

Use those dyed eggs



Pat Oksness

**1ST PLACE — \$30**  
**EASTER EGG BRUNCH**

- 1/2 lb. fresh mushrooms, sliced
- 5 tbsp. butter
- 12 eggs, hard-boiled and quartered lengthwise
- 10 oz. pkg. frozen peas, cooked
- 6 oz. can sliced water chestnuts, drained
- 10 1/2 oz. can cream of chicken soup
- 1 cup sour cream
- 1/4 cup milk
- 1/3 cup chopped onion
- 1/4 cup sherry
- 3 tbsp. chopped pimento salt and pepper
- 1 1/2 cups soft breadcrumbs

Sauté mushrooms and onions in 2 tbsp. butter. Arrange with eggs, peas, and water chestnuts in greased 2-1/2 qt. baking dish. Mix soup, sour cream and milk; heat gently (do not boil or sour cream will curdle). Remove from heat, stir in sherry and pimento. Season to taste. Pour over ingredients in baking dish. Mix breadcrumbs with remaining 3 tbsp. melted butter and sprinkle on top. Bake at 375° for 20 minutes. Serve over toast. This is a good way to use up all those colored hard-boiled Easter eggs.

Pat Oksness • Billings

Congratulations, Pat, for the top recipe. And thanks to all who sent entries. Look for other *Always on Easter* recipes on our Web site: [www.mtco-ops.com](http://www.mtco-ops.com). Send your *My Moms Favorite* recipes for May. Give your hometown, address and phone number so *RM* can call you for a photo.

Send recipes to *Rural Montana Recipes*, Box 3469, Great Falls, MT 59403, or e-mail [rural@mtco-ops.com](mailto:rural@mtco-ops.com) by April 1 for May's *RM*. For June send your *We Did It for Dad* recipes, the treat you serve to dad on his day.

**2ND PLACE — \$20**  
**APPLE CAKE**

- 4 or more apples, sliced
- 2 tbsp. sugar
- 1 tbsp. cinnamon

- Batter:**
- 3 cups flour
  - 2 cups sugar
  - 1 cup vegetable oil
  - 4 eggs
  - juice of one orange
  - 2-1/2 tsp. vanilla
  - 3 tsp. baking soda

Stir together the apples, 2 tablespoons sugar and cinnamon. Set aside. Mix the batter in order of ingredients. Pour into a prepared bundt or tube pan as follows: 1/2 batter, 1/2 apples, 1/2 batter, 1/2 apples. Bake at 350° for 1 1/2 to 2 hours. When cooled the cake can be dusted with powdered sugar if desired.

Patricia Bock • Polaris

**3RD PLACE — \$10**  
**NO-FRY DOUGHNUTS**

- 2 pkgs. active dry yeast
- 1/4 cup warm water
- 1-1/2 cups warm milk
- 1/3 cup shortening
- 1/2 cup sugar
- 2 eggs
- 1 tsp. salt
- 1 tsp. nutmeg
- 1/4 tsp. cinnamon
- 4-1/2 to 5 cups flour
- 1/4 cup butter, melted

- Glaze:**
- 1/2 cup butter
  - 2 cups confectioner's sugar
  - 5 tsp. water
  - 2 tsp. vanilla

In a large mixing bowl, dissolve yeast in warm water, milk, and shortening; stir for one minute. Add the sugar, eggs, salt, nutmeg, cinnamon and 2 cups flour; blend until smooth. Stir in enough remaining flour to form a soft dough (do not knead). Cover and let rise until doubled; about 1 hour. Punch dough down. Turn onto a floured surface; roll out to 1/2-inch thickness. Cut with floured 2-3/4 inch doughnut cutter; place 2 inches apart on greased baking sheets. Brush with butter, Cover and let Rise again until doubled; about 30 minutes. Bake at 350° for 20 minutes or until lightly browned. Meanwhile, melt butter in saucepan; then add confectioner's sugar, water and vanilla. Stir until smooth (do not boil) and keep warm. Dip warm doughnuts in glaze (turn to coat if desired) and allow to dry on wire rack. Yield: 2 dozen

Kyla Forest • Age 12 • Peerless