

## This & That

### EASY CARAMEL FROSTING

*Ruth Anne Schoen*

1/2 c. margarine  
1 c. brown sugar

1/4 c. milk  
1 3/4 to 2 c. powdered sugar

Melt margarine in saucepan. Add brown sugar and cook over low heat for 2 minutes, stirring constantly. Add milk and cook and stir until mixture comes to a boil. Cool. Add sifted powdered sugar until right consistency to spread.

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### CREAM CHEESE FROSTING

*Dorothy Poppinas*

1/4 c. margarine, soft  
1 3 oz. pkg. cream cheese,  
softened  
2 c. confectioners' sugar

2 T. milk  
vanilla  
1/2 c. chopped pecans

Combine the margarine, cream cheese, sugar, and milk, beat for 2 minutes at medium speed. Add vanilla to taste and pecans.

### CREAM CHEESE FROSTING

*Liz Van Norman*

8 oz. cream cheese  
1 T. milk

1 tsp. vanilla  
4 c. powdered sugar

Cream together all ingredients. Add more milk if necessary to spread smooth.

### APPLE RAISIN DRESSING

*Ruth Lindquist*

4 c. diced apples  
4 slices dry bread, crumbled  
1/2 c. raisins  
1/4 c. sugar

1/2 tsp. cinnamon  
1/4 tsp. salt  
1 T. melted butter  
1/2 to 3/4 c. hot water

Mix apples, bread crumbs, raisins, sugar, cinnamon, salt and butter. Mix well and pour into a baking dish. Pour in a water over the dressing. Cover and bake at 325° for 45 minutes.