

Cooking Corner Tips To Help You

Great Desserts Made With Time-Saving Ingredients

(NAPSA)—Just about every professional chef and baker has shortcuts that make it possible to prepare flavorful dishes in less time.

People can accomplish the same thing at home with the help of pie filling and apple butter, two ingredients that add rich flavor to desserts—without having to prepare fresh fruit. The results are downright delicious.

BLUEBERRY OATMEAL BARS

- 3 cups all-purpose flour
- 2 cups oatmeal cereal, plain variety
- 1 tsp. salt
- 1 tsp. baking powder
- 1 cup packed brown sugar
- $\frac{3}{4}$ cup butter or margarine, softened
- 2 packages (8 oz. each) cream cheese, softened
- 1 can (21 oz.) LUCKY LEAF Blueberry Pie Filling

Stir together flour, cereal, salt, baking powder and sugar. Cut in butter and cream cheese until coarse crumbs form. Reserve 2 cups of crumbs. Press remaining crumbs in 13x9x2-inch baking pan. Spread blueberry filling over. Sprinkle reserved crumbs over. Bake at 400° for 30-40 minutes or until browned. Cool, cut into 36 bars.

APPLE BUTTER SNICKERDOODLES

- $\frac{1}{2}$ cup cold butter
- $\frac{1}{2}$ cup plus 3 Tbsp. sugar
- $\frac{1}{2}$ cup brown sugar
- 1 egg
- $1\frac{1}{4}$ cups flour
- $\frac{1}{2}$ tsp. baking soda
- 3 cups "O's" cereal
- 1 tsp. ground cinnamon
- $\frac{1}{3}$ cup MUSSELMAN'S Apple Butter

Preheat oven to 350°. Lightly grease cookie sheet. Cream together butter, $\frac{1}{2}$ cup sugar and brown sugar. Add egg; mix well. Stir in flour and baking soda. Add cereal; stir until well combined. Mix 3 Tbsp. sugar and cinnamon together; roll 1 Tbsp. dough into a tight ball in mixture. Place on cookie sheet, and



Apple butter and pie filling can help make favorite desserts even more scrumptious.

press thumb into center of cookie to make shallow well. Spoon $\frac{1}{2}$ tsp. of apple butter in to center of each cookie, and bake for 8-10 minutes or until lightly brown. Yields 3 dozen.

Note: Dough is easier to roll if cold. If dough gets sticky, refrigerate 30 minutes.

EASY CHOCOLATE CHERRY CHEESECUPS

- 24 vanilla wafer cookies
- 16 oz. cream cheese, softened
- 8 oz. sour cream
- $1\frac{1}{4}$ cups sugar
- $\frac{1}{2}$ cup cocoa
- 3 eggs
- 1 tsp. almond extract
- 1 tsp. vanilla extract
- Whipped topping
- 1 can (21 oz.) LUCKY LEAF Cherry Pie Filling

Preheat oven to 325°. Line muffin pan with paper bake cups. Place vanilla wafer, flat side down, in bottom of each cup.

Beat cream cheese, sour cream and sugar in large bowl until smooth; add cocoa, eggs, almond and vanilla extracts just until blended. Spoon into muffin cups, filling about $\frac{3}{4}$ full.

Bake 20 to 25 minutes or just until tops are puffed. Cool. Cover; refrigerate. Just before serving, spoon whipped topping on top of each cup; top with spoonful of cherry pie filling. Yields 2 dozen.

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