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Recipe winners consent to have their photo and recipe published in the *Friendly Family Fruit Journal*. Entries become the property of Oregon Fruit Products Co. Photos will not be returned.

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# Dessert

PURPLE PLUM AND APPLE CAKE WITH CIDER GLAZE

Betty Jean Nichols – Eugene, OR


2 cups **sugar**  
1 cup **oil**  
1 large **whole egg**  
2 large **egg whites**  
2 cups **pre-sifted all-purpose flour**  
1 teaspoon **salt**  
1 cup **soy flour** (available at most supermarkets)  
1 1/2 teaspoons **apple pie spice**  
2 teaspoons **baking soda**  
2 cans **OregonN Purple Plums**, drained, pitted, wiped dry, coarsely chopped  
2 cups **Granny Smith apples**, peeled, coarsely shredded  
1 cup **pecans**, coarsely chopped, toasted  
**Apple Cider Glaze** (recipe follows)  
**Toasted pecan halves** for garnish  
**Mint leaves** for garnish

Preheat oven to 325°F. Butter and flour a 10-inch bundt pan; set aside. In a large bowl, combine sugar, oil, egg, and egg whites; beat with electric mixer at medium speed for 2 minutes. In another bowl, combine dry ingredients; gradually add to egg mixture, beating well after each addition. (Batter will be quite thick.) Add plums, apples, and chopped pecans; mix at low speed until well-blended. Spoon batter into prepared pan; smooth top. Bake for about 1 hour and 30 minutes, or until springy to the touch and toothpick inserted into center comes out clean. Cool cake in pan for 15 minutes, then invert onto rack. Meanwhile, make Cider Glaze.

**APPLE CIDER GLAZE**  
1/4 cup **butter**  
3 tablespoons **sugar**  
1/4 cup **apple cider**  
2 tablespoons **water**

Combine all ingredients in a medium saucepan. Place over medium-high heat; bring to a boil, stirring constantly until sugar melts. Boil, uncovered, for 3 minutes. Cool glaze for 10 minutes before using. Brush glaze over warm cake. Garnish with pecan halves. Let cake cool completely on wire rack. Transfer cake to a serving plate; garnish with mint leaves; slice, and serve. *Makes one 10-inch cake (10 to 15 servings).*






## Brunch/Baked Goods

BLUEBERRY WALNUT CRUMBLE

Oregon Fruit Products

1 packages **Rhodes™ AnyTime!™ Cinnamon Rolls** (includes cream cheese frosting)  
1 can **OregonN Blueberries**, drained, reserve syrup  
1 cup **California Walnuts**, coarsely chopped  
1/4 cup **butter**, softened  
1/2 cup **flour**  
1/2 cup **brown sugar**  
1 tablespoon **cornstarch**

Open cinnamon roll package and arrange the rolls in pan. Drain blueberries, reserving the syrup. Divide blueberries in half and sprinkle half over the frozen cinnamon rolls. Combine the butter, flour, brown sugar and walnuts, and sprinkle over the rolls. Immediately bake (no thawing or rising) at 350° for 30 to 35 minutes. Drizzle with cream cheese frosting while still warm. Combine cornstarch and reserved syrup and cook in a saucepan over medium heat until thickened. Stir in remaining blueberries. Serve over the crumble.



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FJ1100

## Kids in the Kitchen

### FRUIT PIZZA

*Benjamin Madrigal, age 11 – Corvallis, Oregon*

#### Crust:

- 1 package yellow cake mix
- 1/4 cup brown sugar
- 3/4 cup nuts
- 1/3 cup melted butter

Mix together and spread in pan. Bake for 8 minutes at 350°.

#### Topping:

- 1 8 oz. package cream cheese
- 1/4 cup sugar
- 1 egg
- 1 teaspoon vanilla

Beat together until smooth.

Pour topping on crust and bake for 25 minutes. Decorate with any OregoN Brand fruit, well-drained (discard syrup) and top with whipped cream.



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## OREGON Brunch/Baked Goods

### BERRY CRUNCH COBBLER

*Oregon Fruit Products*

- 1 package Duncan Hines Moist Deluxe Yellow Cake Mix
- 1 cup quick cooking oats
- 1 cup chopped walnuts
- 3/4 cup butter or margarine, melted
- 1 can each OregoN Blackberries and Blueberries, well-drained and lightly mixed

Preheat oven to 350°. Grease a 13x9x2 inch pan. Combine cake mix, oats, nuts and melted butter in a large bowl until crumbly. Sprinkle half the mixture into a pan. Spoon berries evenly over the crust. Sprinkle remaining topping mixture over berries. Bake for 35 minutes or until lightly browned. Serve warm or at room temperature.

Cut into 12 to 16 squares.



## OREGON Desert

### CHERRIES IN THE SNOW

*Pauline Hollis – Hemet, California*

#### Topping:

- 1 can OregoN Red Tart Cherries, drained, reserve juice
- 2 tablespoons cornstarch
- Whipped cream
- 1/4 cup chopped nuts (optional)

In a small saucepan, thicken juice with cornstarch. Remove from heat and toss in cherries. Let cool completely.

#### Crust:

- 1/4 cups graham crackers (approximately 11 whole crackers)
- 1/3 cup margarine or butter
- 1/2 cup chopped nuts (optional)

In a food processor grind graham crackers, mix in margarine or butter and press in bottom of a 9x9 pan. Sprinkle with nuts

#### Filling:

- 8 ounces soft cream cheese
- 3/4 cup powdered sugar
- 1 tablespoon milk
- 1 teaspoon almond extra

Mix together and spread over crust mixture.

Pour cooled Cherry Topping over filling and top with whipped cream and nuts.

You may substitute any OregoN brand berries or cherries of your choice.

