

Simple Shortcuts That Can Add Extra Flavor

(NAPSA)—One way to spend more time with your family during the coming months is to find seasonal recipes that cut out time-consuming steps. The following recipes offer a twist on traditional favorites and show just how much you can do with pie filling and apple butter.

CRANBERRY WALNUT APPLE PIE

Pie:

1 package refrigerated pie crusts for a double crust 9-inch pie

1 can (21 oz.) LUCKY LEAF Apple Pie Filling

$\frac{3}{4}$ cup fresh or frozen cranberries

$\frac{1}{2}$ cup walnuts

Icing:

$\frac{1}{2}$ cup butter, softened

$\frac{1}{2}$ cup powdered sugar

1 tablespoon all-purpose flour

$\frac{1}{4}$ cup milk

$\frac{1}{2}$ teaspoon vanilla extract

Dash of cinnamon

Directions:

Combine pie filling, cranberries and walnuts; mix well. Spoon evenly into crust and place second crust on top. Fold two crusts together; seal and crimp edges. Cut several small slits in the top crust to allow steam to escape. Bake at 425° for 35 to 40 minutes. Transfer to a wire cooking rack; cool completely.

Prepare icing by beating together butter, sugar and flour with electric mixer. Add milk, vanilla and cinnamon; beat well. Additional milk may be added to reach desired consistency. Spread icing evenly over cooled pie.

APPLE BUTTER PUMPKIN PIE

Filling:

1 cup solid pack pumpkin

1 cup MUSSELMAN'S Apple Butter

$\frac{1}{4}$ cup packed dark brown sugar

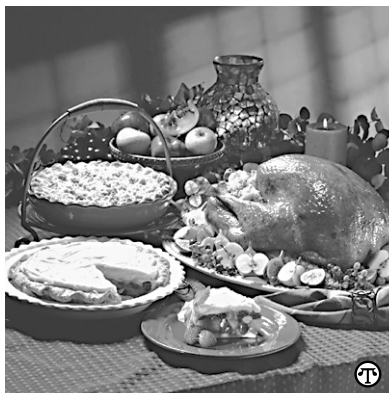
$\frac{1}{2}$ teaspoon ground cinnamon

$\frac{1}{4}$ teaspoon ground ginger

$\frac{1}{4}$ teaspoon ground nutmeg

$\frac{1}{4}$ teaspoon salt

3 eggs, lightly beaten



Traditional holiday favorites come to life with apple butter and pie filling.

1 cup undiluted evaporated milk

9 -inch frozen pie shell, thawed

Streusel Topping:

3 tablespoons butter

$\frac{1}{2}$ cup flour

$\frac{1}{3}$ cup dark brown sugar

$\frac{1}{3}$ cup chopped pecans

Directions:

Preheat to 375°. Combine filling ingredients in order given; pour into pie shell. Bake 50 to 60 minutes or until knife inserted two inches from center comes out clean. Combine streusel ingredients and top pie. Bake for an additional 15 minutes.

Turkey Apple Butter Glaze

To make your holiday turkey moist and succulent, try a Musselman's Apple Butter glaze:

- Prepare turkey as normal
- Brush entire bird with 10-12 ounces apple butter
- Cook as directed
- Reapply another 10-12 ounces apple butter during baking
- Carve and enjoy mouth-watering turkey

For more delicious recipes, visit Knouse Foods at www.Knouse.com.