

## Pam's Recipe's

### **Banana Bread**

1 cup sugar

½ cup butter (1 stick, softened)

2 large eggs

3 or 4 bananas (2 cups)

2 cups flour

½ cup chopped nuts (optional)

1 tsp. baking soda

¼ tsp salt

Mix all together & put into greased metal loaf pan. Place in COLD oven, then bake 1 1/2 hours @300 degrees. Cool 5 minutes, then flip.

### **Apple Crisp**

7 med. apples peeled, cored & sliced

1 cup sugar

1 cup flour

1 tsp baking powder

¾ tsp salt

1 egg, beaten

1/3 cup butter, melted

Cinnamon

Grease 8" square dish. Add apples. Mix dry ingredients & then add beaten egg. Mix well and pour this crumbly mixture over apples. Pour melted butter over top & sprinkle with cinnamon. Bake at 375 degrees for 45 minutes.

### **Apple Crumb Squares (Blueberry or Peach)**

4 cups flour

4tsp baking powder

2tsp vanilla

1 cup sugar

1 cup shortening (I used butter)

2 eggs

1 tsp salt

Pour all ingredients in bowl. Crumble with pastry cutter or fingers. Put half mixture in ungreased 15 ½" x10 ½" pan. Do not pat down.

Filling:

Generous amount fresh sliced apples, blueberries or peaches. (I used apples)

1 cup sugar

Butter pats

2 tsp cinnamon

Put thick layer of fruit over crumble. Sprinkle with sugar and cinnamon. (If using blueberries, omit cinnamon). Dot butter throughout pan. Top with remaining mixture, sprinkle with cinnamon. Bake at 350 degrees, 45 minutes to 1 hour.