

By Nola Straub

WOW! Where is this year going? November already! It will be 2014 in a couple blinks of the eyes. It is the dessert time of the year again. Halloween brought out the sweet tooth in us.

We just have two major holidays before the new year— Thanksgiving to give God thanks for the first winter survived with the help of the Indians that first year and Christmas for the religious celebration of the birth of the Christ Child.

Pastry for Double

Crust Pie

Nola's Collection

2 1/4 c. all purpose flour

3/4 tsp. salt

2/3 c. shortening

8 to 10 tbsp. cold water

Sharing With Wauneta: WOW! Dessert time . . .

Written by Wauneta Breeze

Wednesday, 06 November 2013 20:32 - Last Updated Wednesday, 06 November 2013 22:28

In large bowl stir together flour and salt. Using a pastry blender, cut in shortening until pieces are pea size. Sprinkle water over part of the flour mixture; and gently toss with a fork. Push moistened dough to side of bowl. Repeat, using 1 Tbs. water at a time, until all flour is moistened. Divide in half; shape each half into a ball. On a lightly floured surface, use your hands to slightly flatten one ball of dough. Roll from the center toward the outside edges to form a 12-inch circle. Transfer pastry wrap around the rolling pin: unroll over 9-inch pie plate and ease pastry into pie plate without stretching it. Transfer filling to pastry-lined pie plate. Trim the pastry evenly with the rim of the pie plate. Roll remaining dough to a 12-inch circle and cut slits to allow steam to escape. Place pastry over filling and trim about 1/2 inch beyond the edge of pie plate. Fold top pastry under bottom pastry. Crimp edge as desired and bake as directed in your pie recipe.

My mother always made just one fruit pie after another: apple, cherry, peach, etc. I collected this recipe from some magazine and (have not tried it) but, found it interesting to me.

Apple-Cherry Pie filling

One double crust recipe. Prep time 40 min. Bake in oven 375 degrees.

1/2 c. toasted chopped almonds *

6 c. thinly sliced, peeled Jonathan or Golden Delicious apples

1/3 c. cherry preserves

1/2 c. sugar

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3 tbsp. all-purpose flour

1/2 tsp. ground cardamom

1 c. frozen unsweetened pitted tart red cherries thawed

Milk

Sugar

Preheat oven.

In a large bowl toss apples with cherry preserves. In a small bowl stir together sugar, flour, and cardamom. Add to apple mixture, add cherries and gently toss fruits to coat. Transfer filling in pastry-lined pie plate. Pour filling into double crust Pastry or cut a rope crust into 1/2-inch wide strips if desired for lattés top. Weave over the filling and press into edges of bottom pastry and fold pastry strips over the lattice top. Seal and crimp edge. Brush with milk and sprinkle with sugar. Cover top edges of crust with foil to prevent over browning. Bake 25 min. remove foil and bake 30 to 35 min. more until golden and bubbly filling Cool on wire rack.

* To toast nuts, spread them in a shallow pan. Bake in 350 degree oven for 5 to 10 min., stirring once or twice so they do not burn.

IF ... you make your own pastry crust or buy it already made to save time, you might want to make pies with a bottom crust and an alternate topping this time of year.

Crunchy Caramel Apple Pie

Another...(have not tried it) but, found it interesting.

Oven 375 degrees.

1 pastry crust

1/3 cup sugar

3 tbsp. all-purpose flour

1 tsp. ground cinnamon

1/8 tsp. salt

6 c. thinly sliced, peeled apples

1 recipe crumb topping (below)

1/2 c. chopped pecans

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1/4 c. caramel ice cream topping

Preheat oven to 375 degrees. On a lightly floured surface, roll out pastry for one crust. Ease pastry into a 9-inch pie plate being careful not to stretch pastry. Trim and crimp edge as desired. In a large bowl stir together sugar, flour, cinnamon, and salt. Add apple slices and gently toss until coated. Transfer apple mixture into pastry-lined pie plate. Sprinkle Crumb Topping over apple mixture. (recipe below.) To prevent over browning, cover edge of the pie with foil. Bake for 25 mins., remove foil. Bake for 25-30 mins. more OR until top is golden. Remove from oven and sprinkle with pecans. Cool on wire rack and drizzle with caramel topping before serving.

SO EASY Crumb Topping Nola's collection

In a medium bowl stir together:

1 c. packed brown sugar

1/2 c. all-purpose flour

1/2 c. quick cooking rolled oats

Using a pastry blender, cut in 1/2 c. butter until mixture resembles coarse crumbs.

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I feel we are so lucky to have our own flour mill right here in Wauneta. Some would say antique but ... it is a treasure to have home made flour. Plus don't you just love the flour sacks to make tea towels, aprons, table runners, lap quilt squares, and etc.?

Share with Wauneta your favorite holiday recipes. Send them to P. O. Box 303 Wauneta and I will type them up for everyone to share. Thank You! As always, Nola