

### Apple Kuchen Ancient Dish

Fruit kuchen is one of those cosmopolitan desserts which appears in the culinary lore of numerous European countries. Most experts credit its origin to Germany and, made with apples, it closely resembles a Dutch apple cake. Today's apple kuchen is still another version that's a variation of an old Danish recipe and it's a delicious dessert that's easier to prepare than you might expect. Experienced cooks will recognize that the secret of success with this cake lies largely in selecting apples which will hold their flavor under the cooking and, for this reason, the spicy Winesap apples are recommended in the recipe below. These late-harvested apples are famous for their keeping qualities, as well as for their distinctive tangy flavor and fine-grained texture so the Winesap is a good choice for all your favorite apple dishes.

**Apple Kuchen**  
 1 egg  
 1/2 cup sugar  
 1/2 cup milk  
 2 tbsps. melted shortening or salad oil  
 1 cup flour  
 1/2 tsp. salt  
 2 tps. baking powder  
 2 cups chopped Winesap apples  
 3/4 cup flour  
 1/2 cup sugar  
 3 tbsps. butter or margarine  
 Beat egg lightly and stir in the 1/2 cup sugar, milk and shortening. Sift flour, measure and sift again with salt and baking powder. Stir into egg mixture. Spoon into a well-greased 8-inch square pan. Sprinkle chopped apples over batter. Combine remaining flour and sugar and cut in butter until mixture is crumbly. Sprinkle over cake. Bake in a moderate hot oven (375 degrees F.) for 25 minutes. Serve warm or cold. Serves 6.

**FOR CHICKEN OR BEEF STOCK**  
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**Prunes Insure Crunchy Coffee Cake's Moistness**  
 Here's a "Crunchy Prune Coffee Cake" that will bring the most reluctant breakfast-eater to the table in a hurry. Sweet and juicy prunes in the batter insure the cake's moistness. Chopped almonds, butter, sugar and flour and just a little mace make the delicious topping for this favorite quick bread.

**Crunchy Prune Coffee Cake Batter:**  
 1 cup cooked prunes  
 1/2 cup shortening  
 1/2 cup granulated sugar  
 1 egg  
 1 cup milk  
 2 1/2 cups sifted all-purpose flour  
 4 teaspoons baking powder  
 1 teaspoon salt  
**Topping:**  
 1/2 cup sifted all-purpose flour  
 1/4 cup granulated sugar  
 3 tablespoons butter or margarine  
 1/2 teaspoon mace  
 1/2 cup finely chopped unblanched almonds  
 Cut prunes from pits into small pieces. Cream together shortening and sugar. Blend in beaten egg and milk. Sift together flour, baking powder and salt. Add to creamed mixture and stir only until blended. Pour into greased pan (about 11 1/2 x 7 1/2 x 1 1/2 inches). Blend topping ingredients until crumbly and sprinkle over batter. Bake in hot oven (425 degrees F.) about 25 minutes. Serve hot. Serves 6 to 8.

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By the Makers of SNOW'S CLAM CHOWDER

**Apple, Cheese Balls Make Festive Garnish**  
 A festive garnish for fresh or molded fruit salads are red apple and cream cheese balls. To prepare, mash the cream cheese with a fork and stir in grated fresh apple, adding the fresh apple juice to soften the cheese slightly. Form into small balls, roll in shredded coconut and chill.

**Tangy Apple Salad Good With Pork**  
 A tangy apple salad that makes good eating with pork chops or roast pork is made with spicy Winesap apples, sliced, orange slices, onion rings and lemon juice, then lightly sprinkled with fresh dill and served with a dressing of honey and lemon blended together.

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