

# Apple pizza a slice of fall

Michigan, New York, California and Washington are the nation's leading apple-producing states. Recipes were provided by the Michigan Apple Committee.

## APPLE PIZZA DESSERT

1 loaf (8 oz.) frozen bread dough  
1 package (8 oz.) cream cheese, softened  
1/2 cup granulated sugar  
1 egg  
1 teaspoon vanilla  
4 cups thinly sliced, peeled Michigan apples  
1/2 cup granulated sugar  
1/2 cup all-purpose flour  
1 teaspoon cinnamon  
1/2 cup all-purpose flour  
1/2 cup firmly packed brown sugar  
2 tablespoons margarine, softened  
1/2 cup silvered almonds

Place frozen dough on greased 12-inch pizza pan. When thawed completely, pat dough on bottom and 1/4 inch up sides of pan. Let rest 15 minutes.

Combine cream cheese, the 1/2 cup sugar, egg and vanilla until smooth. Spread over bottom of crust. Combine apples, the 1/2 cup sugar, the 1/2 cup flour and cinnamon. Arrange evenly over cream cheese mixture; set aside.

In small mixing bowl, combine the 1/2 cup flour and brown sugar.



For an in-season taste treat, try apple pizza made with Michigan apples.

Using pastry blender, cut in margarine until mixture is crumbly. Add almonds. Sprinkle evenly over apples.  
Bake in 350 degree F. oven for 40 minutes or until golden brown. Serve warm or cold with whipped topping or ice cream if desired.  
Yield: 12 servings. Per Serving, 1/12 pizza; 240 calories, 2 g dietary fiber, 12 g fat.

## APPLE-OAT MUFFINS

1 1/2 cups all-purpose flour  
1/4 cups raw oat meal, divided  
1/2 cup firmly packed brown sugar  
1/2 teaspoon salt  
1 tablespoon baking powder  
1 teaspoon cinnamon  
1/2 teaspoon nutmeg  
1 egg  
2 cup skim milk

2 tablespoons vegetable oil  
1 1/2 cups finely chopped, unpeeled Michigan apples

In large mixing bowl, combine flour, 1 cup of the oatmeal, sugar, salt, baking powder, cinnamon and nutmeg; set aside.

Combine remaining ingredients and add to flour mixture, stirring until just combined. Portion evenly into 12 greased 2 1/4-inch muffin pans. Sprinkle batter with remaining 1/4 cup oatmeal.

Bake in 400 degree F. oven about 20 minutes or until golden brown. Serve warm.

Yield: 12 muffins, 2 1/2 inches in diameter.  
Per Serving: 170 Calories, 1 g dietary fiber, 3 g fat.

Suggested Michigan apples to use: Empire, Ida Red, Jonathan, McIntosh, Rome, Golden Delicious.

# Stop avoiding German wines

Germany, the northern-most European wine growing region, makes lovely, drinkable, white wines that are perfect for modern, light cuisine. If you have not sampled German wines lately, now is the time.

Warm harvests in 1988, 1989 and 1990 yielded grapes ripened to perfection. The wines show expressive fruit aromas and refreshing flavors with the added attraction of lower (7.5-10 percent) alcohol.

You may have avoided German wines because the labels are difficult to read. One of 11 German growing regions appears on each label as well as a village name, a vineyard name, the grape name and the producer.

You can simplify label reading by focusing on the grape and the producer. Look for the wine estates named in this column and riesling, the finest wine-grape varietal grown in Germany.

**YOU MAY** have heard that Germany is very cool and therefore it is difficult to ripen grapes. Adding sugar balances the acidity of under-ripe grapes, but not all German wines are sweet.

In years where mature grapes are harvested, German wine producers make wonderfully dry, fruit white wines that have balanced fruit and acid. That means they taste refreshing, not too sweet and not too tart.

The driest German wines are labeled trocken (dry), half-trocken (half-dry) or Kabinett. Spätlese is a label term that means late harvest, and the wines usually have noticeable sweetness. The spätlese recommended below are extremely well balanced.

We recently tasted 23 wines from seven estates in seven different winegrowing regions. The best examples are recommended below. Unless otherwise noted, these wines are all riesling.



focus on wine

Eleanor and Ray Heald

## Wine Selection of the Week

1989 Schloss Schonborn Riesling QbA (\$11). If the German wine name seems confusing, read the column for an explanation. This German riesling boasts ripe apple and pear aromas with a touch of vanilla. Full creamy textures highlight the flavors and it finishes with refreshing zip. Try it with fresh grilled fish.

Lay Kabinett (\$15) showcases fresh, crisp apple characters that are a great accompaniment for fresh white fish.

The 1989 Barnkasteler Badstube Spätlese (\$19) has apple textures with nuances of peaches and pears. The 1989 Barnkasteler Alte Badstube am Doctorberg Spätlese (\$25) has aromas of orange peel and a supple mouthfeel.

**CLEAN RIESLINGS**, rich in extract, is the goal of the famous Rheingau estate Schloss Schonborn. Most of the 148 acres of gently sloping estate vineyards, scattered over 13 communities, are planted to riesling. Soil qualities of the various sites differ widely, and the wines have a broad range of taste characters.

The richest rieslings we tasted were the highly recommended wines of Schloss Schonborn, they include the 1989 Johannsberger Klaus Kabinett (\$13.50) and the 1989 Spätlese (\$20).

The Balbach family has engaged in winegrowing in the Rheinhessen since 1854. Today, the 45-acre estate vineyards are planted with riesling vines on the famous red slate that characterizes their unique style — balanced, elegance, with a forward, vigorous ripeness that is unmistakable.

We enjoyed the crisp fruit of the Balbach 1990 Niersteiner Klosterberg Kabinett (\$15) and the steepest flintiness of the 1988 Niersteiner Olberg Spätlese (\$17).

**THE WINE** estate of Dr. Fischer is in the picturesque village of Ocken in the Saar region. Here, the slate soils rise steeply behind the village. Vines were actively cultivated in Ocken as early as 1938. The vineyards have perfect southern exposure and are planted almost exclusively to riesling.

Dr. Fischer's 1989 Ockfener Bockstein Kabinett (\$13) exhibits fresh apple and apple blossom aromas and flavors. The Spätlese (\$17) boasts ripe fruit and mineral accents in a style that emphasizes balance.

The 1989 Wawerner Herrenberger Spätlese (\$17) is a delicious wine also made from riesling, but grown on different soils.

The wines of Dr. Heldemanns-Bergweiler are grown in the villages of Bernkasteler, Wehlen and Graach, along the Mosel River on sunny, south-facing, slate-covered slopes. Dr. Heldemann's 1989 Bernkasteler

# Onions are easy to dry

See Larry Jones' Taste Buds on Taste front.

For more information on drying fruits, vegetables and herbs check out these information-packed books available at the local library:

"Garden Ways Guide to Food Drying," by Phyllis Hobson, Garden Way Publishing.

"Drying Fruits and Vegetables at Home," by the Food Editors of the Farm Journal, Countrywide Press.

"Home Preserving Made Easy," by Vera Gewanter and Dorothy Parker, Viking Press.

Interested in building a food dehydrator?

"Build It Better Yourself," by the editors of Organic Gardening and Farming, Rodale Press.

Here's a simple recipe to try.

## HOME DRIED ONIONS

You can dry onions easily and efficiently by slicing them thin, or chopping as desired, and spreading them out on flat cookie or baking sheets.

Place in a 130-150 degree oven for 4-5 hours, watching carefully during the last hour of drying to prevent burning.

Store in airtight containers and use as desired in soups, stews, salad dressings, dips, etc.

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