

Cheryl Almgren Taylor's Apple Pie quilt, on our August 2009 cover, inspired a mini bake-off (and extensive taste testing) among the *McCall's Quilting* staff members. Here are recipes for 3 of our favorite apple treats!

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Nana's Apple Cake (submitted by Kathy Patterson)

Cream together:

1/2 c. vegetable oil

1 can frozen apple or white grape juice concentrate, thawed

2 eggs

Stir in:

5 c. diced apples (unpeeled or peeled)

1 tsp. almond extract

Mix together, and then stir into moist ingredients:

1 c. unbleached white flour

1 c. whole wheat flour

2 tsp. baking soda

1 1/2 tsp. cinnamon

1/2 tsp. salt

Pour into greased 9" x 13" pan. Bake 30 minutes at 375° at high altitudes (40 minutes at 350° at lower altitudes), until toothpick inserted in center comes out clean. Serve warm or room temperature. Garnish with apple slices, nuts, powdered sugar, caramel ice cream topping, or whipped cream.

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APPLE CLOBBER, or, I'd Rather Be Quilting Apple Dessert (submitted by Sherri Bain Driver)

Note from the cook: Yes, that's clobber, because any REAL cook would say I ruined the idea of a fine dessert!

1 can apple pie filling

1 box spice cake mix

Melted butter

Dump the pie filling in a baking dish or pie pan. Sprinkle on as much dry spice cake mix as you want. Pour melted butter on top. How much butter, you ask? As much as you want. Bake at 350° for about 20-30 minutes.

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#### APPLE & SAUSAGE BRUNCH SIDE DISH (submitted by Beth Hayes)

Prepare each and set aside:

6 or 7 cooking apples

    Peeled, cored, and cut into thick slices

1 lb. bulk or link (cut into thirds) sausage

    Cooked and drained

1/2 lb. grated colby cheese

Syrup:

1-1/2 cup water

2" cinnamon stick

4 cloves

1/2 cup dark Karo syrup

1/2 cup brown sugar

In medium saucepan, bring syrup ingredients to a boil. In 2 batches simmer apple slices 3 to 5 minutes each. Remove with slotted spoon and set aside.

Remove spices and reserve syrup mixture. Thicken syrup with 1 tablespoon cornstarch dissolved in 1/4 cup water. Add to boiling syrup; cook and stir for a minute.

Place sausage, apples, and cheese in oven-proof 8x12 baking dish. Pour syrup over all. May refrigerate overnight if necessary.

Before baking, cut 1/4 cup butter into 1 cup Bisquick and sprinkle over sausage mixture. Bake at 350° for 30-40 minutes or until bubbly. Serves 8-10 as a side serving.