

# FEED BAG

### **RECIPES and HELPS**

by Pauline Murphy

#### **Applesauce Nut Bread**

2 cups all purpose flour 1/2 tsp. baking powder 1 tsp. baking soda

1 tsp. baking soda

1/4 tsp. salt

1/2 tsp. ground cinnamon

1 cup, plus 1 tbs. granulated sugar, divided

1 cup applesauce

2 eggs

1/2 cup canola oil

3 tbs. milk

1 ½ cups walnut halves

1/4 cup brown sugar

Preheat oven to 350 degrees.

Grease and flour two 8 ½ by 4 ½ inch loaf pans.

Combine flour, baking powder, baking soda, salt and cinnamon in a large bowl.

Mix 1 cup granulated sugar with applesauce, eggs, oil and milk in a small bowl; add to flour mixture and mix well.

Stir in walnuts.

Spoon into pans.

Mix brown sugar with remaining 1 tbs. granulated sugar and sprinkle evenly over tops of loaves.

Bake about 1 hour, until a wooden pick inserted in the center comes out clean.

Cover loaves with foil for the final 20 minutes of baking if they begin to get too brown.

Makes 2 loaves.

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#### **Herb Cheese-Stuffed Mushrooms**

1(12 ounce) carton large fresh mushrooms

1 (3 ounce) package cream cheese, softened

1/2 cup freshly grated Parmesan cheese

1 tbs. chopped fresh parsley

1 ½ tsp. chopped fresh rosemary

1 ½ tsp. chopped fresh thyme

1/4 tsp. Worcestershire sauce

pinch of salt

pinch of pepper

pinch of ground nutmeg

Remove stems from mushrooms, and discard stems or reserve for another use.

Combine softened cream cheese and next 8 ingredients in a small bowl

Spoon or pipe cream cheese mixture evenly into mushroom caps, and place in a lightly greased 13x9 inch pan.

Bake mushrooms at 350 degrees for 20 minutes.

Yield: about 1 ½ dozen.

Wednesday, April 15, 2009, my dear husband Leo departed to heaven. He will be greatly missed.

Psalm 116:15

Precious in the sight of the Lord is the death of His Saints.

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