

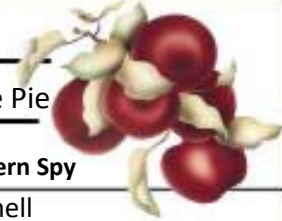


*Kercher's Sunrise Orchards*

- Family Owned Since 1922 - Celebrating 87 Years -

From the kitchen of Mrs. Apple

Recipe: Mr. Apple's Favorite Dutch Apple Pie



Use a tart apple such as Jonathan, Cortland, Ida Red, McIntosh or Northern Spy

2/3 c. sugar

1 9" unbaked pie shell

2 tble. All purpose flour

1/2 c. all-purpose flour

3/4 t. ground cinnamon

1/4 c. sugar

6-8 tart apples, pared, cored and  
sliced (6 cups)

1/4 cup butter

>Combine first 3 ingredients; stir into apples. Turn into pastry shell. Combine remaining flour and sugar; cut in butter till crumbly. Sprinkle over apples. Bake in 400 degree oven for 45 to 50 minutes or till done. If pie browns too quickly, cover edge with foil.



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From the kitchen of Mrs. Apple

**Recipe:** Kercher's Old Fashioned Apple Sauce



For best flavor use a tart apple such as Cortland, Jonathan, Ida Red or Rome Beauty.

We encourage mixing of apple varieties for exceptional flavor. Golden Delicious apples

make a great sauce if you don't want to add any sugar...it is naturally sweet enough!

2 lbs. apples, cored, peeled and sliced

1 C. Water

¼ to ½ c. sugar

½ t. cinnamon

>Combine apples and water in large saucepan; bring to a boil over high heat. Reduce

heat; cover and simmer until apples are tender, 10-15 minutes. Uncover and cook

until thickened, stirring frequently, about 10 minutes. Stir in sugar to taste and

cinnamon; cover and chill overnight. Makes 6-8 servings



## Kercher's Sunrise Orchards

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From the kitchen of Mrs. Apple

**Recipe:** Famous Apple Bread w/Cinnamon Sugar  
Topping



3 eggs, beaten

3 c. all-purpose flour

2 c. sugar

1 t. baking soda

1 c. oil

1 t. cinnamon

1 T. vanilla extract

Cinnamon-Sugar Topping

3 to 4 apples cored, peeled and chopped

1/3 C sugar

1 c. chopped pecans (optional)

1 t. cinnamon

Jonathan, Cortland, McIntosh, Empire, and Rome Beauty are great choices!

>Combine eggs, sugar, oil and vanilla until well mixed; set aside. Combine flour, baking soda and cinnamon in a separate bowl; stir into egg mixture. Fold in apples and pecans.

Divide equally between 2 greased and floured 9"x 5" loaf pans. Sprinkle cinnamon-sugar mixture on top and bake at 325 degrees for one hour and 10 minutes. Makes 2 loaves



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From the kitchen of Mrs. Apple

Recipe: Kercher's Apple Dumplings



**These melt-in-your-mouth treats will get rave reviews!! Serve with ice cream!**

2 c. all-purpose flour

½ t. salt

2/3 c. shortening

2 to 3 T. ice-cold water

6 tart apples, cored and peeled

½ c. sugar

1-1/2 t. cinnamon

Cinnamon Syrup Topping

2 c. water

1c. sugar

4 t. butter

½ t. cinnamon

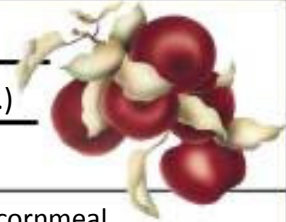


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From the kitchen of Mrs. Apple

Recipe: Kercher's Apple Dumplings (cont.)



> Combine flour and salt in a medium bowl; cut in shortening to a cornmeal consistence. Stir in water. Roll out dough on a floured surface; cut into 6 squares large enough to cover apples. Set an apple in the center of each square. Mix together sugar and cinnamon; sprinkle over apples. Bring sides of dough together to cover apples; press to seal. Place seam-side down in a greased 13"x9" baking pan. Pour Cinnamon Syrup Topping over dumplings. Bake at 500 degrees; bake for an additional 35 to 40 minutes, until golden and apples are tender. Makes 6 dumplings.

>Topping: Combine ingredients in a small saucepan over medium heat; cook and stir until sugar dissolves.