

Porcupines.

2 cup chopped dates.

2 eggs well beaten.

1 cup white sugar.

$\frac{1}{8}$ tsp. salt.

1 tsp. Vanilla

2 cups rice crispies

$\frac{1}{2}$ cup chopped dates

Coconut for rolling.

Chop dates, beat eggs; add sugar and salt, stir well. Add dates to egg mixture. Put in frying pan and cook until thick - about 10 min. Stir constantly. Remove from heat.

add vanilla, add ice crispies, and
chopped walnuts. Add vanilla first.
Cool, shape into balls, roll in coconut.

APPLE CRISP

- 5 cups thinly sliced peeled apple
- $\frac{1}{4}$ cup apple juice
- Topping**
- $\frac{1}{4}$ cup butter

- $\frac{1}{4}$ cup dark brown sugar
- $\frac{1}{2}$ cup all-purpose flour
- $\frac{1}{4}$ cup chopped walnuts
- $\frac{1}{2}$ teaspoon ground cinnamon

Topping: Place butter in bowl and microwave, at HIGH (full power) for 45 to 55 seconds or until melted. Mix in sugar, flour, nuts and cinnamon until mixture is crumbly. Set aside.

Place apples in buttered 9-inch round baking dish and sprinkle with apple

juice. Sprinkle topping over apples.

Place on inverted saucer in centre of microwave. Microwave at HIGH for 8 to 11 minutes or until apples are tender, rotating half a turn halfway through cooking. Let stand for 5 minutes.

Makes 6 servings.

MICROWAVE APPLE CRISP

Topping

1/4 C. butter 1/2 tsp. cinnamon 1/4 c. dark brown sugar
1/2 c. flour 1/4 c. chopped walnuts or raisins.

In baking dish put 5 cups thinly sliced apples sprinkle with 1/4 c. apple juice. Melt butter and mix in topping ingredients and put over apples. Micro on high for 8-10 minutes or until apples are tender. Let stand 5 minutes.

Bread Pudding . Mom

Scald 3 cups milk

Melt 3 tblsp. margarine in milk

Cube 4 cups toasted bread &
mix with $\frac{1}{2}$ cups raisins.

Beat 3 eggs, add $\frac{1}{2}$ cup sugar.

1 tsp. cinnamon & nutmeg, $\frac{1}{2}$ tsp. allspice.

Mix well & slowly add scalded
milk & pour over bread crumbs in
Casserole & mix thoroughly Bake
at 350°