Granny's Best

Introduction

Almond Butter Crunch

Source: Liza, Terrie

Ingredients

- 1 cup slivered almonds
- 1/2 cup butter (no substitutes)
- 1/2 cup sugar
- 1 tbsp light colored corn syrup

Instructions

Line bottom and sides of an 8 or 9-inch cake pan with aluminum foil (not plastic wrap or wax paper). Butter foil heavily; set pan aside. In a 10 inch skillet combine almonds, butter, sugar, and corn syrup. Bring to a boil over medium heat, stirring constantly. Boil, stirring constantly, until mixture turns golden brown, about 5 to 6 minutes. Working quickly, spread candy in prepared pan. Cool about 15 minutes or until firm. Remove candy from pan by lifting edges of foil. Peel off foil. Cool thoroughly.

Makes about 3/4 of a pound.

Notes

Recipe submitted by Liza Hutchins Kay.

Apple Cake - Mary Beth's

Source: Cindy Carswell

Ingredients

- 3 eggs
- 2 cups sugar
- 1 1/4 cups oil
- 1 1/2 tsps baking soda
- 1 tsp salt
- 3 cups flour
- 3 cups fresh apples, chopped
- 1 nuts, chopped
- 1 tsp vanilla
- 1 tsp cinnamon

Instructions

Cream together eggs, sugar, and oil. Mix the baking soda, salt, flour, and cinnamon. Add to the sugar, eggs and oil mixture. Stir vanilla; add apples and nuts to the mixture. Bake in 250° oven for one hour or until done.

Notes

Cindy found this recipes among others in a bag. She said this recipe was Mary Beth Edin's recipes. She was one of Nell's friends whom lived in Sardis.

Apple Spice Cake

Source: Cindy Carswell

Ingredients

- 1 pkg spice cake mix
- 1 can Apple pie filling
- 1/4 cup sugar
- 1/4 cup oil
- 4 eggs

Instructions

Mix all ingredients. Pour into a lightly greased and floured 9x13 pan. Bake at 350° for 30 to 40 minutes.

Notes

Recipe submitted by Cindy Carswell. Mary Warren made this cake and brought it to the DHS office.

AppleSauce Fruit Cake - Aunt Ruby's

Source: Aunt Ruby



Ingredients

- 2 cups dried apples, chopped
- 2 cups Ribbon Cane Syrup
- 1 1/2 cups sugar
- 2 sticks butter (1 cup)
- 4 eggs, well beaten
- 1 cup buttermilk
- 3 cups flour
- 1 tsp soda
- 1 cup nuts, chopped
- 1 cup raisins
- 1 cup Cherries, chopped
- 1 cup fig preserves
- 1 cup pineapple, crushed
- 1/2 tsp allspice
- 1/2 tsp vanilla

Instructions

Soak 2 cups chopped dried apples in water overnight, drain and cook in 2 cups Ribbon Cane Syrup until thick like preserves. Combine raisins and nuts in a small bowl. Add 1 cup flour and mix well. Set aside. Cream together sugar and butter; add eggs. Mix remaining 2 cups flour, soda and allspice. Add flour mixture alternately with buttermilk. Add vanilla and mix well. Mix fig preserves, crushed pineapple into cooked apples. Add to cake batter. Stir in cherry, raisins, nut mixture. Spoon batter into a greased and floured Bundt pan or loaf pans. Depending on the pan you use, is how long to cook. I suggest checking around 40-45 minutes.

Preheat oven to 350° Place pan of water in bottom of oven while baking. This keeps the cake from drying out.

Notes

This recipe was found in Granny's handwritten recipes. There weren't any instructions, so I improvised. Dee McMillan