

## A lemony snickety dessert

1ST PLACE — \$30

### LEMON CRACKLE CRISP

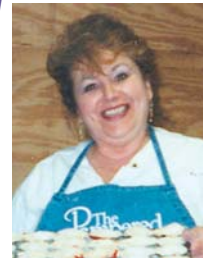
¼ cup butter or margarine,  
softened  
1 cup packed light brown sugar  
1 cup all-purpose flour  
½ tsp. baking soda  
1 cup flaked coconut  
1 cup rolled oats  
1/3 cup finely crushed saltines

#### Filling

1 cup sugar  
2 tbsp. cornstarch  
¼ tsp. salt  
1 cup water  
6 tbsp. lemon juice (use fresh lemons  
if possible)  
½ cup butter or margarine  
2 egg yolks, beaten  
whipped topping, optional

In a mixing bowl, cream butter and brown sugar. Combine flour and baking soda; add to creamed mixture along with coconut, oats and cracker crumbs. Toss with fork until crumbly. Press half into a greased 11 x 7 x 2 inch baking dish. In a saucepan, combine sugar, cornstarch and salt. Stir in water and lemon juice until smooth. Add butter and egg yolks. Bring to a boil over medium-low heat stirring constantly. Cook and stir for 2 minutes or until thickened. Remove from heat; pour over crust. Top with reserved crumb mixture. Bake at 325° for 20 minutes. Serve with whipped topping after spooning into dessert cups. Serves 12-16.

Carol Pearson • Florence



Carol Pearson

Congratulations, Carol Pearson of Florence, for the top recipe. And thanks to all who sent entries. Look for other Cobblers 'n Crisps recipes on our Web site: [www.mtco-ops.com](http://www.mtco-ops.com).

Remember to send us your *Souper Stew* recipes for January. Please include 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@sofast.net](mailto:rural@sofast.net) by Nov. 1 for December's *RM*.

For February, we'll be calling for your *Anything Oatmeal* recipes.

2ND PLACE — \$20

### CHRISTMAS APPLE CRISP

7 apples (5 baking, and 2 tart),  
peeled and sliced  
1/2 cup sugar  
1 tsp. salt  
1 tsp. nutmeg  
2 tbsp. lemon juice  
3/4 cup orange marmalade  
1 cup whole cranberry sauce

#### Topping

1/2 cup flour  
1 cup quick oats  
1 cup brown sugar  
1 tsp. cinnamon  
1 1/2 cup shredded cheddar cheese

Mix first seven ingredients together and place into 9 x 13 inch baking pan. Then mix together topping ingredients and cut in 1 cup cold butter until crumbly. Sprinkle topping over apple mixture. Bake at 350° for 45 minutes. Good warm and with ice cream if you wish.

Terry Northup • Glasgow

3RD PLACE — \$10

### PEACH-STRAWBERRY COBBLER

1-1/2 lbs. peaches, pitted, cut  
into 1/2" pieces  
1 lb. strawberries, quartered  
1 cup packed light brown sugar, divided  
1-1/4 cups all-purpose flour, divided  
3 tbsp. crystallized, chopped ginger OR  
½ tsp. ground ginger  
1/2 cup old-fashioned rolled oats  
1/2 cup sliced natural almonds  
6 tbsp. butter, melted

Preheat oven to 375°. Combine peaches, strawberries, 1/2 cup brown sugar, 1/4 cup flour and ginger. Transfer to ungreased 2-quart baking dish. In bowl combine oats, almonds and remaining sugar and flour. Stir in butter; squeeze with hands until crumbs form. Sprinkle over fruit. Bake 35 minutes or until topping is lightly browned.

Gloria Sanders • Sidney