

FRESH APPLE WALNUT CAKE

1 cup butter	1/2 tsp. salt
2 cups sugar	1 tsp. cinnamon
3 eggs	1/4 tsp. mace
1 tsp. vanilla	3 cups apples, chopped
3 cups flour	2 cups walnuts, roasted and chopped coarse
1-1/2 tsp. baking soda	



Cream butter and sugar until fluffy. Add eggs, one at a time, beating well after each addition. Add vanilla. Mix flour, baking soda, salt, cinnamon, and mace; add gradually to batter. Stir in apples and walnuts. Batter will be very stiff. Spoon into greased and floured 10-inch tube pan. Bake at 325° for 90 minutes. Use toothpick to test for doneness. Cool in pan for 10 minutes.

Optional glaze: 1/2 cup powdered sugar, 2 Tbsp. milk (added 1 tablespoon at a time), 1/8 tsp. maple flavoring, 1/8 tsp. vanilla. Pour over warm cake.

This cake keeps well and travels well. Warm before serving for best flavor.

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WARM & FRUITY BREAKFAST CEREAL

5 cups water	1/4 cup dried cranberries
2 cups seven-grain cereal (or oatmeal- not instant)	1/4 cup raisins
1 medium apple, peeled and chopped	1/4 cup chopped dates
1 cup unsweetened apple juice	1/4 cup maple syrup
1/4 cup dried apricots	1 tsp. ground cinnamon
	1/2 tsp. salt
	chopped walnuts, optional

In a 5 qt. slow cooker, combine the first 11 ingredients. Cover and cook on low for 6-7 hours or until fruits are softened (check after 4-5 hours). Sprinkle individual servings with walnuts if desired.

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For past holiday favorites, visit our web site:
<http://www.lehmanandlehman.com/RecipeArchive.html>



SHERRIED BEEF TIPS

3 lb. beef for stew *1/2 cup cooking sherry*
2 cans cream of mushroom soup *sliced mushrooms,*
1 pkg. Lipton onion soup mix *optional*

Cook all day in crock pot. Serve over noodles, rice or baked potato.

WALDORF COLESLAW

6 cups shredded cabbage *1/4 cup peanuts or*
2 cups red apples, chopped *chopped walnuts*
1/2 cup raisins *Miracle Whip*

Mix first four ingredients with enough Miracle Whip to moisten.

PUMPKIN DIP

(2) 8-ounce packages of *1 small jar marshmallow*
cream cheese *cream*
(1) 29-ounce can pumpkin *1 tsp. pumpkin pie spice*
2 cups powdered sugar *1 tsp. cinnamon*
1 tsp. vanilla

Whip together with a mixer until fluffy. Place in small, carved pumpkin (or bowl) and serve with gingersnaps or graham crackers.

SUMMER SQUASH CASSEROLE

1-1/2 pound yellow squash
1 pound zucchini
1 small sweet onion, chopped
2-1/2 tsp. salt, divided
1 cup grated carrots, optional
1 can cream of chicken soup
(1) 8-oz. container of sour cream
(1) 8-oz. can of water chestnuts, drained and chopped
(1) 8-oz. package of herb seasoned stuffing mix
1/2 cup butter, melted

Preheat oven to 350°. Cut squash and zucchini into 1/4 inch slices; place in a Dutch oven. Add chopped onion, 2 tsp. salt and water, then cover. Bring to boil over medium-high heat and cook 5 minutes. Drain well.

Stir together 1 cup grated carrots and next 3 ingredients, plus remaining 1/2 tsp. salt, in a large bowl; fold in squash mixture. Stir together stuffing mixture and 1/2 cup melted butter, and spoon half of stuffing mixture in bottom of lightly greased 13 x 9 baking dish. Spoon squash mixture over stuffing mixture, and top with remaining stuffing mixture.

Bake at 350° for 30-35 minutes or until bubbly and golden brown, shielding with aluminum foil after 20-25 minutes to prevent excessive browning. Let stand 10 minutes before serving.