

Apple Crumble Pie

by Rachel Glass

Filling:	Topping:
4 cups of sliced apples	½ cup softened butter
1 tsp. cinnamon	1 cup brown sugar
¼ cup sugar	1 cup flour
2 tbsp. butter	
9" unbaked pie shell	

Note: Rachel prefers green apples for this recipe.

Directions:

1. Peel and chop apples and place in the pie shell.
2. Combine sugar and cinnamon and sprinkle over the top of the apples.
3. Place chunks of butter over apple mixture. (Rachel says you can always use a little more butter than the recipe calls for!)
4. Combine topping ingredients with a pastry cutter until crumbly. Sprinkle it over the apples. (It works better if you slowly add the butter so it doesn't get too runny. You want to have little pieces!)
5. Bake pie at 450 degrees for 10 minutes, then reduce heat to 350 and bake for 45 minutes.



Red Hot Jello Salad

by Savannah Dickinson

Ingredients:

- 1 box (6 oz) Red Hot Candies
- 1 box (6 oz) Cherry Jello
- 1 jar (23 oz) unsweetened apple sauce
- 2 cups of water

Note: Strawberry or raspberry Jello may also be used.

Directions:

1. Bring 2 cups of water to boil.
2. Add Red Hots and dissolve.
3. Add Jello and dissolve.
4. In a separate bowl, pour in applesauce.
5. When Jello & Red Hots are completely dissolved, set off of stove and let cool for about 5 minutes.
6. Pour Jello/Red Hots mixture into applesauce and mix well.
7. Place in fridge overnight for Jello to set.



Hash Brown Casserole

by Cathy Byrd

Ingredients:	
1 - 32 oz. package frozen diced hash browns	
½ cup melted butter	
1 can cream of mushroom soup or cream of chicken soup	
1 - 8 oz. box sour cream	
1 - 12 oz. pkg grated American cheese	Topping:
1 tsp. salt	2 cups crushed corn flakes
½ cup chopped onion	¼ cup melted butter

Directions:

1. Place potatoes in a 9x13 greased dish.
2. Mix butter, soup, sour cream, cheese, salt, and onion and pour over potatoes.
3. Put crushed corn flakes on top of mixture and drizzle over ¼ cup melted butter.
4. Bake at 350 degrees for 45 minutes.

