



# MARY'S MEMO

*Recipes • Menu Ideas • Shopping • Cooking Tips*

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Chief and Rays Supermarkets

## FROM THE COOKBOOK SHELF

It's a rarity for me to print a pie crust recipe one month and the filling another but I did receive Ken Haedrich's *Apple Pie Perfect Cookbook* in July so I featured his Best Butter Pie Pastry in the August 1st *Mary's Memo* because it could also be used for a quiche. I think apples in September and October so I reserved one of his apple pie recipes for now. The cookbook author's wife prefers Apple Crumb Pie for her birthday rather than cake.

### BEV'S APPLE CRUMB BIRTHDAY PIE

- 1 recipe Best Butter Pie Pastry, frozen  
(be sure to use a deep 9-inch pie plate)

#### FILLING:

- 10 cups peeled, cored and sliced apples  
(a mixture of firm-textured and soft apples is best)
- 1/3 cup granulated sugar
- 1/4 cup packed light brown sugar
- 3/4 cup raisins
- Juice and grated zest of 1 lemon
- 1/4 teaspoon ground nutmeg
- 1/4 cup all-purpose flour

#### OATMEAL CRUMB TOPPING:

- 1 cup all-purpose flour
- 1/2 cup old fashioned rolled oats (not instant)
- 2/3 cup packed light brown sugar
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 1/2 cup (1 stick) cold unsalted butter, cut into 1/4-inch pieces

To make filling, mix apples, sugars, raisins, lemon juice, zest and nutmeg. Set aside for 10 minutes. Preheat oven to 400°F. Sprinkle the flour over the apples and mix well. Turn filling into frozen pie shell, smoothing it with your hands to even out. Place pie on a large, dark baking sheet covered with aluminum foil and bake on the center oven rack for 35 minutes. While pie bakes, make the crumb topping. Put the flour, oats, brown sugar, cinnamon and salt in a food processor, pulsing several times to mix. Remove the lid and scatter the butter pieces over the dry mixture. Pulse the machine repeatedly until the mixture resembles fine crumbs. Refrigerate. After 35 minutes, remove the pie from the oven. Reduce temperature to 375°F. Carefully dump crumbs in center of the pie, spreading them over the entire surface with your hands, patting down lightly. Return pie to oven and bake until the juices bubble thickly around the edge, an additional 35 to 40 minutes. Loosely cover the pie with aluminum foil during last 15 minutes to keep the top from browning too much. Transfer pie to a cooling rack and let cool for at least 1 hour before slicing. Recipe makes 9 to 10 servings.

**SOURCE:** *Apple Pie Perfect* by Ken Haedrich; Harvard Common Press, \$19.95/softback.

## QUESTION

Q: What's the difference between feta and goat cheese?

A: Goat cheese was originally made with pure white goat's milk but today goat cheese may be 50% goat's milk and 50% cow's milk. Goat cheese has a distinctive tart flavor. Feta cheese has been made in Greece and other Balkan countries for centuries. Like goat cheese, originally it was made with sheep or goat's milk only, but now large commercial producers around the world, including the United States, also use cow's milk to make feta. In 2005 the European Union granted Greece Protected Designation of Origin (PDO) for its Feta cheese. The action forced other European countries that produce tons of feta cheese to rename what they make. The pressure is on for our country to stop using the name Feta, also. The flavor of goat cheese is described as tart while feta is tangy. Try both of them and see what you think.

## IS YOUR COOKIE JAR FILLED?

How many children check the cookie jar when they arrive home from school? Don't disappoint them. Colorado Ranch Cookies from The Junior League of Denver's cookbook, Colorado Colore, are sure to please!

### COLORADO RANCH COOKIES

- 2-1/2 cups unsifted all-purpose flour
- 2 teaspoons baking soda
- 1 teaspoon salt
- 1 cup (2 sticks) unsalted butter
- 1 cup packed light brown sugar
- 1 cup granulated sugar
- 2 cups rolled oats (not instant)
- 1 cup dried cranberries
- 3/4 cup flaked coconut
- 1/2 cup toasted sliced almonds
- 3 eggs, beaten
- 1/2 teaspoon almond extract

Preheat oven to 350°F. Mix flour, baking soda and salt together. Beat the butter, brown sugar and granulated sugar together in large mixing bowl until creamy. Stir in oats, cranberries, coconut, almonds, eggs and almond extract. The dough will be quite stiff. Drop dough by heaping teaspoonfuls onto parchment covered baking sheets. Bake cookies for 10 minutes or until light brown. Cool on cookie sheet for 2 minutes. Remove to wire rack to cool completely. Store in airtight container. Recipe makes about 6 dozen.