

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

JULY 2017

We are in the midst of summer vacation and that calls for easy meals. These are a few of the old tried and true dessert recipes that we have enjoyed over the years. Most of the recipes are easy enough for the kids to do too!

APPLE WALNUT CAKE

2 cups sugar
½ cup vegetable oil
2 eggs, beaten
2 tsp. vanilla
4 cups (1/2" cubes) Granny Smith apples,
peeled (about 5)
2 cups flour
2 tsp. baking soda
2 tsp. cinnamon
½ tsp. nutmeg
1 tsp. salt
1 cup chopped walnuts

Grease and lightly flour 12-cup Bundt pan. Combine sugar and oil; when well creamed, add eggs and vanilla. Once blended add apples. Sift together flour, baking soda, and spices; add to apple mixture. Mix in nuts and pour into prepared pan.

Bake at 325° for about one hour. Remove from oven and let cool on rack for 30 minutes. Turn out of pan and let cool completely. Serve with whipped cream.

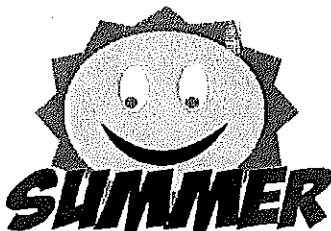
BANANA SPLIT PIE

The kids love this pie--- both making it and eating it!

1 cup hot fudge sauce
1 9" chocolate cookie pie crust
2 bananas, peeled and sliced
1 pint vanilla ice cream, softened
1 8 oz. can crushed pineapple, drained
2 cups sliced strawberries
2 cups Cool Whip
½ cup chopped nuts

Spread chocolate sauce over bottom of piecrust. Arrange sliced bananas over chocolate sauce; spoon ice cream over bananas spreading evenly. Cover and freeze for four hours.

Spoon pineapple over ice cream; arrange strawberries on top of pineapple. Top with Cool Whip and sprinkle with nuts. Best if served almost immediately but will hold in refrigerator for a few minutes, or freeze as needed.



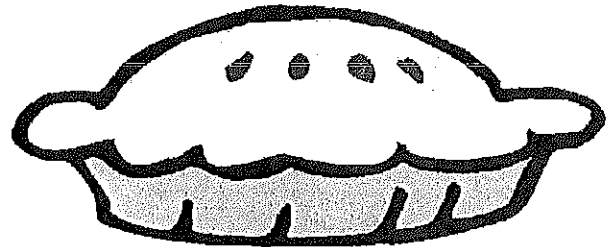
PEACH PIE

WITH BERRY JAM

Using frozen piecrust, this takes only minutes to assemble—great served with ice cream!

6 cups fresh peaches, peeled and sliced
½ cup raspberry jam
3 Tbs. sugar
1 ½ Tbs. cornstarch
½ Tsp. cinnamon
¼ Tsp. nutmeg
1 9" frozen piecrust
2 Tbs. butter

Combine first six ingredients; mix to blend. Transfer to crust, cut butter into small pieces and dot over surface of pie. Place pie on cookie sheet and bake at 400° until filling bubbles about 30 – 35 minutes. Cover edges with foil if browning too quickly. Serve warm or cooled.



STREUSEL-TOP APPLE PIE

5 Granny-Smith apples, peeled and sliced
½ cup firmly-packed brown sugar
1 Tbs. cornstarch
½ Tsp. cinnamon
1 9" pie shell, baked until barely brown
1 cup flour
½ cup sugar
½ cup butter, room temperature

Toss apples, brown sugar, cornstarch, and cinnamon. Place in baked pie shell. Mix together flour, ½ cup sugar; add butter and cut in until mixture resembles coarse meal. Sprinkle over apples. Bake for 10 minutes at 400°. Reduce temperature to 350°. Bake about 30 – 40 minutes until apples are tender. Great served warm!

ANNA SHELDON HOPKINS