



*"A NC Rome
in Every Home"*
Fundraiser

Are you looking for a highly nutritious snack that can also be turned into the perfect dessert? The Rome apple, also called the Baker's Buddy, is one of the top cooking apples. The slices maintain their shape well and bake up nicely. Try our following recipe for a delicious treat!



Apple Crescent Rolls

- 2 Rome apples
- 1 stick margarine or butter
- 1 cup brown sugar
- 1 can crescent rolls

Peel and core apples. Cut into quarters. Wrap apple quarter with crescent roll. Place in casserole dish. Melt margarine or butter and mix with brown sugar. Pour over rolls. Bake at 375 degrees for 30 minutes. After 15 minutes lay foil across top to prevent crust from over-browning.

The Baker's Buddy

www.mossfarmsnc.com



*"A NC Rome
in Every Home"*
Fundraiser

Are you looking for a highly nutritious snack that can also be turned into the perfect dessert? The Rome apple, also called the Baker's Buddy, is one of the top cooking apples. The slices maintain their shape well and bake up nicely. Try our following recipe for a delicious treat!



Fried Apples

- 4 Rome apples
- 1/2 stick margarine or butter
- 2 tablespoons sugar
- 1/4 teaspoon cinnamon

In frying pan, melt margarine or butter on low heat. Peel and slice apples. Put apples into melted margarine or butter and cook until soft (low-medium heat) for approximately 30 minutes. Add sugar and cinnamon. Stir. Serve warm. Complements any meal!

The Baker's Buddy

www.mossfarmsnc.com



*"A NC Rome
in Every Home"*
Fundraiser

Are you looking for a highly nutritious snack that can also be turned into the perfect dessert? The Rome apple, also called the Baker's Buddy, is one of the top cooking apples. The slices maintain their shape well and bake up nicely. Try our following recipe for a delicious treat!



Apple Crumbpie

- 6 cups Rome apples, sliced
- 1/2 cup sugar
- 1 teaspoon cinnamon

Peel and slice apples. Mix sugar and cinnamon with sliced apples. Put in glass pie baking dish.

Topping

- 1/2 cup sugar
- 3/4 cup all-purpose flour
- 1/3 cup margarine or butter

Mix dry ingredients. Cut in margarine or butter until crumbly. Sprinkle over apples. Bake at 400 degrees for 40 minutes. Serve warm with vanilla ice cream.

The Baker's Buddy

www.mossfarmsnc.com

