

Pour GRAPE FILLING into pie shell; cover with top crust. Bake 10 minutes at 450°F; reduce to 350°F and bake 25-30 minutes longer.

Make it your own by adding a dash of cinnamon, clove and/or nutmeg!

Enjoy

# GRAPE PIE

*9" PIE CRUST USES 3  
CUPS OF GRAPE  
FILLING*

*8" PIE CRUST USES 2  
CUPS OF GRAPE  
FILLING*

Blend cream cheese with 1/2 cup milk. Add remaining milk and pudding mix. Beat slowly with egg beater until well mixed, about 1 minute. Do not over beat.) Pour at once into crust. Chill at least 1 hour. Just before serving, spread GRAPE FILLING on top.

Enjoy

# GRAPE CHEESE CAKE

8OZ CREAM CHEESE, SOFTENED  
2 CUPS MILK  
1 PKG. LEMON INSTANT PUDDING  
9" GRAHAM CRACKER CRUST  
1 CUP GRAPE FILLING

Heat oven to 350°F. Mix oats, flour & brown sugar.

Cut in butter until crumbly. Place half of this mixture in an 8 x 8 inch greased cake dish. Cover with GRAPE FILLING. Top with balance of mixture. Bake 45 minutes. Serve hot in squares topped with scoops of vanilla ice cream.

# GRAPE CRUNCH

*1 CUP UNCOOKED ROLLED OATS  
1/2 CUP ALL PURPOSE FLOUR  
1/2 CUP BUTTER, COLD  
1 CUP BROWN SUGAR  
2 CUPS GRAPE FILLING  
1 QUART VANILLA ICE CREAM*

*Enjoy*

Preheat oven to 350°F.  
Cream shortening and sugar, add egg then dry ingredients alternately with milk. Pour equally into 2 round 8 inch greased cake pans, then place 3/4 cup **GRAPE FILLING** on each and bake for about 40 minutes.

*Enjoy*

# GRAPE KUCHEN

*1/2 CUP SHORTENING  
1/2 CUP SUGAR  
1 EGG  
1 CUP MILK  
1 TSP SALT  
2 CUPS FLOUR  
2 TSP BAKING POWDER  
1 1/2 CUPS GRAPE FILLING*

Preheat oven to 350°F.

Scald milk; cool to lukewarm. Combine flour, sugar & salt. Cut in shortening with pastry cutter. Measure warm water into large warm bowl. Sprinkle in yeast; stir until dissolved. Stir in lukewarm milk, beaten egg and flour mixture. Stir until well blended. Place in greased bowl, turning to grease top.

# GRAPE COFFEE SQUARES

*1/2 CUP MILK*

*3 CUPS FLOUR*

*1/4 CUP SUGAR*

*1/2 TSP SALT*

*1/4 CUP SHORTENING*

*1/2 CUP WARM WATER*

*2 PKGS YEAST*

*1 EGG, BEATEN*

*1 1/2 CUPS GRAPE FILLING*

Cover; let rise in warm place, free from draft, until doubled in size, about 40 minutes.

Punch dough down and turn out onto well floured board; dividing in half. Roll each half to a 16 x 12 inch rectangle. Place one half on greased 15 x 10 x 1 1/2 inch pan. Spread with GRAPE FILLING.

Cover with second half of dough. Seal edges well. Cover, let rise in warm place, free from draft, until doubled in size, about 30 minutes.

Bake about 20 minutes. Turn out of pan at once.

When cool, ice with confectioners' sugar frosting, if desired.



Preheat oven to 350°F. Sprinkle into very warm water. Stir until dissolved. Add egg, sugar and Bisquick. Beat vigorously. Turn onto well dusted with Bisquick board. Knead until smooth, about 20 minutes. Roll into a 14 x 19 inch rectangle. Place on greased baking sheet. Spoon GRAPE FILLING down center.

# CRAM JAM COFFEE BRAID

*1 PKG DRY YEAST  
1/2 CUP VERY WARM WATER  
1 EGG  
1 TBS SUGAR  
1 CUP GRAPE FILLING  
2 1/2 CUPS BISQUICK*

With scissors, cut dough along sides of filling into inch wide strips; fold from side to side; at angle, across filling. Cover. Let rise in warm place, free from draft, until doubled in size, about 1 hour. Bake 20 minutes or until golden brown.

Enjoy