

# Add Flavor to Fall With Comstock Recipes

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In these hectic times, simplicity and convenience in cooking and baking are more important than ever.

If you don't have time to fuss in the kitchen but want to create meals and desserts that will make it look like you did, COMSTOCK, THANK YOU, and WILDERNESS Pie Fillings have quick and easy recipes ready for you!

"Apple Cinnamon Cake" is a delightful dessert your family and friends will love.

This cake blends the fruity goodness of COMSTOCK, THANK YOU, or WILDERNESS More Fruit Apple Pie Filling with spice or yellow cake and cinnamon.

"Apple Cinnamon Cake" tastes so delicious no one will believe it was as easy to make as any other simple cake mix. The pie filling adds a whole different flavor and texture to the recipe making an ordinary cake extraordinary. Try this recipe and don't be surprised if it becomes a popular request.

"Apple Sausage Stuffing" is a sensational side dish with the COMSTOCK, THANK YOU or WILDERNESS More Fruit Pie Filling.

Sautéed onions and celery mixed with apple pie filling, chicken broth, parsley, pecans and herb seasoned stuffing cubes create an irresistible blend so pleasing to the palate you'll put this recipe at the top of your list for fall cooking.

An ideal side dish for Thanksgiving, "Apple Sausage Stuffing" enhances any meal.

"Lemon Cheesecake" creates a refreshing conclusion to your meal. Made with COMSTOCK, THANK YOU, or WILDERNESS Lemon Pie Filling, this zesty treat proves as easy as pie to prepare.

This recipe blends cream cheese, sugar, eggs, and pure lemon extract poured in a graham cracker pie crust.

Swirl lemon pie filling into the mixture with a toothpick or knife, and bake for 40 minutes. As pleasing to the eye as it is to the palate, try "Lemon Cheesecake" for a quick and easy dessert sensation.

For more information about COMSTOCK, THANK YOU, and WILDERNESS Pie Fillings, or for more great recipes, visit The Filling Station at <http://www.curticeburns.com>.

### APPLE SAUSAGE STUFFING

- 1 lb. bulk pork sausage
- 1/4 cup butter or margarine
- 1-1/2 cups chopped onion
- 1 cup sliced celery
- 1 can (21 ounces) COMSTOCK, THANK YOU or WILDERNESS More Fruit Apple Pie Filling or Apple Cranberry Pie Filling
- 1 can (14-1/2 ounces) chicken broth
- 1/2 cup minced fresh parsley
- 1 package (14 ounces) herb seasoned stuffing cubes
- 1/2 cup chopped pecans (optional)

In a large skillet, brown sausage, drain. Add butter, onion and celery; sauté 2-3 minutes or until vegetables are tender. Stir in pie filling, broth and parsley. In a large bowl, combine stuffing cubes, pecans and apple mixture.

Place in a 13" x 9" x 2" baking dish. Bake uncovered for 325°F for 40 minutes.

Makes 10-12 servings.

### APPLE CINNAMON CAKE

- 1 package (18.25 ounces) spice or yellow cake mix
- 1 can COMSTOCK, THANK YOU or WILDERNESS More Fruit Apple or Peach Pie Filling
- 3 eggs
- 3 teaspoon sugar
- 1 teaspoon ground cinnamon

Heat oven to 350°F. Blend together cake mix, pie filling and eggs in large mixer bowl. Beat at medium speed two minutes.

Combine sugar and cinnamon. Spread half the batter in greased 13" x 9" pan; sprinkle with half the cinnamon-sugar. Repeat with remaining batter and cinnamon-sugar.

Bake 30-35 minutes, until wooden pick inserted in center of cake comes out clean. Cool.

Makes 12 servings; Prep time: 10 minutes; Bake time: 35 minutes

High Altitude: Stir 1/3 cup flour into dry cake mix and add 1/3 cup water with eggs.

Bake at 375°F for 35-37 minutes until toothpick tests clean.

### LEMON CHEESECAKE

- 2 packages (8 ounces) cream cheese
- 1 graham cracker pie crust
- 1/2 cup sugar
- 1 can (15 ounces) COMSTOCK, THANK YOU or WILDERNESS Lemon Pie Filling
- 1/2 teaspoon pure lemon extract
- 2 eggs

Mix together cream cheese, sugar and lemon extract until smooth and creamy. Add eggs and mix well. Pour in prepared 9" graham cracker pie crust. Spoon about 1/2-can lemon pie filling on top and gently swirl with a toothpick or knife.

Bake at 350°F for 40 minutes or until center is set. Cool to room temperature and refrigerate.

Decorate with mint leaves and/or lemon twists. Serve with remaining topping and whipped cream. Makes 6-8 servings.



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