

Rita's Famous Apple Dump Cake.... YUMMY!!

1 c. chopped nuts (more if desired)
2 eggs
Dash of Nutmeg
1 tsp. Vanilla
1c. oil
3 c. chopped, peeled apples
2 c. sugar
2½ c. self-rising flour

Mix the flour, sugar & nutmeg in a bowl. Make a hole (well) in the center of the flour mixture and dump the oil, apples, nuts, vanilla, and eggs. Mix well. Batter will look like cookie dough. Pour in a 9X13 pan. Bake at 350 for 40 to 50 minutes until dark golden brown. Sprinkle top with cinnamon sugar.

Hot Artichoke Dip

1 (14 oz.) jar artichoke hearts in water, chopped & drained
1 c. mayonnaise
1 c. Parmesan cheese
Dash of garlic
Mix together & bake at 350 for 20 minutes. Serve warm with crackers or veggies.

Baklava

1 lb. Walnuts, finely chopped
1Tbsp. Sugar
1tsp. Cinnamon
Melted butter
1lb. Frozen phyllo dough, thawed
2 c. sugar
1 c. water
1 cinnamon stick
¼ c. honey

Combine walnuts, 1 tbsp. Sugar & cinnamon in bowl; mix well. Set aside. Brush bottom of a 9X13 inch baking pan with butter. Layer 8 sheets of phyllo, each brushed with butter, in pan. Spread half of the walnut mixture over layers. Top with 2 buttered phyllo sheets & remaining walnut mixture. Layer 8 buttered phyllo sheets over top. Cut in diamond shapes. Bake at 350 for 30 minutes. Reduce heat to 300 & bake another 30 minutes. Combine 2 cups sugar, water, & cinnamon stick in saucepan. Cook until mixture forms a thin syrup. Stir in honey, remove cinnamon stick. Pour over hot pastry. Cool before serving.