



apple pies? who needs 'em

INGREDIENTS you may find useful:

Gee Whiz says

- 2 eggs
- 1 c. brown sugar
- 1/2 c. granulated sugar
- 1/4 c. oil
- 2 t. vanilla

- 1 1/2 c. flour
- 3 t. baking powder
- 1/2 t. salt
- 1 1/2 t. cinnamon
- 1/4 t. cloves

- 4 c. pared, coarsely chopped
Gee Whiz Granny Smith
apples
- 1 c. chopped walnuts

WHAT TO DO:

Gee Whiz says

Beat eggs until light. (Beating eggs doesn't seem to make them weigh less. We guess this means light in color.)
 Add brown sugar, granulated sugar, oil and vanilla; beat until smooth. (How can you go wrong here?)
 Sift flour, baking powder, salt, and spices together. (We disagree with the comma after salt.)
 Stir dry ingredients into egg mixture; fold in apples and nuts. (We've folded a lot of socks, but apples? Dump 'em in and start mixing it up. At first it will seem like there are too many apples, but be persistent. They will eventually get the idea. Ignore the nuts. They will go away.)
 Turn into greased, floured 13x9x2 - inch baking pan. (Trying to confuse us again. Read "turn" as "dump" and you'll be okay. Isn't this simpler than pie crust?)
 Bake at 350°F for 40 to 50 minutes or till cake tests done. (It may go overtime with the increase in recipe. Be patient. Don't try an oral exam. The cake won't be up to it.)

YIELD: 12-15 servings

(What a joke. We say eat it with a friend in two sittings. Refrigerate between sittings. And don't forget that ice cream!)

Tired of uncooperative pie dough?
 Not looking forward to the moment of truth when you start rolling it out?
 Feeling a bit lazy, but still have that slice of apple pie a la mode on your mind?
 Well, cheer up. The answer is here. Don't wait to try

dr. bob's apple pie substitute and melancholy cure

(also known as the Gee Whiz Granny Smith Apple Cake)

A LA MODE CLAUSE. Your acceptance of this recipe is conditional on the premise that you agree never to serve the final product without an accompanying portion (35% by volume, placed directly on said product) of sufficiently high quality vanilla ice cream. Should any evidence of noncompliance with this clause become known to us, all further recipe communications will be suspended for life.

dr. bob's kitchen testing laboratory says increase by 50% and observe the following helpful hints and comments

- 3 eggs (as long as they come from chickens, caviar does not work here)
- 1 1/2 c. brown sugar (something for all you Rolling Stones fans)
- 3/4 c. granulated sugar (why not white sugar, do we detect a bit of racism here?)
- 3/8 c. oil (3/8 c. ? guess on this one, but don't use motor oil)
- 3 t. vanilla (don't confuse this ingredient with the a la mode clause)

- 2 1/4 c. flour
- 4 1/2 t. baking powder (what can you say about these guys, they're pretty dry stuff)
- 3/4 t. salt
- 2 1/2 t. cinnamon
- cloves? cloves belong in hams not cakes, we say leave the doves where they belong

who buys apples by the cup? Try 8 medium no name brand Granny Smith apples. We got ours on sale. Spotty looking things. Tasted great. Fix 'em like they were headed for a pie. They won't know the difference.

chopped walnuts? What a hassle. We never put 'em in our chocolate chip cookies either. Who needs 'em.

(We say)