

Recipes for the Holidays. November 2012

Apple Torte

1 egg
¾ cup sugar
1/3 cup flour
¼ tsp. salt
1 ½ tsp. baking powder
1 tsp. vanilla
½ cup chopped nuts (pecans , almonds or walnuts are all good. Use macadamias for a real treat)
1 cup chopped apples

Beat the egg and sugar together. Add the remaining ingredients in order, stirring well as you go. Turn the mixture into a buttered pie plate. Bake 30 minutes in a preheated 325 degree oven. Cool on rack. Serve with whipped cream or vanilla ice cream.

Cranberry Jelly

1 quart cranberries, washed
2 cups boiling water
2 cups sugar
Pinch of salt

Boil the cranberries in water for 20 minutes, uncovered. Rub through a strainer or cool and blend in a blender. Cook mixture for 3 minutes and add the sugar and salt. Cook for two more minutes and pour in a mold that had been slightly coated with oil. Chill for at least 2 hours. Unmold onto plate.

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