



Welcome to the October version of Dishin' with Debbie. Isn't Fall glorious? This month is all about apples (my trees- a Granny Smith and an unknown red variety- are absolutely polluted with them!) It's applesauce, apple crisp, pork and apples, apple fritters, apple pie, Jewish apple cake, etc. etc. etc. time!



This month we are looking at recipes that may fit in with the novel It by Stephen King. I have been a SK fan since my teenage years when I walked five miles to the library to take out *Carrie*. My Mom didn't want me to read it because she thought it would be too scary! Many years and many novels later, I am still a fan! I even took pictures of his house in Bangor, Maine (I am aware that this technically makes me a stalker!) The wrought iron gate leading to his driveway is adorned with bats and spiders. How appropriate!



The premise of It is that the "scary thing" would take the shape of whatever the viewer was most afraid of. One little girl was very afraid of clowns (I also think they are creepy. I was in the hospital on Christmas Eve and some clowns came in to cheer people up. It didn't work for me!) If you saw the movie adaptation, you could understand why.



Linda Avetta sent me a recipe that she declares is not creepy crawly (in keeping with the theme of the month), but still delicious and contain apples. It's all good...She does say that if you stuck a few gummy worms or eye balls into the top after it cooled, it could look ghoulish. That's close enough for me!

APPLE CRUMB DESSERT

Filling Ingredients:

- 6 Granny Smith apples, peeled, cored and diced (Editor's note: I can give you some of mine- there are plenty! ☺)
- $\frac{1}{4}$ cup sugar
- $\frac{3}{4}$ teaspoon cinnamon
- Pinch of salt
- 5 oz. Butterscotch chips
- $\frac{1}{4}$ cup flour
- 4 ounces apple cider
- 3 tablespoons butter, cubed



Directions:

- 1.) Combine everything but butter.
- 2.) Pour into a greased 2 or 2-1/2 quart baking dish (Linda prefers a deep dish rather than a shallow pan).
- 3.) Spread butter cubes over top.

Crumb Topping Ingredients:

- $\frac{1}{2}$ cup brown sugar
- $\frac{1}{4}$ cup flour
- $\frac{1}{2}$ cup oats (quick or old fashioned will work)

- Pinch of salt
- $\frac{1}{2}$ cup margarine, softened (Editor's note: you know how I feel about butter vs. margarine, but you decide!)
- $\frac{1}{2}$ cup walnuts, chopped

Directions:

- 1.) Combine sugar, flour, oats and salt.
- 2.) Mix in butter/margarine until pea-size lumps form.
- 3.) Fold in nuts.
- 4.) Sprinkle crumb topping evenly over the filling.
- 5.) Bake at 350 degrees for 45 minutes.
- 6.) Let cool 10 minutes.

Linda indicates that this dessert is delicious by itself, but is even more so when served with vanilla or cinnamon ice cream.

There are lots of fun Halloween type recipes (although, again, not very scary) on the Internet. This recipe for clown themed cupcakes comes from Taste of Home. The picture suggests an innocent and sweet confection, but you could easily scare them up quite a bit with some bloodshot eyeballs and some fake gore. Let your imagination go wild!

CLOWN CUPCAKES

Ingredients:

- 1 package yellow cake mix (regular size) (Editor's note: or make it from scratch with your favorite yellow cake recipe that I know we all have! ;))
- 3 cans (16 ounces *each*) vanilla frosting, *divided* (see Editor's note above. We all have a favorite butter cream recipe- right?)
- Yellow, red and blue paste food coloring
- 24 ice cream sugar cones
- Assorted candies: M&M's miniature baking bits, red shoestring licorice and cherry sour ball candies



Directions:

- 1.) Prepare and bake cake batter according to package directions for cupcakes.
- 2.) Cool completely on wire racks.
- 3.) Divide two cans of frosting among three bowls.
- 4.) Tint icing with yellow, red and blue food coloring.
- 5.) For clown hats, use a serrated knife or kitchen scissors to cut 2 inches from the open end of each cone.
- 6.) Frost cones with tinted frosting.
- 7.) Decorate cones with baking bits.
- 8.) Place on waxed paper for 30 minutes or until frosting is set.
- 9.) Frost cupcakes with remaining vanilla frosting.
- 10.) Leaving room for the hat on each cupcake, make a clown face and hair with candies.
- 11.) Pipe a matching ruffle on each cupcake.
- 12.) Carefully position a hat on each cupcake.

That's all for this month. The DWD staff (that would be me!) wishes you a **Spooktacular Halloween and a wonderful, warm and cozy build up to the holidays**. While you are thinking about your holiday meals or planning your Cooke Hell Day 2014, spare a thought for DWD and send me some recipes!

The next book is the Hunger Games by Suzanne Collins which doesn't exactly inspire visions of hedonistic gustatory delight, so you'll have to be a bit creative. Good luck! I am looking forward to seeing what you come up with! After that, there's Like Water for Elephants by Sara Gruen and then we are on to a new theme. Please send any ideas you may have my way.

- December - Water for Elephants, Sara Gruen

Send me those recipes as soon as you can! I will be forever grateful to you to not have to come up with them all on my own. *Please send recipes to*



dereihart@pa.gov. Hurry up and do it now so you ! -Debbie

UNTIL NEXT MONTH- KEEP ON DISHIN'!

