

## Fabulous Fruit Salad

Loma Kauffman

- 1 honeydew, cubed
- 1 cantaloupe, cubed
- 2 c. cubed seedless watermelon
- 2 peaches, peeled and cubed
- 2 nectarines, peeled and cubed
- 1 c. red seedless grapes
- 1 c. halved fresh strawberries
- 1 (11 oz.) can mandarin oranges,  
drained
- 2 kiwis, peeled, halved and sliced
- 2 firm bananas, sliced
- 1 lg. apple, cubed
- 1 can frozen lemonade concentrate,  
thawed
- 1 (3.4 oz.) pkg. instant vanilla pudding mix

In a large bowl combine the first nine ingredients. Cover and refrigerate for at least 1 hour. Just before serving stir in the bananas and apples. Combine lemonade concentrate and pudding mix. Pour over fruit and toss to coat.

## Apple Crunch

Ella Yutzy

### Top Part:

- 1 c. flour
- 1 c. brown sugar
- $\frac{3}{4}$  c. oatmeal
- $\frac{1}{2}$  c. butter or margarine
- 1 Tbsp. cinnamon
- 4 c. diced apples

### Filling:

- 2 Tbsp. cornstarch or Therm-Flo
- 1 c. sugar
- 1 c. water
- 1 tsp. vanilla

Mix the first five ingredients until crumbly. Press  $\frac{1}{2}$  of crumbs in a 9 inch baking dish. Cover with the diced apples; cook filling till clear and thick. Pour over apples. Cover with remaining crumbs. Bake at 350° for 1 hour.

From the Cookbook:

### "Horse & Buggy Montana"

The food of the Amish community in St. Ignatius, Montana

Compiled by Amy Engbretson & Emily Troyer

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