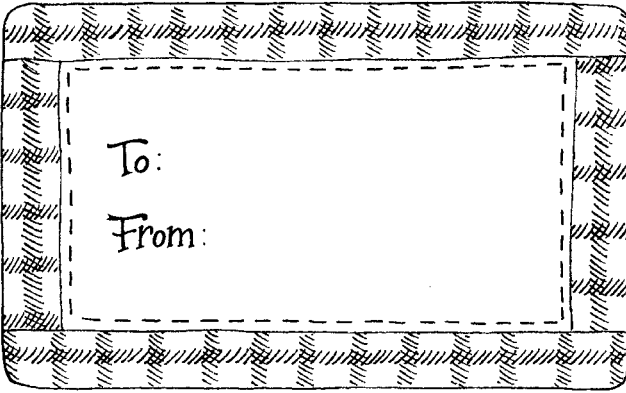




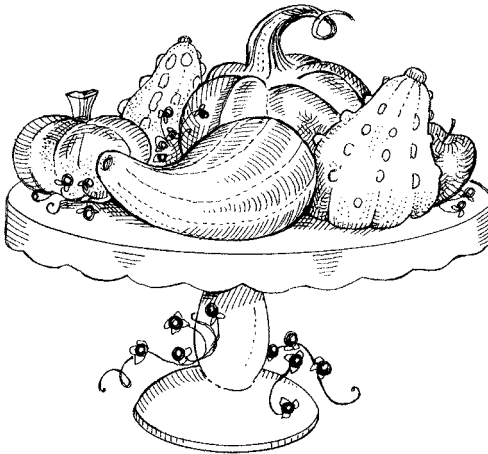
# FALL Favorites

with SUN•MAID®  
Raisins & Dried Fruit





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with SUN-MAID® Raisins  
& Dried Fruit

*Give me juicy autumnal fruit,  
ripe and red from the orchard.*

-Walt Whitman

# FALL Favorites

## Apple-Raisin Oven Pancake

1 apple, cored, peeled  
and sliced  
1/3 c. **Sun-Maid Natural  
Raisins**  
2 T. brown sugar, packed  
1/2 t. cinnamon

4 eggs  
2/3 c. milk  
2/3 c. all-purpose flour  
2 T. butter, melted  
Garnish: powdered sugar

Toss together apple slices, raisins, brown sugar and cinnamon; spoon into a greased 9" pie plate. Bake at 350 degrees for 10 to 15 minutes. Remove from oven; set aside. Whisk together eggs, milk, flour and butter; pour over apple mixture. Increase oven to 450 degrees; bake until golden, about 15 minutes. Pancake will puff up and will fall slightly when removed from oven. Sprinkle with powdered sugar; slice into wedges. Serve warm. Makes 8 servings.



*Enjoy breakfast outdoors! Pull out the picnic table or spread out a quilt and enjoy the crisp fall air.*



## Spiced Breakfast Date Cake

3/4 c. <b>Sun-Maid California</b> <b>Chopped Dates</b>	2 c. all-purpose flour
1/2 c. brown sugar, packed	1 t. baking soda
1-1/2 t. cinnamon, divided	1/4 t. salt
1/4 t. nutmeg	1 c. sugar
Optional: 1/2 c. chopped walnuts	1/2 c. butter, softened
	2 eggs
	1 c. buttermilk

In a small bowl, combine dates, brown sugar, 1/2 teaspoon cinnamon, nutmeg and walnuts, if using. Set aside. Combine flour, remaining cinnamon, baking soda and salt in a separate bowl. Set aside. In a large bowl, beat together sugar and butter until fluffy with an electric mixer on medium speed. Beat in eggs until light and creamy. Add flour mixture alternately with buttermilk, mixing just until combined. Spread half of batter in a greased 9"x9" baking pan; sprinkle with half of date mixture. Spread remaining batter over top; sprinkle with remaining date mixture. Bake at 350 degrees for 40 to 50 minutes, until golden and a toothpick inserted in center tests clean. Cut into squares; serve warm or cooled. Makes 9 to 12 servings.



*An old-fashioned wire egg basket looks terrific filled with pumpkins of every shape and size! Set it by the back door for a festive harvest greeting.*

# FALL Favorites

## Plum Good Breakfast Oatmeal

2/3 c. long-cooking oats,  
uncooked

1 c. apple juice

1/2 c. water

1/2 c. **Sun-Maid California  
Dried Pitted Plums**,  
chopped

1/4 c. **Sun-Maid Wash-  
ington Apples**, chopped

1/4 t. cinnamon

1/8 t. salt

Optional: 2 T. chopped  
walnuts or pecans

1/3 c. milk

1 egg

1/2 t. vanilla extract

Garnish: milk, brown sugar

In a medium saucepan, combine oats, apple juice, water, dried fruit, cinnamon, salt and nuts, if using. Bring to a boil over high heat; reduce heat. Simmer for 3 to 5 minutes, stirring occasionally, until thickened and water is absorbed. Whisk together milk, egg and vanilla in a small bowl. Stir into hot oatmeal; cook and stir for one minute. Serve topped with milk and brown sugar, as desired. Makes 2 to 3 servings.



*Using this recipe, you can also create a delicious Overnight Muesli Cereal! Combine ingredients listed above (omitting water, milk and egg) in a bowl, then stir in a cup of vanilla yogurt. Chill overnight and stir before serving. Makes 3 to 4 servings.*

## Harvest Fruit & Nut Mix

- 1 c. **Sun-Maid Chocolate or Vanilla Yogurt Raisins**
- 1 c. **Sun-Maid California Apricots**, chopped
- 1 c. mini pretzels
- 1 c. honey-roasted peanuts
- 1 c. toasted walnuts
- 3 c. bite-size crispy wheat or corn cereal squares

Combine all ingredients in a large plastic zipping bag, adding or subtracting ingredients to suit your own preference. Close bag and shake to mix well. Serve 1/2 cup portions in snack-size bags, place in ice cream cones or fill cupcake liners or mini paper cups for an easy hand-held snack. Store in a cool, dry place. Makes about 16 servings.



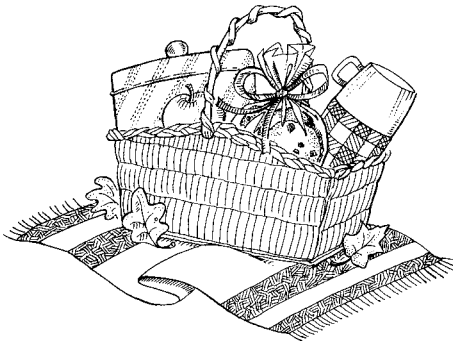
Here's a treat bag that can be whipped up in minutes. Fill an orange paper bag with goodies like Harvest Fruit & Nut Mix, gather the top and secure with a rubber band. Hide the rubber band with green florists' tape to create a stem.

# FALL Favorites

## Quick Risotto with Smoked Gouda

- |                                                                             |                                         |
|-----------------------------------------------------------------------------|-----------------------------------------|
| 1 T. olive oil                                                              | 1/2 c. smoked Gouda cheese,<br>shredded |
| 1/4 c. onion, finely diced                                                  | 1/4 c. shredded Parmesan<br>cheese      |
| 1 c. Arborio rice, uncooked                                                 | pepper to taste                         |
| 1/4 c. dry white wine or<br>chicken broth                                   |                                         |
| 1-3/4 c. chicken broth                                                      |                                         |
| 1/2 c. <b>Sun-Maid Goldens<br/>and Cherries or Cape<br/>Cod Cranberries</b> |                                         |

In a heavy medium saucepan, heat oil over medium heat. Sauté onion until soft, 2 to 3 minutes. Add rice; stir until well coated with oil. Add 1/4 cup wine or broth; simmer until liquid evaporates. Stir in 1-3/4 cups broth and bring to a simmer. Reduce heat; cover and cook for 18 to 20 minutes, until most of broth is absorbed. Remove pan from heat; stir in dried fruit, cheeses and pepper to taste. Let stand partially covered for 5 minutes. Serve hot. Makes 4 servings.



*This is the perfect time of year to hit all the best craft shows, flea markets and tag sales. Call your best girlfriends, pack a basket of snacks, a thermos of spiced cider and head out for a day of shopping!*



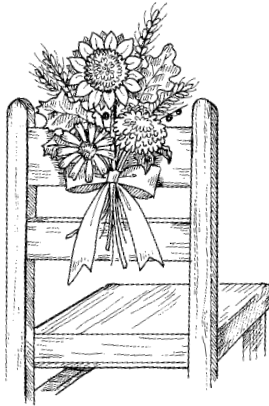


## Warm Spinach & Dried Fig Salad

2 T. red onion, finely  
chopped  
1-1/2 T. olive oil  
1/2 c. **Sun-Maid Calimyrna**  
or **Mission Figs**,  
stemmed and halved  
2 T. brown sugar, packed

2 T. sherry or cider vinegar  
6-oz. pkg. baby spinach  
1/4 c. crumbled feta cheese  
1/4 c. hazelnuts, toasted  
and chopped  
pepper to taste

In a skillet over medium heat, sauté onion in oil until softened, about 2 minutes. Stir in figs, brown sugar and sherry or vinegar. Simmer for 30 seconds, stirring until figs are coated. Combine spinach and warm onion mixture in a large bowl; toss to coat. Sprinkle with cheese, nuts and pepper to taste; serve immediately. Makes 4 servings.



*Make a chair bouquet from fresh autumn leaves, berry and herb sprigs, clusters of yarrow and mini Indian corn. Wrap together with floral wire, making a hook to slip over the chair, then tie on a ribbon or raffia bow.*

# FALL Favorites

## Mediterranean Spaghetti

1/4 c. **Sun-Maid California Golden Raisins**

1/3 c. warm water

4 t. olive oil

1/2 c. onion, chopped

2 cloves garlic, minced

12 black olives, sliced

1/4 t. cayenne pepper

6-oz. can tuna, drained

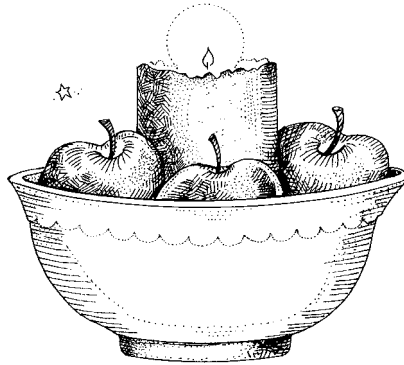
1-1/2 c. tomatoes, chopped and drained

1 c. tomato sauce

pepper to taste

7-oz. pkg. thin spaghetti, cooked

Combine raisins and water; set aside. Heat oil in a large skillet over low heat; sauté onion and garlic until softened, 7 to 10 minutes. Add olives and cayenne; increase heat to high. Drain raisins and add to skillet, stirring for 3 to 5 minutes. Stir in tuna, tomatoes and sauce; heat through. Add pepper to taste. Serve over cooked spaghetti. Makes 4 servings.



A centerpiece in a snap! Nestle a plump candle in the center of a simple glass salad or punch bowl, then fill around it with small apples.

## Bows & Broccoli with Tomato-Currant Sauce

1 T. olive oil  
1 c. onion, diced  
1 T. honey  
28-oz. can diced tomatoes,  
undrained  
1/2 c. **Sun-Maid Zante  
Currants**  
Optional: 2 to 4 T. red wine,  
divided

1-1/2 t. fresh rosemary,  
minced  
12-oz. pkg. bowtie pasta,  
uncooked  
4 c. broccoli, chopped  
Garnish: shredded Parmesan  
cheese

Heat oil in a skillet over medium heat; add onion. Cook for 10 minutes, stirring often, until onion is very soft and golden. Stir in honey; add tomatoes with juice, currants, 2 tablespoons wine and rosemary. Bring to a boil. Reduce heat and simmer, covered, for 10 minutes, until sauce is thickened. Uncover if necessary to reduce liquid. Add remaining wine for flavor, if desired. Cook pasta according to package directions, adding broccoli during last 2 minutes of cooking time. Drain. Serve sauce over pasta and broccoli, sprinkled with Parmesan cheese. Serves 4 to 6.



Enjoy the best of the fall season...take a hayride,  
visit the apple orchard and the pumpkin patch with  
family & friends. End the day gathered around  
a bonfire telling stories or singing songs.

# FALL Favorites

## Savory Baked Pears

1/3 c. sweet white wine or  
apple juice  
3 Bosc or D'Anjou pears,  
cored, peeled and halved  
1/2 c. **Sun-Maid Cape Cod  
Cranberries or Goldens  
and Cherries**

1/3 c. crumbled Gorgonzola  
cheese  
2 T. sugar  
1/8 t. cinnamon

Pour wine or juice into a lightly greased 9"x9" glass baking pan. Add pears, turning to coat; place cut-side up. Set aside. Combine remaining ingredients in a small bowl; mix well. Spoon mixture evenly into pears, mounding firmly in centers. Cover pan with aluminum foil. Bake at 425 degrees for 15 minutes. Uncover and continue baking for 5 to 10 minutes, until pears are soft when pierced. Serve warm, drizzled with liquid from pan. Makes 6 servings.



Enjoy favorite recipes at Thanksgiving this year,  
but toss in a new one just for fun...you never know,  
it just might turn out to be a new favorite!

## Festive Fruit Kugel

1/2 c. **Sun-Maid Natural Raisins**

1/2 c. apple juice, warmed

12-oz. pkg. wide egg noodles, cooked

1/2 c. butter, melted

2 apples, cored, peeled and diced

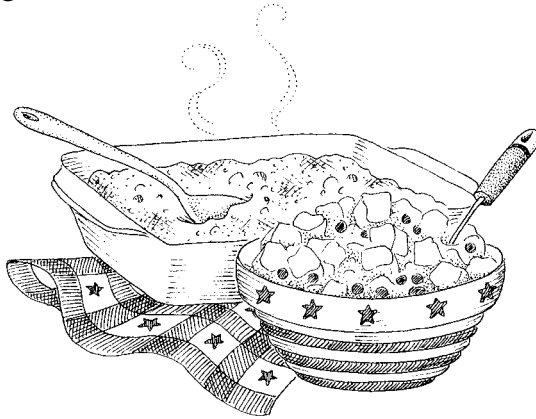
4 eggs, beaten

salt and pepper to taste

2 T. sugar

1/2 t. cinnamon

Combine raisins and apple juice; let stand for 20 to 30 minutes. Drain raisins and place in a large bowl. Add noodles, butter and apples; toss gently to mix. Stir in eggs, salt and pepper; spread in a greased 13"x9" baking pan. Mix sugar and cinnamon; sprinkle over top. Bake, uncovered, at 375 degrees until crisp and golden on top, about 30 minutes. Cut into squares; serve warm or at room temperature. Makes 10 servings.



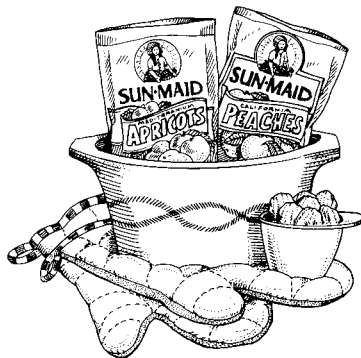
*Casseroles that feed a crowd are great take-alongs for any harvest party. Keep them warm by wrapping the dish in aluminum foil and then tucking into a newspaper-lined basket.*

# FALL Favorites

## Spicy Chicken with Peach Salsa

- |                                         |                                   |
|-----------------------------------------|-----------------------------------|
| 1/2 t. dried oregano                    | 3/4 c. green pepper, diced        |
| 1/2 t. ground cumin                     | 3/4 c. tomato, diced              |
| 1/4 t. cayenne pepper                   | 1 clove garlic, minced            |
| 1/2 t. salt                             | 6-oz. pkg. <b>Sun-Maid</b>        |
| 4 boneless, skinless chicken<br>breasts | <b>California Peaches</b> , diced |
| 1 T. olive oil                          | 3/4 c. water                      |
| 3/4 c. red onion, diced                 | cooked rice or flour tortillas    |

Combine spices and salt in a small bowl; sprinkle over both sides of chicken. Heat oil in a large skillet over medium heat. Cook chicken for 3 minutes on each side, until golden. Remove chicken from skillet; set aside. Stir in onion, green pepper, tomato and garlic, scraping browned bits from bottom of skillet. Cook for 3 minutes until vegetables begin to soften. Add dried peaches and water; return chicken to skillet. Cover and simmer for 5 to 10 minutes, until chicken tests done in center. Serve chicken with peach salsa from skillet over cooked rice, or slice chicken and serve with salsa in tortilla wraps. Serves 4.



An apple is an excellent thing...until you have tried a peach.

-George Du Maurier

## Sweet Potato-Raisin Muffins

1-1/4 c. canned sweet  
potatoes, drained  
1-1/4 c. plus 2 T. sugar,  
divided  
1/2 c. butter, softened  
2 eggs, beaten  
1-1/2 c. all-purpose flour  
2 t. baking powder

1/4 t. salt  
1/4 t. nutmeg  
1-1/4 t. cinnamon, divided  
1 c. milk  
1/2 c. **Sun-Maid Natural  
Raisins**  
1/4 c. chopped walnuts

Mash sweet potatoes; stir in 1-1/4 cups sugar and butter until smooth. Add eggs; blend well and set aside. In a separate bowl, mix together flour, baking powder, salt, nutmeg and one teaspoon cinnamon. Add to sweet potato mixture, alternating with milk; stir just until moistened. Fold in raisins and walnuts. Fill 24 paper-lined muffin cups 3/4 full. Mix remaining sugar and cinnamon; sprinkle over top. Bake at 350 degrees for 25 to 30 minutes, until a toothpick inserted in center tests done. Serve warm. Makes 2 dozen.



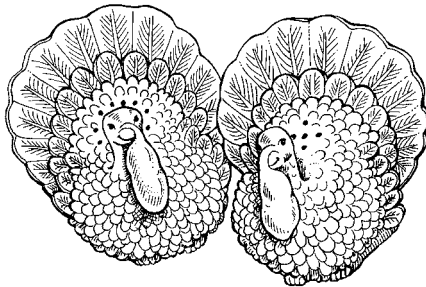
*For a sweet spread that's yummy on fruit muffins and breads, simply blend finely chopped Sun-Maid Fruit Bits and a spoonful of brown sugar into softened cream cheese.*

# FALL Favorites

## Thanksgiving Sausage Dressing

- |                             |                                                   |
|-----------------------------|---------------------------------------------------|
| 1 lb. ground pork sausage   | 1/2 t. pepper                                     |
| 3/4 c. red onion, chopped   | 3/4 c. <b>Sun-Maid Natural Raisins</b>            |
| 1-1/2 c. celery, chopped    | 1 Golden Delicious apple, cored, peeled and cubed |
| 9 c. sourdough bread, cubed | 1 c. frozen corn, thawed                          |
| 1/2 c. butter, melted       | 1 c. chicken broth                                |
| 1 t. salt                   |                                                   |
| 1-1/2 t. dried sage         |                                                   |
| 1 t. dried thyme            |                                                   |

Combine sausage, onion and celery in a large skillet over medium heat. Cook until sausage is browned and vegetables are tender; drain and set aside. Place remaining ingredients except broth in a large bowl; add sausage mixture and toss to mix well. Drizzle with broth; spoon into a lightly greased 13"x9" baking pan. Bake, uncovered, at 350 degrees for 30 to 35 minutes. Can also be used to stuff a 12-pound turkey; roast as usual. Makes 10 to 12 servings.



Let the kids help out with the Thanksgiving feast. Something as simple as setting the table and folding napkins means time spent together making memories.





## Raisin-Cranberry Compote

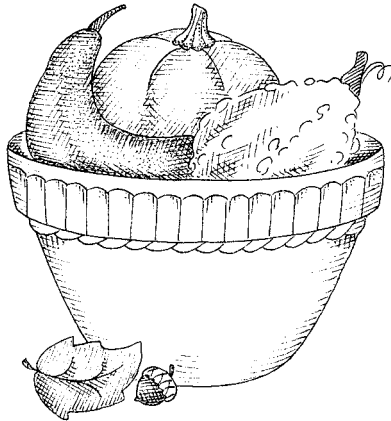
1-1/2 c. fresh or frozen  
cranberries

3/4 c. **Sun-Maid Jumbo  
Raisins**

1/3 to 1/2 c. sugar  
1 t. lemon zest or grated  
fresh ginger

1-1/2 c. water

Combine all ingredients in a medium saucepan over medium heat. Bring to a simmer; reduce heat and simmer over low heat for 10 minutes, stirring occasionally until liquid is reduced and some berries burst. Pour into a bowl to cool. Serve warm as a sauce for meat, or cold as a dessert topping over ice cream or cake. Makes 1-2/3 cups.



*Baked acorn squash is delicious stuffed with dressing and Sun-Maid Cape Cod Cranberries or chopped apples...yum!*

# FALL Favorites

## Pork Medallions with Fruited Sauce

1/2 c. **Sun-Maid Wash-  
ington Apples**  
2 T. water  
1-lb. pork tenderloin, sliced  
into 8 pieces  
1/4 t. salt  
1/4 t. pepper  
2 T. butter, divided

1/2 onion, thinly sliced  
1/2 t. dried thyme  
1/2 t. dried sage  
3/4 c. chicken broth, divided  
3/4 c. **Sun-Maid California  
Dried Pitted Plums**,  
halved

Combine dried apples and water in a microwave-safe bowl. Cover and microwave on high for one minute; set aside. Flatten pork slices to 1/2-inch thickness between 2 sheets of plastic wrap. Sprinkle with salt and pepper. Melt one table-spoon butter in a large skillet over medium-high heat. Cook pork for 2 to 3 minutes per side, until golden. Remove from skillet; set aside. Add remaining butter, apples, onion and herbs to skillet. Cook, stirring occasionally, until apples and onion are lightly golden, 3 to 5 minutes. Stir in 1/4 cup broth. Simmer until liquid is nearly evaporated, scraping up browned bits from bottom of skillet. Add pork slices, dried plums and remaining broth to skillet. Simmer until pork is heated through and liquid is slightly reduced, about 3 minutes. Top pork slices with warm fruit mixture from skillet. Serves 4.

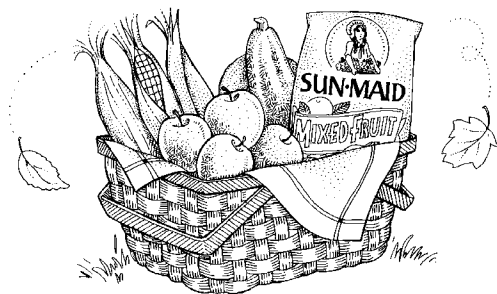


*The rich color of vintage copper shines in the fall. Strainers, pots, molds and trays are not only practical, but filled with mums, dahlias, yarrow or bittersweet, they make decorating a snap!*

## Fall Butternut Stew

- |                                                                    |                                                              |
|--------------------------------------------------------------------|--------------------------------------------------------------|
| 1 T. olive oil                                                     | 15-oz. can garbanzo beans                                    |
| 3/4 c. onion, chopped                                              | 1-1/2 c. water                                               |
| 1 t. ground cumin                                                  | 1/2 t. salt                                                  |
| 1-1/2 lb. butternut squash,<br>peeled and cut into<br>1-inch cubes | Optional: 1/2 t. turmeric                                    |
| 2 carrots, peeled and sliced                                       | 1 c. couscous, uncooked                                      |
| 7-oz. pkg. <b>Sun-Maid Mixed<br/>Fruit</b>                         | Garnish: plain yogurt,<br>chopped fresh mint<br>and cilantro |

Heat oil in a large skillet over medium heat; add onion and cumin. Cook for 2 to 3 minutes, until onion is soft. Add squash, carrots, dried fruit, undrained garbanzos, water, salt and turmeric, if using. Cover and simmer for 15 to 20 minutes over medium heat until vegetables are soft, adding additional water if needed. Stir, breaking up some of the squash to make a slightly thickened stew. Cook couscous according to package directions. Serve squash mixture over hot couscous; pass yogurt, mint and cilantro for toppings. Makes 4 to 6 servings.



*Don't forget to visit the farmers' market for the best homegrown veggies...toss a market basket in the car and let the kids pick out fresh flavors for dinner tonight!*

# FALL Favorites

## Praline Mustard-Glazed Ham

7 to 8-lb. spiral-cut, bone-in smoked ham half	1/3 c. apple juice
1 c. maple syrup	1/4 c. <b>Sun-Maid Natural Raisins</b>
3/4 c. brown sugar, packed	1 Gala apple, cored, peeled and thinly sliced
3/4 c. Dijon mustard	

Trim skin and excess fat from ham. Place ham in a lightly greased 13"x9" baking pan; insert a meat thermometer in thickest part. Combine syrup, brown sugar, mustard and apple juice; pour over ham. Set pan on lowest oven rack. Bake, uncovered, at 350 degrees, basting with pan juices every 20 minutes for 2-1/2 hours, or until thermometer reads 140 degrees. Remove ham from oven; place on a platter, reserving pan juices. Skim fat from pan juices with a turkey baster. Combine pan juices with raisins and apples in a small saucepan. Simmer over low heat for 5 minutes. Serve sliced ham with warm sauce. Makes about 12 servings.

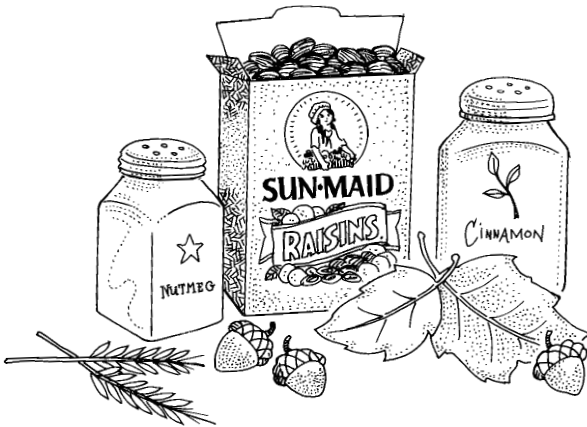


*If the weather's beautiful, consider hosting a potluck dinner outside in all of autumn's glory. Set up a farm table scattered with leaves and a wheat-filled sap bucket centerpiece...celebrate!*

## Colorful Apple Salad

- |                                         |                                                 |
|-----------------------------------------|-------------------------------------------------|
| 6 Granny Smith apples, cored and cubed  | 3/4 c. <b>Sun-Maid Natural Raisins</b>          |
| 6 Red Delicious apples, cored and cubed | 16-oz. container frozen whipped topping, thawed |
| 3 stalks celery, diced                  | 1 t. cinnamon                                   |

Combine apples, celery and raisins in a large bowl; toss to mix. Add topping and cinnamon; stir gently. Serve immediately. Makes 12 servings.



Retro tin picnic baskets make great carry-alls for any gathering. They're roomy enough to keep all the goodies organized and easily wipe clean with a damp cloth.

# FALL Favorites

## Sugar Plum Bars

1-1/2 c. **Sun-Maid California Dried Pitted Plums**, chopped

3/4 c. water

1/4 c. sugar

1 t. lemon zest

1 T. lemon juice

1/2 t. cinnamon

2-1/2 c. quick-cooking oats, uncooked

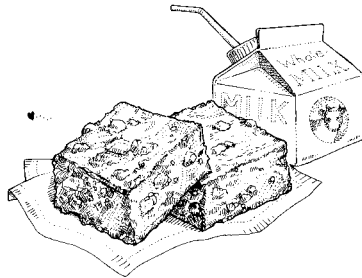
1 c. brown sugar, packed

1 c. all-purpose flour

1/2 t. baking soda

3/4 c. butter, melted

Combine dried plums and water in a medium saucepan over medium heat; bring to a boil. Reduce heat; simmer for 5 minutes, stirring occasionally, until plums are soft and water is absorbed. Remove from heat. Stir in sugar, lemon zest, juice and cinnamon; set aside. Mix oats, brown sugar, flour and baking soda in a large bowl; blend in butter. Reserve 1-1/4 cups oat mixture for topping. Press remaining oat mixture firmly into an ungreased 13"x9" baking pan. Spread plum mixture over oat mixture almost to edges of pan. Crumble remaining oat mixture evenly over top; press gently over plums. Bake at 350 degrees for 25 to 30 minutes, until golden. Cool; cut into bars. Makes 2 dozen.



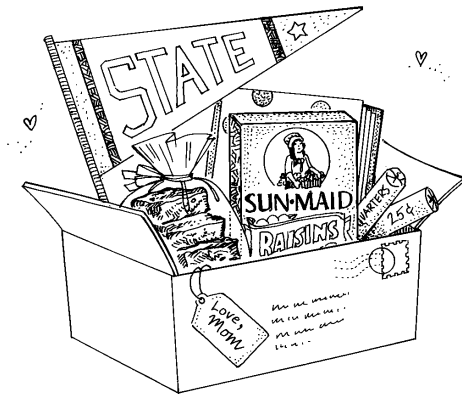
Take time to share an icy glass of milk and a favorite treat with the kids after school... it's a great way to catch up on each other's day.

## One-Pan Fruit Brownies

1/2 c. all-purpose flour  
1 c. sugar  
6 T. baking cocoa  
1/2 c. butter, melted and cooled

2 eggs, beaten  
1/2 c. **Sun-Maid Tart Cherries, Cape Cod Cranberries or Natural Raisins**

Place flour, sugar and cocoa in an ungreased 8"x8" baking pan. Stir with a fork until thoroughly combined; set aside. In a small bowl, blend butter and eggs well. Pour butter mixture into flour mixture. Stir with a fork, scraping corners and sides until wet and dry ingredients are completely combined. Stir in dried fruit. Bake at 350 degrees for 25 minutes, or until center feels set when lightly touched. Cool and cut into squares. Makes 16.



*For your favorite college student who's away from home, a care package of sweets is a terrific surprise! Along with baked goodies, tuck in a phone card and some family photos.*

# FALL Favorites

## Ginger-Peach Skillet Cake

- |                                                         |                            |
|---------------------------------------------------------|----------------------------|
| 1 c. <b>Sun-Maid California Peaches</b> , thinly sliced | 1 egg, beaten              |
| 1 c. water                                              | 1 T. fresh ginger, grated  |
| 1/2 c. plus 2 T. butter, divided                        | 2 c. all-purpose flour     |
| 3/4 c. brown sugar, packed and divided                  | 2 t. cinnamon              |
| 2/3 c. buttermilk                                       | 1/2 t. ground cloves       |
| 1/2 c. molasses                                         | 1/2 t. baking soda         |
|                                                         | 1/2 t. salt                |
|                                                         | Garnish: vanilla ice cream |

In a 10" cast iron skillet, bring dried peaches and water to a boil. Cover and simmer over medium heat for 10 minutes, until peaches are very soft and liquid is absorbed. (Watch carefully so mixture doesn't burn.) Stir in 1/4 cup butter and 2 tablespoons brown sugar. Cook until sugar dissolves and peaches are evenly coated. Remove from heat; spread peaches evenly in skillet and set aside. In a medium bowl, stir together remaining butter and brown sugar, buttermilk, molasses, egg and ginger. Add flour, spices, baking soda and salt, stirring until well mixed. Pour batter carefully over peach mixture. Bake at 350 degrees for 30 to 35 minutes, until cake tests done in center. Immediately invert onto a plate, leaving skillet over cake for 3 minutes before removing. Serve warm with vanilla ice cream. Makes 8 servings.

*A fireside cookout before or after a hometown football game is a terrific idea on a chilly autumn night. Join the kids for a friendly game of touch football, roasting hot dogs, making s'mores and telling ghost stories...it's all about making memories!*



## Caramel Apple Bread Pudding

- |                                                          |                                           |
|----------------------------------------------------------|-------------------------------------------|
| 3/4 c. <b>Sun-Maid Wash-<br/>ington Apples</b> , chopped | 1/2 c. sugar                              |
| 1 c. water                                               | 2 t. vanilla extract                      |
| 1/4 c. brown sugar, packed                               | 3 c. country-style bread,<br>cubed        |
| 1 T. butter                                              | 1/3 c. <b>Sun-Maid Zante<br/>Currants</b> |
| 2 c. milk                                                |                                           |
| 3 eggs, beaten                                           |                                           |

Combine dried apples and water in a medium saucepan. Simmer, covered, for 5 minutes until apples are very soft and water is absorbed. Stir in brown sugar and butter. Reduce heat; cook and stir until apples are coated and mixture is syrupy, 3 minutes. Spread evenly in a lightly buttered 1-1/2 quart casserole dish; set aside. In a medium bowl, whisk together milk, eggs, sugar and vanilla. Stir in bread cubes and currants; pour over apple mixture. Bake, uncovered, at 325 degrees for 50 to 60 minutes, until a knife tip inserted in center comes out clean. Serve warm or at room temperature. Makes 6 servings.



*Autumn is indeed the crowning glory of the year.*

*-Rose G. Kingsley*

# FALL Favorites

## Back-to-School Apple Cake

- |                                        |                                                      |
|----------------------------------------|------------------------------------------------------|
| 3 c. all-purpose flour                 | 1 c. chopped walnuts                                 |
| 1-1/2 c. sugar                         | 1 c. oil                                             |
| 1-1/2 t. baking soda                   | 3 eggs, beaten                                       |
| 2 t. cinnamon                          | 1 t. vanilla extract                                 |
| 1/4 t. nutmeg                          | 3 c. Granny Smith apples,<br>cored, peeled and diced |
| 1/2 c. <b>Sun-Maid Natural Raisins</b> |                                                      |

Combine flour, sugar, baking soda, spices, raisins and walnuts in a large bowl; mix well. Form a well in the center; add oil, eggs, vanilla and apples. Stir until combined; spoon batter into a greased Bundt® pan. Bake at 350 degrees for 60 minutes, or until a toothpick inserted near the center tests clean. Cool; turn out of pan. Serves 12.



Let's hear it for election day spirit! Use decorative papers with a patriotic print to make clever table tents. Set one by each potluck dish so guests will know what's inside.

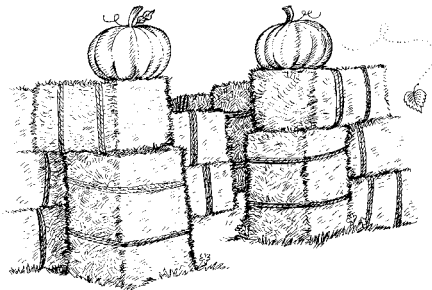


## Peachy Raisin Hand Pies

1 T. butter, melted  
1/3 c. plus 1 T. sugar,  
divided  
4 t. cornstarch  
1 t. cinnamon  
1/8 t. salt  
2 lbs. peaches, pitted, peeled  
and diced

2/3 c. **Sun-Maid Natural Raisins**  
1 T. lemon juice  
4 9-inch pie crusts,  
quartered  
1 egg, beaten

Combine butter, 1/3 cup sugar, cornstarch, cinnamon and salt in a skillet over medium heat. Stir in peaches and raisins. Cook until mixture thickens and boils, about 25 minutes, stirring frequently. Boil for one minute; remove from heat and stir in lemon juice. Cool completely. Spoon 2 tablespoons filling into the center of each crust quarter. Fold crust over filling; press edges together to seal. Arrange on 2 ungreased baking sheets. Brush with egg; sprinkle with remaining sugar. Cut a slit in the top of each pie. Bake at 425 degrees until golden, 18 to 20 minutes, rotating sheets between upper and lower racks halfway through baking time. Cool on wire racks. Makes 16.



*Stack bales of hay or rows of cornstalks in the backyard to create a maze...little ones will have a ball racing to find their way through!*

# FALL Favorites

## Holiday Butter Tarts

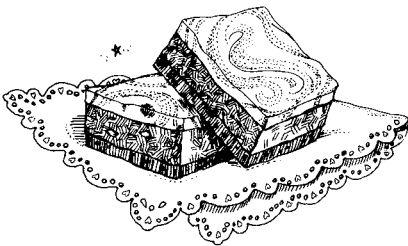
- 1 c. butter, softened
- 2 3-oz. pkgs. cream cheese, softened
- 2 c. all-purpose flour

Blend together butter and cream cheese; stir in flour. Cover and chill for one hour, or until easy to handle. Shape into 1-3/4 inch balls; press into bottoms and up sides of ungreased muffin cups. Fill each cup with one heaping teaspoonful of Raisin Filling. Bake at 425 degrees for 8 to 10 minutes; reduce heat to 350 degrees and bake for an additional 10 minutes. Cool slightly in muffin cups; remove and cool completely. Makes 3 dozen.

### Raisin Filling:

- 2 eggs
- 2 c. brown sugar, packed
- 2/3 c. butter, melted
- 1/4 c. evaporated milk
- 1 t. vanilla extract
- 4 t. all-purpose flour
- 1 c. **Sun-Maid Natural Raisins**

Beat together eggs, brown sugar and butter in a small bowl. Stir in remaining ingredients.



*A heaping plate of cookies, bars or cupcakes makes a delightful and delicious centerpiece at a casual gathering of friends... don't forget the napkins!*

## Lunchbox Raisin-Sour Cream Bars

2 c. Sun-Maid Natural Raisins

1-1/2 c. sour cream

3 eggs, beaten

1 c. sugar

2-1/2 t. cornstarch

1-1/2 t. cinnamon

1-3/4 c. quick-cooking oats, uncooked

1-3/4 c. all-purpose flour

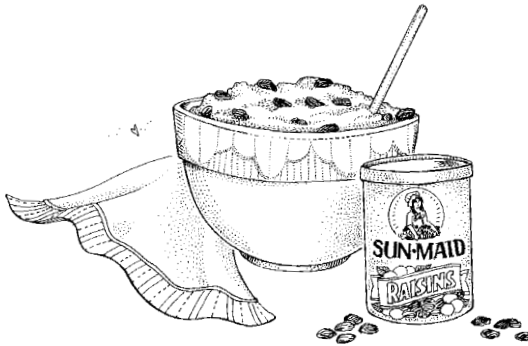
1 c. brown sugar, packed

1 t. baking soda

1/2 t. salt

1 c. butter, softened

Combine raisins, sour cream, eggs, sugar, cornstarch and cinnamon in a medium saucepan. Cook and stir over low heat until blended; cool. In a large bowl, mix together remaining ingredients until crumbly. Press half of oat mixture into a greased and floured 13"x9" baking pan. Spread with raisin mixture; crumble remaining oat mixture over top. Bake at 350 degrees for 30 minutes. Chill; cut into bars. Makes 2 dozen.



*Make Lunchbox Raisin-Sour Cream Bars look extra special! Spread with frosting, then lightly press a cookie cutter into the frosting. Use a tube of contrast-color frosting to trace the outline.*

# FALL Favorites

## Frosted Maple Cookies

1 c. **Sun-Maid Natural Raisins**

3/4 c. water

1 t. baking soda

1/2 c. butter, softened

1-1/2 c. powdered sugar

2 eggs, beaten

2-3/4 c. all-purpose flour

2-1/3 t. maple flavoring

1/4 t. salt

In a small saucepan over medium heat, simmer raisins in water until liquid is reduced by one-third. Stir in baking soda and set aside. Blend butter and powdered sugar in a large bowl; stir in eggs. Add flour, maple flavoring and salt; mix well. Stir in raisin mixture; refrigerate for 2 hours. Drop by teaspoonfuls onto greased baking sheets. Bake at 350 degrees for 12 to 15 minutes. Cool; frost with Maple Cream Frosting. Makes about 3 dozen.

## Maple Cream Frosting:

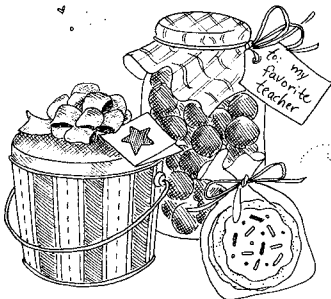
1/4 c. butter, softened

2 T. light cream

1 t. maple flavoring

1-3/4 c. powdered sugar

Blend butter, cream and maple flavoring. Stir in powdered sugar to a spreading consistency.



Autumn is the perfect time of year to share some tasty treats with teachers, librarians and school bus drivers...let them know how much you appreciate them!

## Autumn Apple & Dried Fruit Pie

9-inch pie crust  
3/4 c. almonds  
1/2 c. plus 1 T. sugar,  
divided  
1/4 c. butter, softened  
2 eggs  
2 T. all-purpose flour  
3/4 c. **Sun-Maid Goldens  
and Cherries**

1/4 c. **Sun-Maid California  
Apricots**, chopped  
2 Fuji or Golden Delicious  
apples, cored, quartered  
and thinly sliced  
1/2 t. cinnamon  
1/8 t. nutmeg

Press pie crust into a 9" pie plate. Line crust with aluminum foil and fill with pie weights or dried beans. Bake at 400 degrees for 12 minutes. Remove from oven; remove foil and weights or beans. Lower oven to 350 degrees. Combine almonds and 1/2 cup sugar in a food processor; process until finely ground. Add butter, eggs and flour; process until smooth. In a medium bowl, gently mix dried fruits, apples and spices. Spoon into baked crust, placing apple slices as flat as possible. Spread almond mixture evenly over fruit; sprinkle with remaining sugar. Bake at 350 degrees for 45 minutes, until golden and center feels set. Makes 8 servings.



*For an oh-so-pretty gift, top pies with an inverted pie plate and secure both together with a bandanna.*

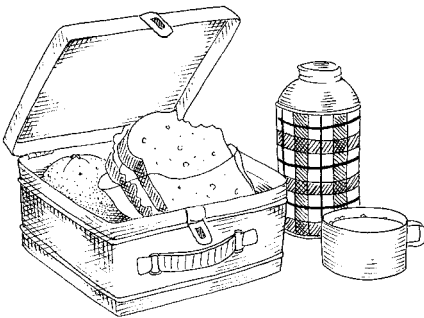
# FALL Favorites

## Fruited Holiday Tea Loaf

2 c. all-purpose flour  
3/4 t. baking powder  
1/4 t. baking soda  
1/2 t. salt  
1 c. sugar  
1/2 c. plain yogurt  
1/3 c. oil  
2 eggs, beaten  
1 t. vanilla extract  
1 t. orange zest

6 to 7-oz. pkg. **Sun-Maid Cranberries and Raisins, Goldens and Cherries or Fruit Bits**  
3/4 c. chopped walnuts or pecans, toasted  
3/4 c. powdered sugar  
2 to 3 T. orange juice

In a small bowl, combine flour, baking powder, baking soda and salt. Set aside. In a medium bowl stir together sugar, yogurt, oil, eggs, vanilla and zest. Add flour mixture; stir gently until well mixed. Stir in dried fruit and nuts. Lightly grease one 9"x5" loaf pan or three 5"x3" mini loaf pans. Pour batter into pans. Bake at 350 degrees until edges are dark golden and a toothpick inserted in center comes out clean, 50 to 55 minutes for regular pan or 30 to 35 minutes for mini pans. Cool on wire rack 10 minutes before turning out. Stir together powdered sugar and enough orange juice to make a pourable glaze. Drizzle over cooled bread. Makes one regular loaf or 3 mini loaves.



Sweet fruit breads make yummy lunchbox sandwiches. Top slices with peanut butter, jam, flavored cream cheese or apple slices. Kids will love 'em!



## Crunchy Oats & Fruit Cups

1-1/2 c. quick-cooking oats,  
uncooked

1/4 c. sliced almonds

2 T. honey

2 T. brown sugar

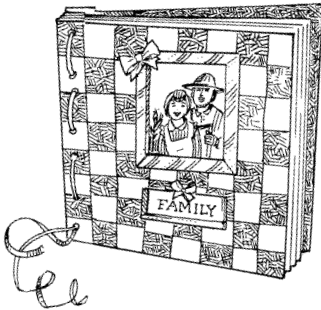
2 T. butter

1 T. creamy peanut butter

1/2 c. corn or bran flake  
cereal

1 to 1-1/2 c. **Sun-Maid Milk  
Chocolate Raisins,  
Vanilla Yogurt Raisins  
or Vanilla Yogurt  
Cranberries**

Spread oats and nuts on an ungreased baking sheet. Bake at 350 degrees for 6 to 7 minutes until lightly toasted, stirring once. Cool. Combine honey, brown sugar, butter and peanut butter in a microwave-safe bowl. Microwave on high for 30 to 60 seconds, until melted. Stir; microwave just to boiling, about one minute. Immediately stir in oats, nuts and cereal until evenly coated. Spoon by tablespoonfuls into lightly greased mini muffin cups. Press into cups with the back of a spoon, indenting centers. Bake at 350 degrees for 5 minutes, until edges are lightly golden. Place several fruit pieces in each cup. Return to oven for 2 minutes, until fruit softens. Cool for 10 minutes; run a knife around edges to lift out. Cool completely on wire rack. Makes 2 dozen.



Bring out family photo albums  
for your Thanksgiving  
get-together...sure to  
spark conversation as your  
guests enjoy pictures  
they haven't seen in years!

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# How Did Gooseberry Patch Get Started?

*Gooseberry Patch started in 1984 one day over the backyard fence in Delaware, Ohio. We were next-door neighbors with similar interests...collecting antiques, gardening and country decorating. Though neither of us had any experience (Jo Ann was a first-grade school teacher and Vickie, a flight attendant & legal secretary), we decided to try our hands at the mail-order business. Since we both had young children, this was perfect for us. We could work from our kitchen tables and keep an eye on the kids too! As our children grew, so did our "little" business. We moved into our own building in the country and filled the shelves to the brim with kitchenware, candles, gourmet goodies, enamelware, bowls and our very own line of cookbooks, calendars and organizers. We're so glad you're a part of our **Gooseberry Patch** family!*



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# FALL Favorites



*Dear Friend,*

*Delicious, nutritious fruit...that's what the cheerful **Sun-Maid** box represents to families everywhere.*

***Sun-Maid** harvests sweet, ripe grapes, plums, apricots, apples and peaches and dries them to capture their sunny flavors. That's why **Sun-Maid** is "America's favorite" for raisins and dried fruit.*

*Scrumptious recipes to share with family & friends... that's what **Gooseberry Patch** stands for! You'll find bushels of tried & true recipes to love in any of our 50-plus community-style cookbooks.*

*So when **Sun-Maid** and **Gooseberry Patch** get together on a cookbook that's chock-full of favorite fall recipes, you just know it's going to be good! Take a look inside for lunchbox-perfect treats like Frosted Maple Cookies...pack an Indian summer picnic of Praline Mustard-Glazed Ham, Colorful Apple Salad and Lunchbox Raisin-Sour Cream Bars. And it wouldn't be Turkey Day without Thanksgiving Sausage Dressing and Autumn Apple & Dried Fruit Pie! You'll find 30 recipes along with tips and easy ideas for celebrating fall with family & friends.*

*We're sure these quick & easy recipes will become new family favorites!*

*Autumn Wishes,  
Vickie & Jo Ann*



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