

Sheet1

NAME,C,41	TIME,C,15	YIEICALCQ1,C,6Q2,CQ3,CQ4,C
THE ORIGINAL APPLESAUCE	2 HOURS	4 90 6 1/2 1/3 1
TASTY APPLE RINGS	30 MINUTES	6 200 1 6 1/4 2
APPLE DESSERT FROM CHILDHOOD DAYS PAST	45 MINUTES	5 305 4 1/4 2 3
BANANA TREATS	2 HOURS	12 165 3 2 4 12
CHERRIES JUBILEE	BEFORE SERVING	6 565 1 1/2 1 2 1/2
DELLA'S CHERRY COBBLER RECIPE	45 MINUTES	6 230 1 1 2 1
CREAMY MELON DISH FOR ANYTIME	15 MINUTES	6 145 1/2 1/2 2 1
DELICIOUS CARAMELED PEARS	1 1/2 HOURS	8 175 6 1/4 3 8

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Q5,CQ6,CQ7,CQ8,CQ9,CQ10	M1,C,12	M2,C,12	M3,C,12	M4,C,12	M5,C,12	M6,C,12	M7,C,12	M8,C,12
	CUP	CUP	CUP	TSP.				
1/2	4			TBS.	TSP.			
1/2	1/4	3	1/2	1/8	1	CUP	CUP	TBS. TSP.
1	2	1/2	1/2			TBS.	6 OZ. PKGE.	TBS. CUP CUP
						PINTS	10 OZ. JAR	17 OZ. CANS
1/4	1/3	1	1/2	1		POUND	CUP	CUP
1/8	1/2	1						TSP. TSP.
						TBS.	CUP	TBS. TSP.
						TBS.		TBS. TSP.
						TBS.		TBS. TSP.

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M9,C,1M10,C11,C,47	I2,C,47
COOKING APPLES	WATER
LEMON	BUTTER
TSP. CUP COOKING APPLES	SEEDLESS RAISENS
WATER	ASCORBIC-ACID MIXTURE
VANILLA ICE CREAM	RED-CURRANT JELLY
SWEET CHERRIES	WATER
CANTALOUPE	HONEYDEW MELON
BUTTER	WATER

Sheet1

I3,C,47

SUGAR

PACKED BROWN SUGAR

LEMON JUICE

BANANAS, PEELED AND CUT INTO THIRDS

DRAINED AND PITTED DARK SWEET CHERRIES

CORNSTARCH

SUGAR

BROWN SUGAR

I4,C,47

LEMON JUICE

WATER

BUTTER

WOODEN ICE CREAM STICKS

BRANDY

GRATED LEMON PEEL

LEMON JUICE

PEARS

Sheet1

I5,C,47

GROUND GINGER
QUICK COOKING OATS
SEMI-SWEET CHOCOLATE PIECES

GROUND CINNAMON
SALT

I6,C,47

APPLES, CORED AND CUT INTO 1/2 INCH RINGS
PACKED BROWN SUGAR
VEGATABLE OIL

ALL-PURPOSE FLOUR
WHIPPING CREAM

Sheet1

I7,C,47

I8,C,47

I9,C,47

I10,C,47

ALL-PURPOSE FLOUR
SHREDDED COCONUT

GROUND CINNAMON
TOASTED SHREDDED COCONUT

GROUND ALLSPICE

HALF AND HALF

VEGATABLE OIL
CURRY POWDER

BAKING POWDER

EGG

SUGAR AND SALT

Sheet1

ST1,C,142

CUT APPLES INTO QUARTER BUT DO NOT PEEL OR CORE. HEAT APPLES IN 3 QT. SAUCEPAN ON HIGH HEAT WITH
GRATE 1 TBS. PEEL AND 2 TBS. JUICE FROM LEMON.

PREHEAT OVEN TO 375F. PEEL APPLES AND CUT IN HALF, REMOVE CORES AND SLICE. GREASE 8X8 BAKING DISH
STIR WATER AND ASCORBIC-ACID MIXTURE IN BOWL UNTIL DISSOLVED. TOSS BANANAS INTO MIXTURE.

SCOOP ICE CREAM INTO 6 BOWLS.

RESERVE 6 CHERRIES FOR GARNISH. STEM AND PIT ALL OTHERS.

CUT CANTALOUPE AND MELON INTO BITE SIZE CHUNKS. IN LARGE BOWL, TOSS MELONS WITH SUGAR, SALT AND
PREHEAT OVEN TO 425F. IN 12X8 BAKING DISH, HEAT BUTTER, WATER AND BROWN SUGAR UNTIL BUTTER MELT

Sheet1

ST2,C,142

REDUCE HEAT, COVER AND SIMMER FOR 10 MINUTES OR UNTIL APPLES ARE VERY TENDER. STIR IN SUGAR AND
HEAT LEMON PEEL AND JUICE, BUTTER, BROWN SUGAR, WATER AND GINGER IN SKILLET UNTIL SUGAR DISSOLV
COMBINE APPLES, RAISINS AND LEMON JUICE IN BAKING DISH. IN 1 QT. SAUCEPAN MELT BUTTER. REMOVE FRO
INSERT STICK ABOUT 1 INCH DEEP IN EACH PIECE. PLACE ON COOKIE SHEET, FREEZE ABOUT 45 MINUTES.
IN SKILLET, HEAT CURRANT JELLY, STIRRING UNTIL MELTED. ADD CHERRIES, HEAT UNTIL SIMMERING.
MIX WATER AND CORNSTARCH IN 2 QT. SAUCEPAN. ADD CHERRIES, LEMON PEEL, CINNAMON, 1/4 CUP SUGAR, 1
BEAT WHIPPING CREAM IN SMALL BOWN UNTIL PEAKS FORM.
PEEL PEARS, REMOVE CORES BUT NOT STEMS. ARRANGE PEARS IN CASSEROLE SYRUP. COVER DISH WITH FO

Sheet1

ST3,C,142

PRESS APPLY MIXTURE THROUGH STRAINER, INTO LARGE BOWL. THIS WILL REMOVE SKIN AND SEEDS. ADD MO
ADD APPLES, COOK 10 MINUTES.

STIR IN OATS AND REMAINING INGREDIENTS EXCEPT HALF AND HALF TO FORM LARGE CRUMBS.

IN SMALL SAUCEPAN, HEAT CHOCOLATE PIECES WITH VEGATABLE OIL OVER MEDIUM HEAT UNTIL MIXTURE MEL

POUR IN BRANDY, HEAT BUT DON'T STIR FOR 1 MINUTE. LIGH BRANDY WITH MATCH. SPOON FLAMING CHERRIES

COOK OVER MEDIUM HEAT, STIRRING UNTIL MIXTURE BOILS. SPOON MIXTURE INTO SIX 6 OZ. CUPS.

SPOON CREAM MIXTURE OVER FRUIT IN BOWL. TOSS WELL AND SERVE IMMEDIATLEY.

ARRANGE PEARS IN DESSERT DISHES. POUR SYRUP OVER EACH PEAR.

Sheet1

ST4,C,142

COVER AND REFRIGERATE.

SPOON OUT OAT MIXTURE ON TOP OF APPLE MIXTURE. BAKE 30 MINUTES OR UNTIL CRISP AND LIGHT BROWN. PLACE BOTH KINDS OF COCONUT ON WAXED PAPER. REMOVE BANANAS FROM FREEZER AND PLACE IN CHOCOLATE. BE CAREFUL!!!!!!!!!!

PREHEAT OVEN TO 375F. MIX FLOUR, VEGETABLE OIL, BAKING POWDER, EGG, 1/4 CUP SUGAR AND 1/8 TSP. SALT.

ST5,C,142

RETURN BANANAS TO COOKIE SHEET AND FREEZE 30 MINUTES.

SPOON ONTO CHERRY MIXTURE. BAKE 15 MINUTES. GARNISH EACH WITH RESERVED CHERRIES.

ST6,C,142	ST7,C,142	SYS_ID,N,8,0
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