

The warm 80 degree temperature we have been basking in these past few weeks feels like Summer, but in the evenings, when the cool breezes come through our open windows, the scents of Fall are in the air. Here, in Central Illinois, we are fortunate to be able to enjoy all four seasons...and my favorite is Fall. I love to light candles to give the house a warm glow, I love to look for new soup and bread recipes, and I love any recipe that has apples as one of the ingredients.

A few years ago, Stephanie Farris gave me a recipe that is wonderful for dipping fresh, sliced apples. I served it at the INDEPENDENT during an open house, and it was a huge success. It was so easy to prepare that I gave it to my daughter Angie, who is the Pre-School Director at St. Edward, and she taught her students to make it, and many of the parents requested the recipe. So dear readers, I am featuring this recipe once again, because Autumn begins in one week, and the orchards are bursting with fresh, juicy apples, just waiting to be picked!

HARVEST DIP

3/4 cup canned pumpkin

3/4 cup peanut butter

1 cup brown sugar

1 teaspoon vanilla

Mix the above ingredients and serve with sliced apples.

HELPFUL HINTS: When Angie first made this with her students, she wasn't sure that all of them would all like apples, so she also served graham cracker sticks with this dip. Much to her surprise, most of the children chose the apple slices.

This would be a wonderful appetizer to serve for a weenie roast, or a tail gate party.

Food for Thought: You can never tell when you do an act just what the result will be; for with every deed you are sowing a seed, though its harvest you may never see.
(Author Unknown)

Pray for Peace!