

For the Love of Cinnamon

Our recipe pages this month contain some creative cinnamon delights. Winning first place and \$30 is Jane Bailey of Corvallis for Upside Down Cinnamon Apple Coffee Cake. Placing second and winning \$20 is Agnes DeLeon of Melrose for Cottage Cheese Cake. Our third place \$10 winner is Linda Cowell of Cut Bank for Churros. The recipe topic for March is “Crazy about Coconut.” For April, the topic is “Marvelous Mushrooms.” Send your recipes to Rural Montana Recipes, Box 3469, Great Falls MT 549403, e-mail rural@sofast.net. Recipes must be in by the first of the month prior to the month of publication (January 1 for February).

Upside Down Cinnamon Apple Coffee Cake

- 1 1/2 cups apple pie filling
- 1 can cinnamon rolls with icing
- 2 tbsp. melted butter
- 1/3 cup packed brown sugar
- 2 tbsp. corn syrup
- 1 can icing

Heat oven to 350°. Spray a 9-inch glass pie pan, spread 1 cup of pie filling in pan. Separate dough into 8 rolls. Cut each roll into quarters. Place in large bowl. Add remaining 1/2 cup pie filling. In another bowl, combine butter, brown sugar and corn syrup. Mix well and add brown sugar mixture to dough mixture. Toss gently to combine. Spoon mixture over apples in pan. Bake at 350° for 28 to 38 minutes or until brown. Remove lid from icing. Microwave icing on high for 10 to 15 seconds until drizzling consistency. Drizzle over warm coffee cake.

Jane Bailey • Corvallis

Cottage Cheese Cake

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|-------------------------|----------------|
| 1/2 lb. graham crackers | 2 tbsp. flour |
| 1/2 cup sugar | 1 tsp. vanilla |
| 1/4 cup melted butter | 1 cup sugar |
| 1 tsp. cinnamon | 4 eggs |
| 2 lbs. cottage cheese | 1 pint cream |

Crush crackers and mix in sugar, cinnamon and butter. Put half of crumbs in 9x13 inch pan. Mix together remaining ingredients and spread on top of the crumbs. Add the rest of the crumbs. Bake at 325° for one hour.

Agnes DeLeon • Melrose

Fresh Cinnamon Apple Loaf

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|------------------|----------------------|
| 1/2 cup oil | 1/2 tsp. baking soda |
| 1 cup sugar | 1/2 tsp. salt |
| 1 tsp. vanilla | 1/2 tsp. cinnamon |
| 2 eggs | 1 1/2 cups fresh |
| 1 1/2 cups flour | chopped apples |

Grease and flour bread loaf pan. Mix together oil, sugar and vanilla. Add eggs and mix. Add remaining ingredients and mix well. Pour into pan and bake at 325° for 1 1/2 hours. Remove from pan and sprinkle with powdered sugar. Makes 6 to 8 servings.

Kiley Martinell • Dell

Cinnamon Applesauce Salad

- 2 pkgs. lemon flavored gelatin
- 1/2 cup cinnamon flavored candies (red hots)
- 2 cups boiling water
- 2 cups unsweetened applesauce
- 1/2 cup broken walnuts
- 1/4 cup milk, or light cream
- 2 tbsp. salad dressing (Miracle Whip)
- 1 tbsp. lemon juice
- 2 (3 oz.) pkgs. cream cheese, softened

Dissolve the gelatin and candies in boiling water. Stir in applesauce and lemon juice. Chill until partially set. Gently stir in nuts. Pour into an 8x8 inch pan. Blend remaining ingredients and spoon onto gelatin; swirl through salad to marble. Chill until firm. Cut into squares and serve on lettuce leaves. Serves 8.

Madonna Balsam • Miles City

Churros

1 cup sugar + 2 tsp. sugar
2 tsp. ground cinnamon
1 tsp. coarse kosher salt,
divided
1 cup whole milk
1/4 cup (1/2 stick)
unsalted butter
1 cup all purpose flour
4 large eggs
3 cups canola oil for frying

Whisk 1 cup sugar, cinnamon and 1/2 tsp. kosher salt in a medium bowl to blend. Set aside. Bring milk, butter, 2 teaspoons sugar and 1/2 teaspoon kosher salt to a boil in a heavy medium saucepan, stirring until sugar dissolves and butter melts. Reduce heat to medium-low. Add flour; stir vigorously with wooden spoon until shiny dough mass forms, about 1 minute. Transfer to a large bowl; cool 5 minutes. Using electric mixer, beat in eggs, one at a time; continue beating until smooth, shiny, sticky paste forms. (Can be made 2 hours ahead. Cover and let stand at room temperature.) Heat oil in heavy large skillet over medium heat to 350°. Working in batches, spoon batter into pastry bag fitted with large star tip. Pipe batter into hot oil in 3 1/2 to 4 inch-long ribbons (use knife if necessary to cut batter at end of star tip) and allow batter to slide into oil. Fry churros until brown and cooked through in center, about 2 minutes per side. Transfer to paper towels. Cool 5 minutes, then toss in cinnamon sugar to coat.

Linda Cowell • Cut Bank

Cinnamon Chocolate Cake

2 cups all-purpose flour
2 cups sugar
1 1/2 tsp. ground cinnamon
1/4 tsp. salt
1 cup water
1/2 cup vegetable oil
1/2 cup butter or margarine
1/4 cup baking cocoa
2 eggs
1/2 cup buttermilk
1 tsp. vanilla
1 tsp. baking soda

Frosting:
1/2 cup butter or margarine
1/3 cup whipping cream
1/4 cup baking cocoa
1 1/2 tsp. ground cinnamon
3 cups confectioner's sugar
1 tsp. vanilla
1 cup finely chopped
walnuts (optional)

In a mixing bowl, combine first four ingredients. In a saucepan, combine water, oil, butter and cocoa; bring to a boil over medium heat. Pour over dry ingredients; mix well. Add eggs, buttermilk, vanilla and baking soda; mix well. Pour into a greased and floured 15x10x1 inch baking pan. Bake at 375° for 15-20 minutes or until a toothpick inserted into the middle comes out clean. Meanwhile, for frosting, combine butter, cream, cocoa and cinnamon in a saucepan. Cook and stir over medium heat until butter is melted and mixture is heated through. Remove from heat; beat in sugar and vanilla until smooth. Stir in walnuts. Carefully spread over hot cake. Cool completely. 24-30 servings

Jessica Buck • Shelby

Puffed Cinnamon-Apple Pancakes

8 tbsp. butter
1/4 cup sugar
2 tsp. cinnamon
2 large green apples, peeled,
cored and thinly sliced
4 eggs
1 cup all purpose flour
1 cup + 2 tbsp. milk
1 tsp. vanilla
Powdered sugar

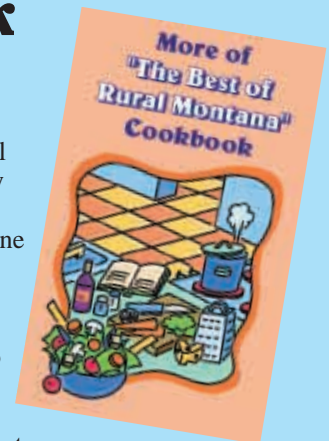
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available at
our website: www.mtco-ops.com

Preheat oven to 425°. Melt butter in ovenproof skillet on medium high heat. Stir in sugar and cinnamon. Add the apples and cook and stir until translucent. Place the skillet in the oven while you prepare the batter. Beat eggs. Add milk and flour and beat until smooth. Pour batter evenly over apples. Bake uncovered until puffy and golden. Sift powdered sugar over the top. Cut into wedges and serve immediately. Serves 6.

Arlyne Gottschalk • Kalispell

Recipe book for sale

The recipe book, "More of Rural Montana Recipes," containing nearly 150 of Montana's favorites recipes gleaned from Rural Montana magazine is available for \$10 plus \$1.50 for postage and handling. The book is spiral bound for easy reading. A second book may be ordered with no additional postage and handling charge. The first volume, "The Best of Rural Montana Recipes," is sold out.



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