

## RM kitchen goes oatmeal crazy



1ST PLACE — \$30

### MAPLE OATMEAL PIE

Pastry for single crust pie 9"  
 2 eggs slightly beaten  
 3/4 cup pure maple syrup or maple-flavored syrup  
 1/2 cup granulated sugar  
 1/2 cup packed brown sugar  
 1/2 cup milk  
 1/2 cup butter, melted  
 1 teaspoon vanilla  
 1 cup flaked coconut  
 3/4 cup rolled oats  
 1/2 cup chopped walnuts

Preheat oven to 375°. Prepare pastry for single-crust pie, set aside. For filling, in a large bowl, combine eggs, maple syrup, granulated sugar, brown sugar, milk, butter and vanilla. Stir in coconut, rolled oats and walnuts. Pour filling into unbaked pastry shell. Bake for 35-45 minutes or until knife inserted near the center of the pie comes out clean. Cool on a wire rack. Cover with plastic wrap and refrigerate within 2 hours. Refrigerate for up to 2 days (do not freeze). If desired, serve warm with vanilla ice cream or Cool Whip.

Linda Magart  
 Whitehall



2ND PLACE — \$20

### HIKING COOKIES

2/3 cup butter or margarine  
 1/2 cup sugar  
 1 egg  
 1 tsp. vanilla  
 3/4 cup all-purpose flour  
 1/2 tsp. baking soda  
 1/2 tsp. salt  
 1 1/2 cups uncooked oatmeal  
 1 cup shredded cheddar cheese  
 1/2 cup wheat germ or finely chopped nuts  
 6 strips bacon, cooked crisp and crumbled (or chop fine before frying crisp, then drain well)  
 1/2 cup unpeeled shredded apple (optional)

Preheat oven to 350°. Beat together butter, sugar, egg and vanilla until well blended. Combine flour, soda and salt, add to butter mixture and mix well. Stir in oats, cheese, wheat germ, bacon and apple (if used). Drop by rounded tablespoons onto greased cookie sheet. Bake at 350° for 12-14 minutes or until edges brown. Cool a minute or so on cookie sheet before removing to cooling rack. Makes 3-4 doz.

"When hiking with our kids, we called them lunch!"

Ann Hindley • Billings

3RD PLACE — \$10

### OATMEAL BREAD

1/2 cup lukewarm water  
 1 pkg. dry yeast  
 2 cups scalded milk  
 2 cups oatmeal  
 1/4 cup brown sugar  
 1/4 cup butter  
 5 cups flour  
 2 tsp. salt

Dissolve yeast in water. Mix oatmeal, butter and brown sugar in scalded milk. Beat smooth and let cool. Add yeast and stir in two cups of flour. Add what is needed of 3 more cups of flour to make soft dough. Knead 10 minutes. Put in greased bowl, cover with plastic wrap and let rise 1 to 1 1/2 hours. Punch down and let rise until doubled, about 30 minutes. Divide into two loaves, let rest 10 minutes. Bake in 2 greased loaf pans at 375° for 1 hour and 15 minutes.

"My dear departed good-cook mother wrote this on a couple cards, which I kept because every time I see her handwriting, I think of her."

Clare Hafferman  
 Kalispell

Congratulations, Linda, for the top recipe. And thanks to all who sent 50 entries. Look for other *Anything Oatmeal* recipes on our Web site: [www.mtco-ops.com](http://www.mtco-ops.com). Send your *Battered and Fried* recipes for March. 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@sofast.net](mailto:rural@sofast.net) by Feb. 1 for March's RM.

For April, send an *Always on Easter* recipe, an Easter meal speciality.

3RD PLACE — \$10

### CRANBERRY BAR COOKIES

1 2/3 cups dried cranberries  
 2/3 cup water  
 2/3 cup sugar  
 1/2 cup chopped walnuts  
 3/4 cup packed brown sugar  
 1/2 cup margarine or butter, softened  
 1 cup flour  
 1 cup rolled oats  
 1 tsp. cinnamon  
 1/4 tsp. salt  
 1/4 tsp. nutmeg

Heat oven to 350°. Grease 9-inch square pan. In medium saucepan, combine fruit, water and sugar. Cook over medium heat until thickened, stirring often. Stir in nuts, cool. In large bowl, combine brown sugar and margarine; blend well. Stir in remaining ingredients until crumbly. Pat 2/3 of mixture into prepared pan; spread with cranberry mixture. Top with remaining crumb mixture, pressing lightly. Bake at 350 for 35 to 40 minutes or until golden brown. Cool and cut into 24 bars.

Kathy Biesheuvel  
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