

# Everything Came Up Apples at Grange's October Meeting



This colorful display and free apples for everyone present were courtesy of the PA Apple Marketing Board.



Meanwhile, the judges of the evening were busy sampling all of the entries in the Apple Dessert Contest.



Speaker Patty Wertz discussed the apple industry, different apple varieties and even showed how to make a simple healthy salad of apples, kale and Brussel sprouts.



Winners in the youth category were: (left to right) second – Leah Ritzman; first - Sophia Meglio; and third – Katie Sowers.



Winners in the adult category were: (left to right) second – Carol Rhoades; first – Carol Eckenrode and third – Natalie Fritz.

# Apple Oatmeal Cake

First Place Adult Entry by Carol Eckenrode

## Cake

1 cup quick oatmeal  
1-1/2 cups boiling water  
½ cup vegetable shortening  
1 cup brown sugar  
1 cup granulated sugar  
2 eggs  
1-1/2 cups flour  
½ tsp. cinnamon  
¼ tsp. salt  
1 tsp. baking soda  
1 large apple

## Topping

½ cup coconut  
1 cup chopped nuts  
¼ cup brown sugar

Pour boiling water over oatmeal and allow to cool. . Cream shortening and sugars in separate bowl. Add eggs and mix. Add cooled oatmeal and mix. Combine flour, cinnamon, salt and soda together and then add to mixture. Peel one large apple and cut into small pieces; add to mixture. Pour cake batter into greased 9" X 13" pan. Mix topping ingredients together and sprinkle on top of cake batter. Bake at 350 degrees for 35-40 minutes.

# Apple Sheet Cake

First Place Youth Entry by Sophia Meglio (age 8)

## Cake

2 medium baking apples  
1/3 cup butter, melted  
1-2/3 cups packed dark brown sugar  
1 cup apple butter  
2 eggs  
2 tsp. vanilla  
1-2/3 cups flour  
1 tsp. baking soda  
1 tsp. baking powder  
¼ tsp. salt  
1 cup finely chopped dried apples

## Maple Icing

½ cup powdered sugar  
1 Tbsp. melted butter  
1 Tbsp. maple syrup  
2 Tbsp. Milk  
¼ tsp. vanilla

Preheat oven to 350 degrees. Peel, core and coarsely shred one apple with a box grater. Thinly slice the second apple. Cover apples and set aside. In a large bowl whisk together the butter, brown sugar, apple butter, eggs and vanilla until smooth. Add flour, baking powder, baking soda and salt, whisk to combine. Fold in dried and shredded apple. Spread batter into greased 9" X 13" pan. Arrange slices apples over the batter. Bake 40 minutes or until golden and a toothpick inserted near the center comes out clean. Remove to wire rack. Combine icing ingredients and pour over hot cake, spreading evenly. Cool completely. Dust with cinnamon, if desired.