## TOTALLY TROUTVILLE APPLES

As you are browsing through the **"Together 4 Troutville" products** on line at www.togetherfortroutville.com please note that our new supply of "Totally Troutville Apples" are available for $8 a quart. You may also find our products, including the apples at Apple Barn II in Troutville. Here are some of our favorite recipes using our Golden Delicious "Totally Troutville" apple product:

Cinnamon Apples

1. Grease a baking dish with butter.
2. Add a quart of the "Totally Troutville Apples" and a bag of Cinnamon Imperial candy or Cinnamon Red Hot candy (available at Kroger and other stores)
3. Dot the top with butter
4. Bake at 350° until the candy melts into the apples.
   This makes a beautiful holiday side dish.

For a nice Apple Cake

1. Grease and flour a tube pan or a 9X13 pan.
2. Mix 1-1/3 cups oil with 2 cups of sugar and ½ cup of brown sugar.
3. Add two large eggs.
4. Add 2 tsp. vanilla, 1 tsp. cinnamon, ½ tsp. nutmeg, ½ tsp. allspice, ¾ tsp. salt, and 1½ tsp. baking soda.
5. Add 3 cups of finely chopped "Totally Troutville Apples."
6. Add 3 cups of plain flour. Add 1 cup of chopped walnuts or pecans.
7. Bake @ 350° until a toothpick inserted in the top of the cake comes out clean.

For the icing, follow these instructions:

1. Mix ¾ stick of room temperature softened butter with 1/3 to ½ bar of (8 oz.) softened cream cheese.
2. Add 1 tsp. of vanilla.
3. Add about a pound of confectioner's sugar or more.
4. Add by drops, milk or half and half until you have the right amount of consistency.

Ice the cooled cake.

By Marlene Garten

## Focus on Troutville

**Country Crafters** is owned and operated by Earl and Linda Ruggles. It is a small business, well known by locals and has customers from as far away as Covington and Fredericksburg. They are known for milling grains into flower, then producing their own specialty breads. Many customers remember how their grandparents prepared their bread, cookies and other baked goods. They long for that taste and are delighted with the convenience Country Crafters offers to them. They also have home canned jams, jellies and preserves, fudge and other delicious treats.

In addition to scrumptious foods, Country Crafters also have handcrafted quilts and baby blankets, as well as wreaths and a variety of decorations for the home. They have an extensive selection of quilt racks and storage benches just in time for Christmas. There are primitive dolls for those who reminisce of the simple, pure delight that a cloth doll can bring.

Things are simple at Country Crafters. The most important spot in the shop is the little table where coffee and stories are shared with old and new friends. There is laughter, joking and even tears around the table, but everyone leaves better for the fellowship.

Linda and Earl are from Greenup County, Kentucky. They met and fell in love while in high school. In June of 2013 they will celebrate their 40th wedding anniversary. They have one daughter, Amy, who graduated from Virginia Tech and is working in Greensboro. They believe in simple living and sharing the blessings that God has given to them.

To find Country Crafters, turn by the Troutville Fire House onto Sunset Ave. Go about 7/10 of a mile and turn right onto Golden. The house is at the end of Golden, on the left. There is a large rusty star over the door on the lower level. They will welcome you on Wednesday, Thursday and Friday from 9:00AM-5:00PM and on Saturday from 9:00-Noon.

(Each month **Troutville Tidbits** will feature an organization, place, business or person from the Troutville Community. Please send suggestions for **Focus** to the editor.)