BAKED PEARS

4 fresh pears
1/2 tsp. A·C·M
1 c. light brown sugar

3 tbsp. butter
1/2 c. orange juice
1 c. sour cream

Preheat oven to 350°F. Peel, core and halve pears. Sprinkle with A·C·M and place cut side down in shallow baking dish. Sprinkle with brown sugar and dot with butter. Pour orange juice around pears. Cover and bake 15 to 20 minutes, depending on ripeness of pears. Remove cover and bake an additional 15 minutes, basting often. Serve warm with sour cream. Serves four.

AN A·C·M® FRUIT SAVER TESTED RECIPE
PEACH CRUMBLE

2 c. fresh peaches, sliced  
1/2 c. brown sugar  
1 c. graham cracker crumbs

1 tsp. A·C·M Fruit Saver  
2 tbsp. melted butter  
Light cream or ice cream

Preheat oven to 350°F. Peel and slice peaches and sprinkle with A·C·M Fruit Saver. Combine brown sugar, crumbs and melted butter. Mix gently with peaches. Place in shallow greased baking dish 6 1/2" by 10" by 2". Bake for 25 minutes. Serve warm with light cream or ice cream. Serves four.

AN A·C·M FRUIT SAVER TESTED RECIPE
APPLE DESSERT

6 large (tart) apples  
½ tsp. A·C·M Fruit Saver  
1 1/2 tsp. butter  
1 c. sugar  
½ tsp. cinnamon  
½ tsp. nutmeg  
½ c. light cream

Preheat oven to 350°F. Mix A·C·M Fruit Saver with sugar. Peel, core and slice apples. Sprinkle with A·C·M Fruit Saver mixture. Place in shallow baking dish and dot with butter. Mix spices and cream. Pour this mixture over the apples. Bake 20-30 minutes until apples are tender. Serve warm. Makes 6 servings.

AN A·C·M FRUIT SAVER TESTED RECIPE
Dissolve gelatin in hot water. Add ice cream and stir until melted. Chill until slightly set. Meanwhile, peel and slice peaches into A·C·M solution. Add 1½ c. of the drained peaches to the gelatin mixture and pour into the crust. Hold remaining peaches in solution. Chill until firm. Garnish with whipped cream and the remaining ½ c. of sliced peaches.
HOLLANDAISE SAUCE

4 eggs
2 tsp. A·C·M
½ tsp. salt

Cooking Instructions:

Beat eggs slightly; add A·C·M, salt and pepper. Heat in double boiler over very low heat until lukewarm. Cut butter into 4 or 5 pieces. Add one piece at a time to mixture, stirring until melted. Continue cooking until thickened.

AN A·C·M FRUIT SAVER TESTED RECIPE
# APPLE DELIGHT

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Amounts</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 c. sliced apples</td>
<td>1 tsp. A·C·M Fruit Saver</td>
</tr>
<tr>
<td>½ tsp. cinnamon</td>
<td>1 tsp. vanilla</td>
</tr>
<tr>
<td>½ tsp. nutmeg</td>
<td>2 tbsp. brown sugar</td>
</tr>
<tr>
<td>1 c. sugar</td>
<td>½ c. flour</td>
</tr>
<tr>
<td>¾ c. flour</td>
<td>2 tbsp. softened butter or</td>
</tr>
<tr>
<td>2 tsp. baking powder</td>
<td>margarine</td>
</tr>
<tr>
<td>1 tbsp. shortening—softened</td>
<td>Dash of nutmeg</td>
</tr>
<tr>
<td>½ c. light cream</td>
<td></td>
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</tbody>
</table>

Sprinkle apples with A·C·M FRUIT SAVER as you peel, core and slice them. Place apples in greased, shallow casserole and sprinkle with mixture of cinnamon and nutmeg. Dot with butter. Mix sugar, ¾ c. flour, baking powder, shortening. Stir in cream, vanilla. Spread over apples. Sprinkle with mixture of brown sugar, ½ c. flour, shortening crumbled together. Add a dash of nutmeg. Bake at 350° for 40 minutes. 4-6 servings.

Top with: ice cream, cream flavored with nutmeg, whipped cream, nutmeg sauce.

AN A·C·M FRUIT SAVER TESTED RECIPE