



Makes 2-3 Loaves (depending on pan size)

4 eggs, beaten	1 teaspoon vanilla
1 cup oil	1 teaspoon cinnamon
½ teaspoon baking powder	1 teaspoon nutmeg
3 cups sugar	1 teaspoon salt
2 teaspoons baking soda	⅔ cup water
1 teaspoon ground cloves	1 15 ounce can pumpkin
	3 ½ cups flour

1. Heat the oven to 350 F.
2. Grease 2-3 loaf pans, depending on size of your pans. This recipe makes a large batch of batter.
3. In a large bowl, mix all ingredients. Pour into greased pans.
4. Bake for one hour or until toothpick inserted in center comes out clean. Cool on rack before serving.

Image credit: freepik.com



½ cup butter, melted	1 teaspoon baking powder
1 cup sugar	1 cup buttermilk
2 eggs	2 ¼ cups flour
1 teaspoon vanilla	1 cup walnuts, chopped
½ teaspoon salt	3-4 ripe bananas, mashed
2 teaspoons baking soda	

1. Heat the oven to 325 F.
2. Grease a loaf pan.
3. In a large bowl, mix all ingredients. Pour into pan.
4. Bake for one hour or until toothpick inserted in center comes out clean. Cool on rack before serving.

Image credit: freepik.com and istockphoto.com

SINGLE CRUST COUNTRY APPLE PIE



image credit: freepik.com



Refrigerated pie crust, softened as directed on packaging
5-6 medium apples, peeled and thinly sliced $\frac{1}{4}$ teaspoon salt
 $\frac{3}{4}$ cup + 1 tablespoon sugar $\frac{3}{4}$ teaspoon cinnamon
1 cup whipping cream
4 tablespoons flour

1. Heat the oven to 400 F.
2. Place crust in ungreased 9-inch pie plate. Press firmly against the side and bottom. Place apples in the crust.
3. In a large bowl, mix together the $\frac{3}{4}$ cup sugar, flour, salt, $\frac{1}{2}$ teaspoon cinnamon and whipping cream. Pour over the apples.
4. In a small bowl, combine 1 tablespoon sugar and $\frac{1}{4}$ teaspoon cinnamon. Sprinkle over the top of the pie.
5. Bake one hour. Cool on cooling rack before serving.

Note the pie can bubble over during cooking. It is recommended to place pie on a parchment lined baking sheet before cooking.