

Anna Sheldon Hopkins passed away peacefully in her home at the age of 84 on November 2, 2006. To honor her memory and her wonderful cooking, we will continue to enclose bulletins from the past. We hope you will continue to enjoy reading, cooking, and eating these great recipes.

SHELDON GAS BULLETIN

JANUARY 2018

We are beginning the year with some easy menus and recipes, and we must include dessert! Let's start out with some bar cookies that are so good! We hope you enjoy these "sweet" recipes.

APRICOT WALNUT BARS

$\frac{3}{8}$ cup dried apricots, covered with warm water and simmered for 10 minutes, drain and chop

$\frac{1}{2}$ cup butter

$\frac{1}{4}$ cup sugar

1 $\frac{1}{3}$ cups flour

2 eggs

1 cup brown sugar

1 tsp. baking powder

$\frac{1}{4}$ tsp. salt

1 tsp. vanilla

$\frac{2}{3}$ cup chopped walnuts

Powdered sugar

Combine butter, $\frac{1}{4}$ cup flour, and 1 cup flour; blend together until crumbly. Pack crumb mixture into bottom of 8" square pan. Bake at 350° for 15 minutes or until lightly browned on top. Beat eggs, gradually beating in brown sugar. Sift together remaining $\frac{1}{3}$ cup flour with baking powder and salt. Stir into egg mixture; add vanilla, walnuts, and apricots. Spread mixture over baked layer; bake 30 more minutes. Cool well before cutting bars; sprinkle with powdered sugar.

BROWNIE PIE

1 stick butter, softened

2 eggs, beaten

1 $\frac{1}{4}$ cups sugar

$\frac{1}{4}$ cup cocoa

$\frac{1}{2}$ cup flour

1 tsp. vanilla

$\frac{1}{2}$ tsp. salt

1 unbaked pie shell (Pillsbury)

Mix all ingredients together until well combined; pour into pie shell. Bake at 350° for 40 minutes. Serve with ice cream if desired.

CHERRY COBLER

1 can cherry pie filling

1 cup quick cooking oats

$\frac{1}{2}$ cup brown sugar

$\frac{1}{3}$ cup flour

$\frac{1}{2}$ tsp. salt

$\frac{1}{4}$ cup butter, cold

$\frac{1}{2}$ cup chopped nuts

Butter 8X8" baking dish and pour cherry pie filling into dish. Combine oats, brown sugar, flour, and salt. With dinner knife cut in butter and nuts; mix well. Sprinkle mixture over pie filling. Bake at 350° for 35 minutes. Serve warm with Cool Whip.



APPLE NUT BREAD

Using fresh apples keeps the bread moist and delicious.

3 cups flour

1 tsp. baking soda

1 tsp. salt

1 tsp. cinnamon

$\frac{1}{2}$ tsp. nutmeg

1 $\frac{1}{4}$ cups cooking oil

2 cups sugar

3 eggs, beaten

2 tsp. vanilla

2 cups finely chopped apples, peeled

1 cup chopped nuts

1 cup raisins

Mix together flour, baking soda, salt, cinnamon, and nutmeg; set aside. In a separate bowl, beat together oil, sugar, eggs, and vanilla. Gradually add flour mixture, mixing until smooth. Fold in apples, nuts, and raisins.

Pour equally into 2 loaf pans. Bake at 350° for 1 hour or until toothpick comes out clean. When cooled, slice thin and serve with cream cheese or honey.



ANNA SHELDON HOPKINS