1/2 cup sugar, 1/2 teaspoon cinnamon, 1/4 teaspoon salt, 1/4 cup molasses, 1/2 cup hot water, 1 cup sifted flour, 1 1/2 teaspoons baking powder, 1/4 teaspoon salt, 1/3rd. cup butter, about 1/3rd. cup milk. Fill oblong dish with sliced apples. Mix sugar, cinnamon and salt and sprinkle over apples. Combine molasses and hot water. Pour over apples. Bake hot oven 425 degrees (or Regulo 7) 25 minutes. Sift flour, baking powder and salt. Cut in shortening. Add milk, mix to a soft dough. Knead lightly about 20 seconds. Roll dough in rectangle about 1/3rd. inch thick. Fit dough over cooked apple mixture. Prick top all over with fork. Bake hot oven 425 degrees (or Regulo 7) 20 to 25 minutes.

Baked Apples in Jelly

Six apples, 2 cups water, sugar, 1 lemon, 1 packet jelly crystals. Peel and core apples. Fill centre with sifted sugar. Arrange in piedish, add more sugar, lemon juice and water. Bake with cover on. When apples are cooked but not broken, remove to glass dish, and make up jelly with the liquid, adding hot water if required. Pour this over apples and leave to set. Serve with whipped cream.

Caramel Custard Apples

Five large cooking apples, 6 oz. castor sugar, 3/4 pint water, 5 cloves, 2 eggs, 3/4 pint milk, a few almonds if desired. Peel and core apples and stick a clove in each, but leave them whole. Boil sugar and water a few minutes, then put the apples into this syrup and cook till tender, without breaking, turning occasionally. Make caramel by putting 3 oz. sugar and 1/2 gill water (about 1/2 teacup) into a little saucepan and boiling to golden brown. Remove from stove and let it get cold. Then add the milk to the caramel and warm very slowly. Do not let get very hot, then pour the caramel milk on to the 2 beaten eggs and cook until custard thickens (without boiling). When apples are tender arrange on table-dish and coat with the caramel custard. If possible when apples are cool, spike them with blanched and shredded almonds.

Syrup Baked Dumplings

Two cups flour, 2 teaspoons baking powder, 1 teaspoon salt, 3/4 cup butter, 1/2 cup milk to mix. Sift flour, salt and baking powder. Cut in the butter. Add milk and mix. Roll out 1/2-inch thick. Cut into squares. Sit a cored apple in each piece, sprinkle with sugar, cinnamon, nutmeg, etc. Gather up the corners, pinch together and put in baking dish. Syrup: One cup sugar, 1 cup water, 2 tablespoons butter, 1/4 teaspoon each ground cinnamon and nutmeg. Boil 5 minutes. Pour boiling hot over dumplings. Bake 30-40 minutes in moderate oven.

Apple Foam

Stew four apples in 1 pint water and sugar to taste. Set 1 red jelly (red currant, cherry, etc.), with the juice drained off the apples and made up to amount stated on packet. When jelly is

about half set stir in the apples and 1 egg white, stiffly beaten, and whip all together, finally putting in a glass dish to set. Lovely for kiddies. It is much improved when covered with whipped cream, sliced bananas and grated chocolate.

Apple and Pumpkin Pie

One cup cooked mashed pumpkin, 3 large apples, 1/2 peeled lemon, 1/2 cup sugar. Slice apples and lemon very thinly, cook slowly without water till very soft. Add pumpkin and heat through. Beat well. Fill pastry-lined plate and bake. Brush pastry over with white of egg before filling to prevent pastry going soggy.

Dutch Apple Pudding

Half pound flour, 1 tablespoon sugar, 2 oz. butter, 2/3rd. cup cold water, 2 teaspoons cinnamon, 1 teaspoon baking powder, pinch salt, 1 egg, 4 oz. light brown sugar, 4 large apples. Sift dry ingredients and rub in the butter, make into a soft dough with the well-beaten egg and water. Spread this into a shallow greased tin. Cut the apples into eighths after peeling and coring, press closely together into the dough, sprinkle with the brown sugar and cinnamon, put dabs of butter on top. Bake 1/2-3/4 hour.

Golden Apple Roll

Six ounces flour, 3 oz. shredded suet, 1/2 teaspoon baking powder, pinch salt, cold water to mix. Sift flour, salt and baking powder, add suet, mix well. Bind to firm dough with water and roll out fairly thinly. Spread with apple puree, sweetened, and flavoured with clove or lemon flavouring. Leave a margin of pastry all round. Roll as for jam roll, press edges firmly together. Place in shallow greased tin, pour over following golden sauce and bake in fairly quick oven about 40 minutes. Baste several times. Golden Sauce: Dissolve 1/4 cup golden syrup in about 3/4 cup boiling water, adding a tablespoon of butter and a squeeze of lemon juice.

FROM THE MAILBAG

Bran Muffins Wanted

Dear Aunt Daisy,

I wonder if you have a recipe for bran muffins? I do not think there is any flour in them, or if so, it is very little.

"One Who Enjoys Your Morning Session."

Bran muffins have to have half as much flour as bran, to bind the mixture. Mix 1 cup flour, 2 cups bran, 3/4 cup golden syrup, 1 cup milk, 1 teaspoon baking powder, 1 tablespoon cocoa, 1 teaspoon baking soda (small), and a few raisins. Mix all as usual. Put in patty pans. About 20 minutes moderate oven. Serve with butter. Or 1 cup sifted flour, 1/2 teaspoon salt, 3 teaspoons baking powder, 1 cup bran, 1 cup milk, 2 tablespoons shortening, 1/4 cup sugar, 1 egg, beaten. Sift first 3 ingredients. Add bran to milk in medium bowl and set aside to soak for 5 minutes. Meanwhile, cream shortening first, then add sugar and cream together until light. Add beaten egg and stir till smooth. Stir this into bran mixture. Now add sifted flour, salt and baking powder, stirring only until just

N.Z. LISTENER, JUNE 12, 1953.