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Warm'em up with cool cooking

Jo Ann Stevenson

Now that the cooler weather is here, nothing tastes better like something from the oven. Many of our readers have been sharing their favorite cool weather warm-ups with The Times. Here are some favorites from Mrs. G. Sims of Truscott Drive.

Spicy Apple Twists 2 large apples, pared and sliced into eight wedges 1 tsp. salt

4 to 5 tbsps. cold water

1/3 cup melted butter 1 to 11/2 tsps. cinnamon 1¹/₂ cups sifted flour ¹/₂ cup shortening 2 tbsps. soft butter

Prepare apples. Sift flour with salt in a mixing bowl. Cut in the shortening. Sprinkle cold water over the mixture and stir with a fork until dough holds together. Flatten to about 1/2-inch thickness.

Roll out on floured surface to 12 inch. square. Spread with 2 tbsps. butter. Fold both sides to centre. Roll out to 16 x 10 inch rectangle. Cut in 16 strips each 1 inch by 10 inches. Wrap one strip around each apple wedge. Arrange in 13 x 9 pan with sides not touching. Brush with melted butter. Sprinkle with sugar and cinnamon. Pour 3/4 cup water around the pastries. Bake at 450 degrees for 20 to 30

Serve warm or cold with whipped cream. **French Cocoa Balls**

1¹/₂ cups icing sugar 1/2 tsp. salt 1 tsp. vanilla

1/2 cup chopped walnuts

1/2 cup sweetened condensed milk

Mix the cocoa, icing sugar and salt thoroughly. Blend in the nuts, milk and vanilla. Shape into one inch balls and chill. Roll the balls in a mixture of two tablespoons icing sugar. Store them in the refrigerator in a covered container. Makes four dozen balls. **Dump Cake**

Put one can regular size cherry pie filling evenly into the bottom of a 9 x 13 pan. Sprinkle three tbsps. brown sugar over the filling. Dump one package of butter pecan cake mix

right from the package. Pour 1/2 cup melted butter over all and bake at 350 degrees for 45 minutes. It should be brown and bubbly

Lemon Allspice Cake (Different but good) 1/4 cup shortening

1 cup sugar egg 3/8 cup water 2 cups cake flour

1 tsp. baking powder 1/4 tsp. salt

1 tsp. lemon extract

Cream together the shortening and the sugar. Beat egg and add. Combine the milk and the water. Add alternately with sifted dry ingredients. Add lemon extract. Pour into 8 x 8 inch pan. Walnut topping for above. Sprinkle batter with three tablespoons sugar, 1/2 teaspoon allspice, 1 tsp. grated lemon rind and 1/2 cup broken walnut meats. Bake in a moderate oven at 350 degrees for 50 minutes.

In this corner . . . crafts

Craft Corner is back at the Ecumenical Centre at Square One.

Each Wednesday from 10 to 11:30 a.m. the Centre offers a free craft talk and demonstation. This week and on Oct. 11, Jackie from Stretch and Sew will give tips on working with knits.

Artist shows monoprints

Mississauga artist South in Oakville until Oct. Thelma Likuski will display her monoprints at the a.m. to 5 p.m. Wednesday Old Bronte Post Office to Saturday and 1 p.m. to 5 Gallery at 86 Bronte Rd.

16 Gallery hours are 10 p.m. on Sunday.



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½ cup sugar 3/4 cup water minutes

1/2 cup cocoa