



Recipes

10-inch Apple Pie

8 cups sliced apples
1 cup sugar
1/3 cup flour
1 teaspoon cinnamon
Dash salt

Mix sugar, flour, cinnamon, and salt. Coat apples with mixture, and place in pie shell.

Topping:

1 cup of flour
½ cup of firm margarine or butter
½ cup of packed brown sugar
Mix till crumbly. Put on top of pie. Bake @ 350 for 1 hour.

Crockpot Apple Butter

Peel, core, and quarter apples, enough to fill a 4 qt. Crock pot to about 1 ½ inches from the top.
Add: 4 tsp cinnamon
½ tsp. cloves
½ tsp. salt
3 cups sugar

Add about 4 tablespoons of water and set on "high". When hot, turn to low and cook all day.
When apples are fully cooked down, put small amounts in food processor and zap quickly until smooth. If canning apple butter, put in jars and seal while hot.

Apple Crisp -Special recipe from our friends.

10 cups pared and sliced apples
1 cup white sugar, divided
1 cup brown sugar, divided
1 cup butter, melted
1 ½ cup quick-cooking rolled oats
1 cup flour
½ pecans or almonds

Preheat oven to 350. In a 9 x 13 baking pan, combine apples with ½ cup of white sugar and ½ cup brown sugar and mix well. In a small bowl, combine butter, oats, flour, remaining sugar, and nuts and mix well; sprinkle over apples. Bake for 1 hour or until topping is browned and apples are tender. Serve warm topped with a scoop of ice cream.

Coffee Cake with Fruit

1 cup margarine, softened ½ tsp. salt
2 eggs, 1 cup sour cream

1 tsp. vanilla, 1 cup brown sugar
1 ½ cup sugar, divided
1 cup quick oats
2 cups flour, 1 tsp. cinnamon
1 tsp. baking soda, 1 cup sliced apples (fresh or frozen)
1 tsp. baking powder

Cream together margarine, eggs, vanilla, and 1 cup sugar. Add flour, baking soda, baking powder, salt, and sour cream. In a separate bowl, mix ½ cup sugar, brown sugar, oats, and cinnamon. Spread ½ of batter in a 9x13-inch pan. Sprinkle 2/3 of topping on batter. Add rest of batter; spread on top. Sprinkle apples on batter and sprinkle with remaining topping. Bake at 350 for 30 minutes.

This is also good with blueberries or peaches in place of sliced apples.

Apple Crunch - This is such an excellent recipe because no sugar is mixed with the apples. The topping contains sugar though.

8 to 10 apples, ½ cup butter
¾ cup brown sugar, ¾ cup oatmeal
½ cup flour cinnamon

Peel and thinly-slice apples into a buttered 9x13-inch pan; sprinkle with cinnamon. Mix remaining ingredients, cutting butter into flour with a pastry blender or 2 knives. Sprinkle over top and bake at 350 until apples are done. Serve with whipped cream or ice cream.

Apple Slices - This recipe is from our neighbor. It doesn't stay around very long. :)

Crust:	Filling:
2 cup sifted flour	4-6 tart apples, peeled & sliced
½ tsp. salt	1 cup sugar
2/3 cup Crisco	½ tsp. cinnamon
2 egg yolks	2 tbsp. flour
1 tbsp. lemon juice	
¼ cup cold water	

Sift flour with salt; cut in Crisco as for pie crust. Mix beaten egg yolks, lemon juice, and water. Sprinkle over flour mixture. Blend lightly. Divide into 2 parts. Roll 1 part of fit bottom and side of 9 x 13 pan. Arrange apple slices in pan. Sprinkle mixture of sugar, cinnamon, and flour over them. Top with remaining rolled dough. Seal edges. Cut vents into top. Bake at 400 degrees for 30-40 minutes.

Frosting:
1 c. Confectioners Sugar
2 T. Butter
½ tsp. Vanilla
2 T Milk

Frost while warm. Delicious when served warm.

Note: I have discovered using waxed paper to roll crust works best and keeping dough chilled when not in use (top crust while you are filling bottom crust.)

Autumn Apple Crisp - Serve with a scoop of cinnamon or vanilla ice cream

8 to 10 apples, cored, peeled, and sliced
¾ cup brown sugar, packed
¾ cup biscuit baking mix
¼ cup butter, melted
1 tbsp. cinnamon

Layer apples in the bottom of a lightly buttered 13" x 9" casserole dish; set aside. Combine sugar, baking mix, butter and cinnamon; crumble over apples. Bake at 350 degrees for 25 to 30 minutes; cool for 5 minutes. Makes 10 servings.

-Gooseberry Patch Cookbook "Five Ingredients or Less"

Easy Apple Dessert - Try it with a spice cake mix and peaches for a yummy variation!

4 to 5 apples, cored, peeled, and chopped
1 cup sugar
1 tbsp. cinnamon
1 cup butter, melted, and divided
18-1/4 oz. pkg. yellow cake mix

Combine apples, sugar, cinnamon and 1/2 cup butter in an ungreased glass 13" x 9" baking dish. Sprinkle on cake mix; drizzle remaining butter on top. Bake at 350 degrees for 45 minutes.

Makes 15 servings.

-Gooseberry Patch Cookbook "Five Ingredients or Less"

Apple Puffed Pancake - This recipe from some friends of ours.

Batter:

6 eggs, 3 tbsp. sugar
1 1/2 cup milk, 1/2 tsp. salt
1 cup flour, 1/4 tsp. cinnamon

While oven is heating to 425, melt 1 stick butter in 9 x 13-inch pan in the oven. Peel and thinly slice 2 apples. Add this to melted butter in the pan, return to oven until butter sizzles, do not let it brown, approximately 8 minutes. Remove pan from oven and immediately pour batter slowly over apples. Blend batter 1 minute on high. If you blend this batter the night before and put in the refrigerator, mix good in morning. Sprinkle 3 tbsp. brown sugar over top of batter. Bake at 375 in middle of oven for 20-22 minutes, until puffed and brown. Serve immediately with maple syrup.

Baked Oatmeal - With Apples

1 egg, beaten, 1/2 cup milk
1/3 cup oil, 1/2 cup chopped apple
1/3 cup sugar, 1/2 cup blueberries
2 cup old-fashioned oatmeal, 1/2 cup chopped nuts
1 1/2 tsp. baking powder, 1/2 tsp. cinnamon
1/2 tsp. salt, 1/2 cup brown sugar

Mix egg, oil, and sugar. Add the oatmeal, baking powder, salt, milk, apple, blueberries, nuts and cinnamon; stir together. Pour into a 7 x 10-inch, or 8 x 8-inch pan; sprinkle with brown sugar. Bake at 350 for 25 to 30 minutes.

Skillet Apples

1/3 cup butter, 1 1/2 cup water
1/2 - 3/4 cup sugar, 1/4 - 1/2 tsp. cinnamon
2 tbsp. cornstarch
4-5 cooking apples, peeled and cut

In a skillet with a lid, melt butter and add sugar and cornstarch, mix well. Slowly add water and stir well. Add cinnamon and apples, cover and cook over medium heat until apples are tender and sauce is thickened (at least 12-15 minutes). Serves 4.

Apple Brownies

1 stick margarine
1 cup sugar
1 egg, beaten
½ cup chopped nuts
2 medium apples; peeled, cored & finely chopped
1 cup flour
½ tsp. baking powder
½ tsp. baking soda
½ tsp. salt
½ tsp. cinnamon

Cream margarine & add sugar gradually, beating until smooth. Beat egg separately until light & fluffy, then add to margarine mixture. Stir in nuts and chopped apples. Sift together dry ingredients and fold in to batter with a spoon. Turn batter into a greased 7 x 11-inch baking pan. Bake 40 minutes at 350. Cool and cut into squares. Recipe may be doubled for a 9 x 13-inch pan.

Caramel Dip for Apples

1 stick margarine
½ cup sugar
1 tsp. vanilla
1 can (14 oz.) sweetened, condensed milk
1 cup brown sugar
½ cup white corn syrup

Combine margarine, sugars and corn syrup in saucepan and heat over medium heat until melted, but not boiling. Add sweetened condensed milk and vanilla. Resume cooking, stirring constantly until mixture reaches the point of boiling. Cool, serve with apple slices.

Taffy Apples

6 wooden skewers
6 small apples
1 lb. caramel
¼ cup milk
chopped nuts or shredded coconut, optional

Push skewers into the stem end of each apple. In the top of a double boiler, melt caramel. Slowly stir in milk and blend until smooth. Leaving caramel mixture over hot water, twirl apples in the caramel until completely coated. Leave plain or roll in nuts or coconut.