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Core, peel and chop apples into bite size pieces. Melt butter in large saucepan, add water and apples to pan.

Sprinkle sugar, cinnamon and nutmeg over apples and cook over low to medium heat, stirring once or twice, for 15-20 minutes

Preheat oven to 325°. In a large mixing bowl cream together shortening and sugars. Beat in eggs one at a time. Add vanilla. Combine next five dry ingredients. Add dry mixture to creamed mixture alternately with milk. Mix in oats, then cherries. Bake on an ungreased cookie sheet



until apples are tender but still firm. Yield: 5 cups





1 t. baking soda

6

for 12 minutes. Yield: 32 cookies.

Add cherries. Mixture will be very sticky. Turn onto floured surface and

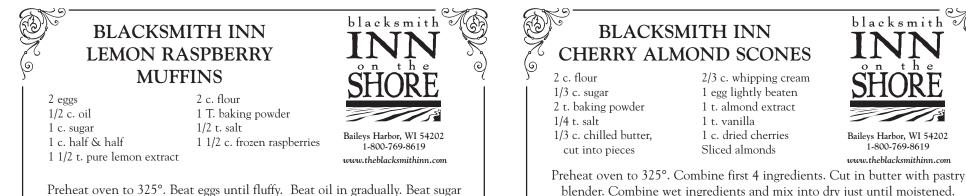
knead 4 to 5 times with floured hands. Pat out to 1 inch thick and cut circles. Place on ungreased baking sheet. Brush tops with whipping

cream and sprinkle with sliced almonds and sugar.

Bake for 18-22 minutes. Yield: 8



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into mixture, then beat in 1/2 & 1/2 and lemon extract. Fold in flour, baking powder & salt. Remove raspberries from freezer right before folding into batter. Scoop into muffin tins & sprinkle with sugar. Yield: 13 muffins