

The Apple Cookbook

1165 Recipes

Table Of Contents

Apple Butter VI	1
French Apple Pie with Cream Cheese Topping	2
Apple Pie Smoothie	3
Pork Chops with Onions and Apples	4
Apple Sweet Potato Bake	5
Apple Dump Cake	6
Country Apple Dessert	7
Apple Cabbage Slaw	8
Apple-Raisin French Toast Casserole	9
Applesauce Bars	10
Apple Muffins	11
Cran-Apple Sauce	12
Savory Slow Cooker Squash and Apple Dish	13
Apple Cinnamon Oatmeal	14
German Apple Dapple Cake	15
Apple-Stuffed Acorn Squash	16
Sausage, Apple, and Cranberry Dressing	17
Herbed Pork and Apples	18
Syrupy Apples	19
Golden Mushroom Pork & Apples	20
Brussels Sprouts with Apple	21
Apple Butter	22
Apple Lemon with Cinnamon Muffins	23
Washington Apple Cake	24
Applesauce Cornbread	25
Apple Crumble Tart	26
Apple and Feta Pan Fried Pizzas	27
Caramel Apple Crumble Pie	28
Apple Cheddar Scones	29
Citrus Apple Pie	30
Excellent Apple Gingerbread	31
Cranberry Apple Bread	32
Fried Apple Rings	33
Apple Pike	34
Apple Cider Chicken Marinade	35

Table Of Contents

Apples by the Fire	36
Old Fashioned Apple Dumplings	37
Apple Cheese Pizza	38
Grand Marnier Apples with Ice Cream	39
Apple Squares	40
Apple Cream Coffee Cake	41
Soft Apple Butter Delights	42
Apple Dumplings III	43
Spiced Applesauce	44
Apple Crisp III	45
Apple Bread II	46
Apple Pie by Grandma Ople	47
Mom's Apple Pie II	48
Walnut Apple Pie	49
Spiced Applesauce Bread	50
Fried Apple Pies	51
Applesauce Wheat Blueberry Muffins	52
Cherry Almond Caramel Apple Explosion	53
Apple Gingerbread Cake	54
Slow Cooked Apple Peach Sauce	55
Paper-Wrapped Apple Pie	56
Mountain Apple Cake	57
Apple Puff Pancake	58
German Apple-Onion Soup	59
Apple Butter the Easy Way	60
Applesauce Muffin Mix	61
French Apple Cream Pie	62
Cranberry Apple-Nut Pie	63
Apple Cinnamon Oatmeal Cookie	64
Awesome Apple Muffins	65
Sweet Potato Apple Bake	66
Cheesy Apple and Oat Meatloaf	67
Applesauce Barbeque Sauce	68
Apple Pie Spice Mix	69
Applesauce Cake V	70

Table Of Contents

Creamy Apple Crumb Pie	71
Apple Harvest Pound Cake with Caramel Glaze	72
Caramel Apple Eclair Cake	73
Apple Pecan Cornbread Dressing	74
Walnut Apple Rice	75
All Day Apple Butter	76
Apple Pie	77
Apple Nut Muffins	78
Apple Streusel Muffins	79
Apple Pie Shot	80
Creamy Apple Cinnamon Raisin Oatmeal	81
Apple Refrigerator Pickles	82
Turkey Apple Potpie	83
Raw Apple Cake	84
Ukrainian Apple Cake (Yabluchnyk)	85
Apple Nut Cake with Rum Sauce	86
Apple-Cranberry Crostada	87
Apple Raisin Cakes	88
Sausage Sandwich with Sauteed Apple Slices	89
Caramelized Apple Rings	90
Apple Breakfast Bread	91
German Apple Pancake	92
Aunt Dee Dee's Apple Coffee Cake	93
Pork Medallions with Sauteed Apples	94
Chocolate Applesauce Cake	95
Seattle Caramel Apples	96
Apple-Cinnamon Baked French Toast	97
Apple Cinnamon Oatmeal with an Egg Boost	98
Aunt Bev's Famous Apple Pie	99
Apple Coleslaw	100
Lo-Cal Apple Snack	101
Pecan Apple Pie	102
Apple, Avocado and Hearts of Palm Salad	103
Apple Cabbage Slaw	104
American Apple Pie	105

Table Of Contents

Cheesy Pork Chops with Spicy Apples	106
Caramel Cream Apple Crunch Pie	107
Banana Apple Muffins	108
Carrot Apple Salad	109
Apple Nut Coffee Cake	110
Candy Apple on the Rocks	111
Brenda's Apple and Pomegranate Crisp	112
Apple Cider Biscuits	113
Jewish Apple Cake from Bubba's Recipe Box	114
Mu Shu Steak and Apple Wraps	115
Caramel Apples	116
Apple Cider Cranberry Sauce	117
Apple and Onion Dressing	118
Apple Custard Coffee Cake	119
Apple Raisin Bread	120
Walnut Apple Bundt Cake	121
Apple and Pumpkin Dessert	122
Apple Delight	123
Apple and Prosciutto Stuffed Chicken Breast	124
Cranberry Apple Pie II	125
Brandied Apple Bars	126
Apple Crisp I	127
Vegan Apple Carrot Muffins	128
Apple Cranberry Stuffed Pork Chops	129
Cranberry Apple Casserole	130
Bavarian-Style Apple Torte	131
Apple and Pecan Stuffing	132
Apple Strudel Muffins	133
Danish Apple Pizza	134
Apple Butter III	135
Apple Peanut Salad	136
Stuffed Apple Treats	137
Sweet Potato Apple Scallop	138
Applesauce Cake III	139
Cran-Apple Sauerkraut	140

Table Of Contents

Apple Pie Bars	141
Carmel Apple Martini	142
Sherry Apple Pork Chops	143
Baby Lettuces with Green Apple, Walnuts, and Dried Cranberries	144
Apple Cinnamon Spice Cake	145
Bundt Dutch Apple Cake	146
Apple Betty	147
Apple Slab Pie	148
Apple Muffins	149
Apple Jack Iowa Pork Chops from Des Moines	150
Applesauce Raisin Bars	151
Tomato Apple Soup (Tomapple Soup)	152
Cranberry, Sausage and Apple Stuffing	153
Awesome Apple Martinis	154
Apple Cheddar Bread	155
Hash Brown Apple Pancake	156
Apple Honey Bundt Cake	157
Stuffed Cranberry Apples	158
Daddy's Apple Salad	159
Applesauce Pork Loin	160
Warm Apple Pocket	161
Ruby Apple Salad	162
Mulled Apple Champagne Punch	163
Swiss Apple Pie	164
Apple-Cinnamon Farfel Kugel	165
Easy Apple-Carrot Coleslaw	166
Holiday Cranberry Applesauce	167
Candy Apple Jelly	168
Fresh Apple Cake I	169
Apple Pumpkin Desserts	170
Apple Dumplings I	171
Applesauce Cake I	172
Apple Cake	173
Baked Apple Pudding	174
Sausage Apple Quiche	175

Table Of Contents

Red-Hot Apples	176
Mock Apple Pie III	177
Applesauce Fruitcake	178
Baked Apple-Raisin Stuffing	179
Apple Loaf	180
Cranberry, Sausage and Apple Stuffing	181
Grilled Shrimp and Apple Skewers	182
Topsy-Turvy Apple Pie	183
Apple Snack Cake	184
Nutty Sour Cream Apple Pie	185
Apple Carrot Muffins	186
Dutch Apple Dessert	187
Top Secret Apple Pie	188
Oat Applesauce Muffins	189
Maple Apple Cream Pie	190
Mum's Irish Apple Pie	191
French Apple Tart (Tarte de Pommes a la Normande)	192
Grandma's Applesauce Cake	193
Applesauce Cookies I	194
Apple Butterscotch Crumb Pie	195
French Apple Bread Pudding	196
Delicious Apple Sauce	197
Apple Puff Pancake	198
Crunchy Apple-Pecan Slaw	199
Vanilla-Glazed Apple Cookies	200
Caramel Apple Bars I	201
Pork and Apple Supper	202
Apple Pumpkin Muffins	203
Apple Pie Ham	204
Apple Dip	205
Apple, Pecan, Cranberry, and Avocado Spinach Salad with	206
Caramel Apple Coffee Cake	207
Red Apple Milkshake	208
Easy Apple Pudding	209
Sausage, Bacon, Apple and Cornbread Stuffing	210

Table Of Contents

Never Fail Applesauce Spice Cake	211
Cinnamon Apple Cake	212
Apple Brownies	213
Apple Cake with Buttermilk Sauce	214
French Apple Pie Icing	215
Chocolate Applesauce Cake I	216
Bread Pudding Apple Pie	217
Butterscotch Applesauce Cake	218
Green Apple Martini	219
Virginia Apple Pudding	220
Rougemont Applesauce Cake	221
Apple Bavarian Torte	222
Butternut Apple Crisp	223
Applesauce Cinnamon Gelatin Salad	224
Hot Apple Cider	225
Roasted Butternut Squash Soup with Apples and Bacon	226
Apple Cinnamon Party Shots	227
Apple Cranberry Tart	228
Cranberry, Apple, and Fresh Ginger Chutney	229
Vanilla-Maple Apple Pie Filling	230
Left Bank Apple Salad	231
Walnut Apple Dessert	232
Cranberry Apple Crisp	233
Yummy Apple Pound Cake	234
Sour Cream Apple Pie Deluxe	235
Apple Stuffed Chicken	236
Sticky Apple Biscuits	237
Apple Turnovers with Gingered Cranberry Caramel Sauce	238
Slow Cooker Apple-Scented Venison Roast	239
Harvest Apple Streusel Squares	240
Jackie's Spinach and Apple Salad	241
Baked Apple-Pecan Maple Pancakes	242
Big Apple Martini	243
Apple-Leek Pork Chops	244
Apple Chutney Chops	245

Table Of Contents

Roast Goose with Apple-Raisin Stuffing	246
Apple Crisp I	247
Campbell's Apple Strudel	248
Nutty Apple Wedges	249
Cocoa Apple Cake	250
Apple-Raspberry Crisp	251
All-Day Apple Butter	252
Super Duper Easy Apple Cake	253
Cranberry Apple Pie I	254
Apple Port Pastry Cups	255
Mom's Apple Crisp	256
Apple Gouda Quesadillas	257
Laura's Blue Ribbon Caramel Apple Pie	258
Apple Streusel Cobbler	259
Apple Cake with Lemon Sauce	260
Delicious Apple Crisp	261
Zucchini Apple Pie	262
Nickie's Apple-Pecan Cheesecake	263
Apple Raisin Cobbler Pie	264
Applesauce Raisin Cookies I	265
Apple Butter Pumpkin Pie	266
Plum-Apple Butter	267
Glazed Apple Tart	268
Old Fashioned Apple Cake	269
Makeover Zucchini Apple Bread	270
Easy Apple Strudel	271
Apple Oatmeal Bars	272
Pasta with Pork and Apple Sauce	273
Apple Toast	274
Squash and Apple Soup	275
Apple Oatmeal Cookies I	276
Apple Danish Cheesecake	277
Apple Pork Chops	278
Apple Cinnamon Turnovers	279
Indian Style Chicken with Apples	280

Table Of Contents

Applesauce Oatmeal Cake	281
Blushing Apple Cream Pie	282
Washington State Apple Pie	283
Apple Lattice Fruit Bake	284
Apple-Onion Pork Chops	285
Saucy Spiced Apple Pie	286
Apple Cider Pancakes	287
Apple Sausage Breakfast Casserole	288
Crunchy Apple Muffins	289
Apple Coffee Cake	290
Apple and Raisin Sauce	291
Mock Apple Pie II	292
Maple Sausage, Apple, and Sweet Onion Brunch Tart	293
Apple Chutney	294
Apple and Crabapple Sauce	295
Sausage Applesauce Appetizer	296
Apple Pineapple Crisp	297
Crunchy Apple Salad	298
Apple Bread	299
Apple Cake III	300
Apple Nut Bread	301
Honey Baked Apples	302
Apple Fritters II	303
Apple Walnut Cake	304
Harvest Apple Cider	305
Applesauce Oat Muffins	306
Roasted Root Vegetables With Apple Juice	307
Smoked Sausage and Apple Bake	308
Candied Apples II	309
Candy Apple Martini	310
Fresh Apple Salsa	311
Wild Rice and Apple Dressing	312
PHILLY Bavarian Apple Torte	313
Liquid Hot Apple Pie	314
Spiced Cranberry Apple Chutney	315

Table Of Contents

Peanut Caramel Apple Crisp	316
Veronica's Apple Pancakes	317
Baked Apples in Caramel Cream	318
Slow Cooked Apple Brown Betty	319
Applesauce Sandwiches	320
Applesauce Cookies II	321
Apple Rhubarb Crumble	322
Grandma's Apple Cookies	323
Peanut Butter and Apple Stuffed Pork Chops	324
Mini Apple Pie	325
Apple and Spice Cookies	326
Caramel Apple Dip	327
Heavenly 'Apple of My Thigh' Dessert	328
Apple Mashed Potatoes	329
Apple Cake V	330
Toasted Apple-Pecan Brie Sandwiches	331
Apple Spice Syrup	332
Apple Avocado Salad with Tangerine Dressing	333
Apple-Filled Cranberry Muffins	334
Cumin Chicken With Apples	335
Apple Charlotte	336
Low Fat Apple Bran Muffins	337
Fresh Apple Walnut Cake	338
Sugarless Apple Pie	339
Apple Glazed Pork	340
Apple Spice Snack Cake	341
Awesome Sausage, Apple and Cranberry Stuffing	342
Apple Crisp	343
Applesauce-Oat Muffins	344
Apple Yogurt Pancakes	345
Pumpkin Curry with Lentils and Apples	346
Apple Spice Drops	347
Roasted Root Vegetables With Apple Juice	348
Soft Apple Butter Delights	349
Upside-Down Apple Pecan Pie	350

Table Of Contents

Cranberry Applesauce Muffins	351
Luscious Apple Trifle	352
POP-TARTS „ Apple Cranberry Pie	353
Apple Snow	354
Miss Hatties Apple Pie	355
Apple Cranberry Cobbler	356
Mock Apple Pie	357
Applesauce Cake	358
Applesauce Brownies I	359
Apple-Strawberry Spinach Salad	360
Mother's Applesauce Cake	361
Applesauce Sandwich	362
Apple Coffee Cake	363
Apple Crisp	364
CheddarWurst® and Apple Kabob	365
Applesauce	366
Apple Sausage Wagon Wheel	367
Apple Shortbread Pie	368
Apple Butter with Honey	369
The Big Apple Pie	370
Apple Dumplings III	371
Apple Pie Waffles	372
Turkey with Apple Slices	373
Sarah's Applesauce	374
Spiced Slow Cooker Applesauce	375
Applesauce Drop Doughnuts	376
Pumpkin Apple Streusel Muffins	377
Grape-Apple Delight	378
Danish Pastry Apple Bars	379
Caramel Apple Cheesecake	380
Almond, Apple Cinnamon Scones	381
Maple-Apple Baked Beans	382
Apple German Chocolate Cake	383
Apple Orange Syrup	384
Tropical Carrot-Apple Juice	385

Table Of Contents

Apple Coffee Cake With Brown Sugar Sauce	386
Sour Cream Apple Pie I	387
Pumpkin Waffles with Apple-Cranberry Relish	388
Apple Raisin French Toast Strata	389
Apple Cinnamon Cheesecake by EAGLE BRAND®	390
Oatmeal Applesauce Bread	391
Crumb Apple Pie	392
Candied Apples III	393
Amazing Apple Cake	394
Apple Butter I	395
Apple Mincemeat Crumble	396
Easy Apple Strudel	397
Cheesy Apple Salad	398
Roasted Apple Curried Chicken with Rice	399
Oil-Free Apple Herb Salad Dressing	400
Cinnamon Rice with Apples	401
Skillet Apple Chicken	402
Apple Julep	403
Moist Apple Cake	404
Chunky Applesauce	405
Candy Apple Salad	406
Warm Apple Cinnamon Cobbler	407
Apple Fritters I	408
Amy's Sausage Apple Pie	409
Colossal Caramel Apple Trifle	410
Apple Walnut Squares	411
Apple and Honey Sorbet	412
Sweet & Hot Apple Slow Cooker Pork	413
Bavarian Apple Torte	414
Clove Apple Cake	415
Apple Crumble Pie	416
Applesauce Spice Cake	417
Pumpkin Cake with Apple Top	418
Applesauce Cake II	419
Warm Apple Buttermilk Custard Pie	420

Table Of Contents

Apple Hermits	421
Blackberry Apple Pie	422
Dried Cherries and Apple Pie	423
Sesame Apple Toss	424
Apple Jack	425
Apple Butter Pork Loin	426
Tante's Apple Pie	427
Caramel Apple Cranberry Pie	428
Apple Pound Cake	429
Apple Pie Ice Cream	430
Savory Apple Pork Chops	431
Baked Applesauce	432
Hot Caramel Apples	433
S'mores Apples	434
Apple Peanut Spinach Salad	435
Best Ever Caramel Apple Crisp	436
Apple Tuna Sandwiches	437
Sugar Free Applesauce Cake	438
Apple Streusel Pie	439
Green Apple Salad with Toasted Almonds, Shaved Cheese and	440
Nana's Apple Crisp	441
Glazed Apples and Sausage	442
Gourmet Caramel Apples	443
Applesauce Squares	444
Slow Cooker Apple Crisp	445
Apple-Glazed Pork Chops	446
Grilled Peanut Butter Apple Sandwiches	447
Taffy Apple Salad III	448
Apple Cinnamon Bismarcks	449
Cranberry and Apple Stuffed Pork Chops	450
Apple Dumpling Cake	451
Apple-Topped Pork Loin	452
Apple Glazed Pork Tenderloin	453
Apple Glazed Pork Chops	454
Apple Peanut Butter Crisp	455

Table Of Contents

Muesli-Applesauce Muffins	456
Peanut Butter Apple Dip	457
Cranberry Apple Cider	458
Raisin Apple Muffins	459
Cranberry Apple Pie III	460
Upside Down Caramel Apple Pie	461
Simple Caramel Apple Pork Chops	462
Dutch Apple Loaf	463
Apple Cider Sauce and Pork Loin Chops	464
Apple-Banana Oatmeal	465
Sage Apple Chicken with Brie	466
Apple Broccoli Salad	467
Roasted Beets, Apples, and Fennel	468
Apple Cheese Quick Bread	469
Fresh Apple Spice Cake	470
Apple-Berry Pie	471
Apple Maple Crumble Pie	472
My Mom's Apple Sauce Cake	473
Cinnamon-Apple Angel Food Cake	474
Creamy Apple Pie	475
Poisoned Apple	476
Applesauce Brownies II	477
Kielbasa Apple Kabobs	478
Easy Apple Crisp	479
Apple Iceberg Salad	480
Applesauce Doughnuts	481
Smucker's® Apple Raspberry Juice	482
Sugarless Applesauce Cake	483
Apple Stuffed Chicken Breast	484
Jewish Apple Cake	485
Apple Enchilada Dessert	486
Apple Pie II	487
Apple Praline Pie	488
Spicy Roast Goose with Apple Stuffing	489
Apple Cheddar Muffins	490

Table Of Contents

Apple Scones	491
Cran-Apple Salad	492
Jewish Apple Cake I	493
Apple Cranberry Streusel Custard Pie	494
Apple Cherry Cobbler	495
Applesauce/Sausage Waffles	496
Delicious Apple Salad	497
The Best Apple Pie Ever	498
Caramel Apple Pie I	499
Chicken And Apple Curry	500
Sweet and Spicy Pork with Apples in Unagi Sauce	501
Raisin-Studded Apple Stuffing	502
Apple Lasagna	503
Applesauce Salad	504
Apple, Sausage, Bacon, and Mushroom Stuffing	505
Nutty Apple Crisp	506
Holiday Apple Side Salad	507
Apple Almond Pilaf	508
Crazy Crust Apple Pie	509
Applesauce Rum-Raisin Cake	510
The Ultimate Apple Cinnamon Grilled Cheese Sandwich	511
Squash and Apple Bake	512
Apple Coffee Cake	513
Apple Strudel	514
Apple-Maple Stuffed Pork Chops	515
No Sugar Apple Pie	516
Aunt Carol's Apple Pie	517
Apple Cabbage Toss	518
Pork Chops with Apple Curry Sauce	519
Zucchini Apple Bread	520
Apple Butter V	521
Cranberry Apple Muffins	522
Caramel Apple Crisp	523
Country Apple Dumplings	524
Apple Beet Salad	525

Table Of Contents

Impossible French Apple Pie	526
Peanut Crumb Apple Pie	527
Cinnamon Apple Syrup	528
Best Apple Crisp Ever	529
Purple Apple Slaw	530
Caramel for Apples	531
Grape and Apple Glazed Pork Chops	532
Cinnamon Candied Apples	533
Crustless Apple Meringue Pie	534
Autumn Apple-Squash Crisp	535
Apple Spice Dump Cake	536
Broccoli Apple Salad	537
Apple Ham Grilled Cheese	538
Smirnoff Green Apple Martini	539
Apple Cranberry Crisp	540
Grandma's Iron Skillet Apple Pie	541
Easiest Applesauce Cake	542
Chocolate Applesauce Cake III	543
October Apple Pie	544
Apple Cider Pound Cake	545
Spiced Apple Bars	546
Swedish Apple Cake	547
Apple-Oat Breakfast Treats	548
Johnny Appleseed Meatballs	549
Shredded Apple Spelt Cake	550
Turkey with Apple Stuffing	551
Apple Stack Cake	552
Apple-Topped Biscuits	553
All American Apple Pie	554
Apple-Banana Oatmeal	555
Apple Butter Bars	556
Cheese and Port Dip for Apples	557
Curried Apple and Leek Soup	558
Apple Pie in a Jar Drink	559
Easy Apple Cider	560

Table Of Contents

Apple Cake VII	561
Apple-Bacon Green Beans	562
Chocolate Dipped Apples	563
Apple-Honey Dutch Baby	564
Apple Goat Cheese Bruschetta	565
Apple Lettuce Salad	566
Pork Tenderloin with Apples	567
Scalloped Sweet Potatoes and Apples	568
Marinated Pork Medallions with a Ginger-Apple Compote	569
Aunt Carol's Apple Pie	570
Apple Pan Betty	571
Fresh Apple Cake II	572
Grilled Sausages with Caramelized Onions and Apples	573
Oatmeal Apple Muffins	574
German Apple Strudel	575
Apple Cheddar Pork	576
Apple Cheddar Cheese Pie	577
Apple Carrot Salad	578
Apple, Beet and Avocado Salad	579
Blushing Applesauce	580
Homemade Apple Crumble	581
Maple-Drizzled Apple Muffins	582
Matzo Apple Kugel	583
Whole Wheat Apple Pancakes with Brown Sugar Glaze	584
Grammie's No-Crust Apple Pie	585
Apple Butter Cookies	586
Apple Cinnamon Delight	587
Dreamy Apple Butter Pumpkin Pie	588
Moist Passover Apple Cake	589
Apple Crumb Bars	590
Grilled Green Apple and Gruyere Sandwich	591
Apple Milkshake	592
Autumn Apple Salad II	593
Sweet Potato and Apple Casserole	594
Applesauce Noodle Kugel	595

Table Of Contents

Warm Maple, Ham and Apple Coffeecake	596
Baked Apples with Sweet Potato Stuffing	597
Fresh Apple Cake III	598
Roast Duck with Apple Dressing	599
Sugar-Topped Applesauce Muffins	600
Apple Ugly Cake	601
Apple Pie Coffee Cake	602
Apple Streusel Bread	603
Savory Chicken and Apple Pot Pie	604
Spiced Walnut Apple Pie	605
Caramel Apple Bread	606
Grandmas Fresh Apple Cake	607
Apple Cinnamon Oatmeal Bread	608
Apple Pie IV	609
Alligator Pears and Apples	610
Jewish Apple Cake II	611
Apple Pie Muffins	612
Southern Apple Tuna Salad	613
Gramma's Apple Bread Pudding	614
Holiday Apple Wassail	615
Apple Enchiladas	616
Special Frosted Applesauce Cake	617
Dutch Apple Pie	618
Apple-Feta Tossed Salad	619
Apple and Sausage Cornbread Stuffing	620
Apple Crumb Pie	621
Apple Cake and Butter Sauce	622
Mesquite Grilled Pork Chops with Apple Salsa	623
Sweet Potato Apple Salad	624
Apple Pie III	625
Baked Apples on the Grill	626
Minnesota Apple Crisp	627
Red Cinnamon Apples with Tiny Pork Sausages	628
Sausage Hash With Apples & Sage	629
Apple Sausage Ring	630

Table Of Contents

Apple Cole Slaw	631
Sausage, Apples, and Noodles	632
Gorgonzola and Apple Pork Chops	633
Bourbon Candy Apples	634
Danny's Warm and Fuzzy Apple Cider	635
Chunky Apple Bread	636
Applesauce Oat Cake	637
Apple Toast	638
Apple-Curry Tuna Melts	639
Microwave Apple Crisp	640
Apple Tossed Salad	641
Best Apple Salad	642
Fresh Apple Tarts	643
Cinnamon Apple Jelly	644
Apple Coleslaw	645
Supreme Apple Butter	646
Sweet and Salty Caramel Apples	647
Roast Pork with Apple and Onion Gravy	648
Herman Applesauce Doughnuts	649
Apple Spice Cake	650
Apple Matzo Kugel	651
Homemade Apple Cider	652
Peanut Butter, Bacon and Apple Sandwiches	653
Taffy Apple Salad	654
Apple Pie	655
Apple Oatmeal Crisp	656
Apple Fritters	657
Sweet Baked Apples	658
All-Star Apple Pie	659
Butterscotch Apple Cookies	660
Apple Raisin Coffee Cake	661
Apple Braised Pork	662
Apple Cider Sweet Potatoes	663
Apple Sheet Cake	664
Slow-Cooker Pork and Apple Curry	665

Table Of Contents

Apple Style Omelets	666
Cinnamon Apple Salad	667
Fast Apple Rhubarb Pie	668
Bobbing for Apples	669
Grandma Ople's Apple Pie	670
Apple Dip with a Twist	671
Cinnamon Apple Coffee Cake	672
Apple Pie in a Glass	673
Taffy Apple Salad II	674
Mincemeat Apple Cake	675
Apple Cake in a Jar	676
Apple Cheesecake	677
Apple Beet Salad	678
Applesauce Meatballs	679
Apple Walnut Cake	680
Cinnamon Apple Muffins	681
Lattice-Topped Apple Pie	682
Roasted Potatoes and Apples	683
Applescotch Sundaes	684
Apple Raisin Bread	685
Lucky Stars Ginger Spice Apple Tart	686
Apple Yogurt Muffins	687
PHILADELPHIA Apple Crumble	688
Apple Pork Chop Casserole	689
Caramel Apple Bars III	690
Spiced Apple Muffins	691
German Apple Cake I	692
Mock Apple Pie I	693
Cranberry Apple Sauce I	694
Fresh Apple Omelet	695
Larra's Baked Spiced Apples and Oranges	696
Apple Kuchen	697
Apple Coleslaw	698
Butternut Squash, Apple, Onion Au Gratin	699
Apple Sausage Appetizers	700

Table Of Contents

Apple Butter IV	701
Grilled Cheese, Cinnamon, and Apple Sandwich	702
Yam and Apple Casserole	703
Blue Ribbon Apple Cake	704
Apple and Tomato Chutney	705
Grandma's Apple Dumplings	706
Streusel Apple Pie Topping	707
Apple Pie Bars	708
Fall Harvest Baked Apples	709
Somerset Pork with Cream and Apples	710
Carrot Apple Soup	711
Mom's Prize Winning Raw Apple Cake	712
Apple Pie Filling	713
Hot Buttered Apple Cider	714
Apple Crisp V	715
Spiced Apple-Kraut Pork	716
Sweet Potato, Carrot, Apple, and Red Lentil Soup	717
Caramel Apple Roll-Ups	718
Stuffed Apples with Custard Sauce	719
Apple Fruit Bread	720
Apple Spice Rice	721
Apple Dumplings II	722
Olivia's Applesauce Cake	723
Apple Crunch Pie II	724
Apple Flavored Pot Roast	725
Dutch Apple Cake	726
Baked Pork Chops with Apple Raisin Stuffing	727
Orange-Pecan Baked Apples	728
Apple Butterscotch Bars	729
Stuffed Pork Chops with Gorgonzola and Apple	730
Hot Cinnamon Candy Covered Apples	731
Baked Chicken with Apple Stuffing	732
Cabbage and Apple Slaw	733
Apple Orchard Punch	734
Sauteed Apples and Raisins	735

Table Of Contents

Pheasant Breast Stuffed with Apples in a Cider Vinegar and Prune	736
Apple Zucchini Bread	737
Candied Apples I	738
Cranberry Apple Gelatin Mold	739
Aunt Hazel's Apple Oatmeal Cookies	740
Sauerkraut Apple Cake	741
Chunky Raspberry Applesauce	742
No Sugar Apple Pie	743
Spicy Apple Cake	744
Applesauce Raisin Cake	745
Apple Pan Chicken	746
Pumpkin-Apple Muffins with Streusel Topping	747
Apple 'n' Pepper Saute	748
Apple Walnut Salad	749
Apple Curry Turkey Pita	750
Best Apple Pie	751
Apple Almond Crunch Salad	752
Autumn Apple Tart	753
Black Bean and Granny Smith Apple Salad	754
Apple Coconut Bread	755
Apple Pie Filling II	756
Cream Cheese Apple Muffins	757
Cocoa Apple Cake	758
Apple Roll-Ups	759
Apple Butter Pie	760
Tangy Baked Apples	761
Applesauce Walnut Bars	762
Cranberry Apple Stuffed Pork Loin	763
Apple Salad I	764
Apple Bread Pudding Pie	765
Applesauce Raisin Cookies II	766
Apple and Onion Dressing	767
Delicious Apple Pie Bars	768
Apple Cake I	769
Apple and Spice Pork Roast	770

Table Of Contents

Pol's Apple Cake	771
Autumn Apple Salad	772
Apple Orange Bread	773
Candy Red Apple Martini	774
Apple Strudel II	775
Apple Walnut Cake	776
Baked Apple Oatmeal	777
Microwave Apple Cobbler	778
Sour Cream Apple Pie	779
Apple Lasagna	780
Apple Chicken Quesadillas	781
Easy Apple Rhubarb Jam	782
Apple Spice Cake	783
Apple Pinwheels	784
Aunt Lydia's Apple Cake	785
Nita's Applesauce and Bourbon Cake	786
Grilled Sweet Potatoes with Apples	787
Raw Apple Pound Cake	788
Auntie Willie's Dutch Apple Pie	789
Cranberry-Apple Butternut Squash	790
Apples in Pajamas	791
Canned Apple Pie Filling	792
Simple Baked Apples	793
Apple Slices Brown Betty	794
Apple Pie in a Brown Paper Bag	795
Surprise Apple Salad	796
Beans and Franks Applesauce Bake	797
Old Fashioned Apple Cream Pie	798
Romaine With Apple, Pecans and Blue Cheese	799
Applesauce	800
Vermont Apple Pie	801
Applesauce Loaf Cake	802
Almond Crusted Pork with Apple-Rosemary Sauce	803
Apple Butter Beauties	804
Apple Pizza Pie	805

Table Of Contents

Appleless Apple Pie	806
Apple Pumpkin Muffins	807
Kielbasa Apple Kabobs	808
Butterscotch Apple Dumplings	809
Caramel Crunch Apple Pie	810
Apple Crisp II	811
Paper-Wrapped Apple Pie II	812
Cranberry-Stuffed Apples	813
Apple, Cranberry, and Pear Crisp	814
Oepfelbroeisi (Apple Roesti)	815
Apple Turkey Potpie	816
Sweet Potatoes and Apples	817
Cinnamon Candy Apple Salad	818
Apple Ladybug Treats	819
Apple Cider Floats	820
Chocolate Applesauce Cake II	821
Apple-Rhubarb Dessert	822
Apple Cranberry Relish	823
Taffy Apple Salad IV	824
Rocky Road Caramel Apples	825
Peanut Butter, Apple, and Cheddar Pies	826
Grandma's Applesauce Meatballs	827
Apple-Cheddar Tossed Salad	828
Baked Chicken with Applesauce Stuffing	829
Saucy Apple Pork Chops	830
Apple Cake VI	831
Apples 'n' Onion Topped Chops	832
Pork, Apple, and Ginger Stir-Fry with Hoisin Sauce	833
Candied Apples	834
Toffee and Cinnamon Apples	835
Apple Cheese Crisp	836
Sour Cream Apple Pie II	837
Pork Chops with Apples, Onions, and Sweet Potatoes	838
Applesauce Bread III	839
Caramel Apple Pork Chops	840

Table Of Contents

Slow Cooker Apple Butter	841
Dried Apple Stack Cake	842
Toffee Apple Pie	843
Hot Sweet Apple Pie	844
Romanian Apple Cake	845
Easy Slow Cooker Apple Pork Roast	846
Applesauce Raisin Bread	847
Applesauce Custard Pie	848
Crunchy Apple Bread	849
Apple Walnut Stuffed Pork Roast	850
Caramel Apple Pie III	851
Dutch Apple Pie with Oatmeal Streusel	852
Apple Walnut Salad with Cranberry Vinaigrette	853
Pork Apple Burgers	854
Dutch Apple Bread	855
Apple Kielbasa Coins	856
Deluxe Chocolate-Cinnamon Dipped Apples	857
Microwave Baked Apples	858
Rice Stuffing with Apples, Herbs, and Bacon	859
Apple Breakfast Popover	860
Sausage 'N' Apple Baked Squash	861
Caramelized Apple Bites	862
Apple Butter Anniversary Cake	863
Open-Faced Apple Pie	864
Mountain Apple Cobbler	865
Apple Stuff	866
Old Fashioned Apple Pie	867
Choice Apple and Banana Muffins	868
Sunday's Apple Pie	869
Easy Apple Cinnamon Muffins	870
Apple Glazed Ham	871
Cran-Apple-Pear Sauce	872
Apple-Raisin Spinach Salad	873
Apple Pie Bread	874
Creamy Cabbage with Apples and Bacon	875

Table Of Contents

Danish Pastry Apple Bars II	876
Oatmeal with Apples	877
Simple Hot Spiced Apple Cider	878
Apple-Raisin Rice Dessert	879
Apple Dumplings with Rich Cinnamon Sauce	880
Grandmother's Apple Bread Pudding	881
Applesauce Bread	882
Scented Applesauce-Cinnamon Ornaments	883
Apple-Cranberry Salad	884
Quick Apple Pie Bread	885
Caramel Apple Cheesecake	886
Apple Cider Biscuits	887
Oven Pancake with Apples	888
Coconut-Apple Cobbler	889
Jicama, Carrot, and Green Apple Slaw	890
Apple Strudel Dessert	891
Crisp Apple and Sausage Salad	892
Apple, Carrot, Or Zucchini Cake	893
Apple Cake with Raisins	894
Apple Citrus Pie	895
Raisin Apple Tartlets	896
Peanut Butter and Apple Sandwich	897
Apricot Apple Compote	898
Chocolate Apple Bread	899
Red Apple Martini	900
Apple Stuffed Pork Chops	901
Apple Crunch Pie with Vanilla Sauce	902
Delightful Apple Spice Muffins	903
Apple and Onion Beef Pot Roast	904
Apple Dumplings I	905
Apple and Brown Rice Salad	906
Apple Chicken Stew	907
Passover Apple Squares	908
Cranberry-Almond Apple Pie	909
Grilled Apple and Swiss Cheese Sandwich	910

Table Of Contents

Jim's Apple Waffles	911
Apple Grape Drink	912
Twisted Apple Cider	913
Peanut Butter Crunch Apples	914
Apple Sticky Buns	915
Caramel Apple Cookie Dessert	916
Apple Bran Muffins	917
Swedish Apple Pie	918
Apple Pie I	919
Apple Snack Squares	920
Cinnamon Apple Sweet Potatoes	921
Apple Pie Wedges	922
Cranberry Apple Sauce	923
Apple Chiffon Cake	924
Apple Cobbler	925
Apple Chicken Slaw	926
Beet, Orange and Apple Salad	927
Applesauce Cocoa Cookies	928
Apple-Stuffed Acorn Squash	929
Glazed Apple Cookies	930
Apple Graham Dessert	931
Pumpkin Apple Butter	932
Golden Apple Potato Salad	933
Cranberry Apple Gelatin Mold	934
Hannah's Cream Cheese Caramel Apple Pie	935
Apple Cream Pie	936
Pat's Rose Apple Pie	937
Apple Pie	938
Fried Apples	939
Apple Crisp III	940
Meatballs in Apple Butter	941
Apple Pan Dowdy	942
Autumn Apple Blender Cake	943
Zucchini Apple Bread	944
Apple Streusel Muffins	945

Table Of Contents

Passover Apple Cake	946
No Bake Apple Spice Cake	947
Paul's Apple, Lamb and Lentil Soup	948
Cinnamon-Apple Chex® Mix	949
Overnight Apple Cinnamon French Toast	950
Apple Pastry Squares	951
Apple Butter II	952
Grandma Covington's Cheese Apple Pie Crust	953
Chemical Apple Pie (No Apple Apple Pie)	954
Sweet Apple Crumble	955
Apple Oatmeal Cookies II	956
Easy Apple Cheese Danish	957
Quick Caramel Apple Pie	958
Berry Applesauce Gelatin	959
Apple Salad II	960
Maple Apple Chicken Burgers	961
Acorn Squash with Apple	962
Grape Apple Coleslaw	963
Spiced Apples	964
Chunky Rhubarb Applesauce	965
Country Apple Coffee Cake	966
Apple Cinnamon Muffins	967
Applesauce Cake IV	968
Apple Butter Spice Cake	969
Apple Oat Snack Cake	970
Apple Topaz Candies	971
Rosy Red Christmas Apples	972
Korean Spicy Chicken Tenders with Sweet Apple	973
Peanut Apple Salad	974
Plain Caramel Apples	975
Cranberry Apple Pie	976
Apple Cake IV	977
Applesauce Bread II	978
Fluffy Pancakes with Wheat Germ and Applesauce	979
Applesauce Bread I	980

Table Of Contents

Spinach with Apples and Pine Nuts	981
Apple Pie Bread	982
Apple Dumplings II	983
Chocolate Chip Apple Cake	984
Spiced Apple Coffee Cake	985
Red and Green Apple Salad	986
Apple Pudding	987
Easy Apple Coffee Cake	988
Easy Swedish Apple Pie	989
Mother's Applesauce Muffins	990
Apple Pie in a Jar	991
Apple Crumb Pie	992
Baked Stuffed Apple	993
Apple Half Moons	994
Sunny Apple Salad	995
Glazed Apple Cream Pie	996
Apple Crunch a la Mode	997
Chunky Cinnamon Applesauce	998
Oatmeal and Applesauce Pancakes	999
Applesauce Doughnuts	1000
Caramel Apple Cake	1001
Canadian Honey Apple Walnut Cobbler	1002
Apple Cranberry Bread	1003
Chicken and Apple Panini	1004
Cinnamon Apple Shakes	1005
Easy Chicken Cutlets with Apples	1006
Apple Pie Slices	1007
Apple Pie Sauce	1008
Apple Radish BBQ Ribs	1009
Country Apple Cobbler	1010
Apple-Raisin Stuffing	1011
Apple Crisp with Cranberry Sauce	1012
Apple Pecan Corn Bread Dressing	1013
Apple Coffee Cake Pizza	1014
Apple Slump	1015

Table Of Contents

Maple Apple Crisp	1016
Apple-Cinnamon Syrup	1017
Kelly's Apple Cocoa Cake	1018
Canadian Bacon With Apples	1019
Apple Yam Casserole	1020
Applesauce Oatie Cookies	1021
Apple Walnut Bread	1022
Cranberry Apple Salad	1023
Apple Sausage Bake	1024
Apple, Brie, and Walnut Salad	1025
Apple and Sunflower Seed Salad	1026
Apple and Orange Chicken	1027
Red Hot Baked Apples	1028
Triple Crunch Apple Salad	1029
Blue Cheese Apple Salad	1030
Marshmallow Apple Pie	1031
Skillet Apple Brownie	1032
Best Apple Crumble	1033
Superb Cranberry Sauce with Apples and Pears	1034
Cran-Apple Muffins	1035
Grandma's Apples and Rice	1036
Zucchini Apple Salad	1037
German Apple Cake	1038
Pork Chops with Apples, Sweet Potatoes, and Sauerkraut	1039
Real German Baked Apples	1040
Fireman's Apple Pie	1041
Apple Jack Shot	1042
Apple Nut Stuffing	1043
Apple Cake II	1044
Apple Bran Cheddar Muffins	1045
Orange-Glazed Apple Pie	1046
Spiced Apple-Carrot Casserole	1047
Mile-High Apple Pie	1048
Toffee Apple French Toast	1049
Farm Apple Pie	1050

Table Of Contents

Apple Dapple Cake	1051
Taffy Apple Cake	1052
Taffy Apple Salad I	1053
Emily's Famous Apple Pie	1054
Apple-Topped Chops	1055
Spicy Ham and Apple Pasta Salad	1056
Easy Apple Crisp	1057
Baked Apples with Mint	1058
Apple Oatmeal Bar Cookies	1059
Dutch Apple Berry Pie	1060
Grandma's Apple Bread	1061
Apple Walnut Pound Cake	1062
Dutch Apple Pie	1063
Ginger Apple Fizz	1064
Apple Blue Cheese Salad	1065
Apple Pancake Tier	1066
Easy Apple Crisp with Honey	1067
Apple Crisp IV	1068
Apple Blueberry Cobbler	1069
Sweet Potato and Apple Soup	1070
Candy Apple Pie	1071
Red Cabbage and Apples	1072
Apple Rosemary Pork Tenderloin	1073
Apple-Stuffed Squash	1074
Apple Cranberry Cider	1075
Jumbo Fluffy Walnut Apple Muffins	1076
German Fried Apples	1077
Apple Muffins	1078
Applesauce French Toast	1079
Honey Apple Topping	1080
Apple Martini	1081
Spiced Baked Apples	1082
Perfect Apple Pie	1083
Apple Cartwheels	1084
Coconut Apple Avocado Salad	1085

Table Of Contents

Cranberry Apple Sauce II	1086
Butternut and Apple Harvest Soup	1087
Sour Cream Apple Squares	1088
Apple Crunch Pie I	1089
Honeyed Apple Cake	1090
Apple Brie Quesadillas	1091
Pumpkin Waffles with Apple Cider Syrup	1092
Apple Sour Cream Streusel Cake	1093
Apple Tapioca	1094
Apple Crisp II	1095
Apple-Raisin Breakfast Bread Pudding	1096
Apple Filled Chicken in Pecan Creme Sauce	1097
Turkey Breast Roulade with Apple and Raisin Stuffing	1098
Apple Banana Cupcakes	1099
Apple and Pork Stew	1100
German Apple Pudding Cake	1101
Streusel Apple Coffeecake	1102
Mom's Apple Fritters	1103
Pork Loin Chops in Apple Cream	1104
Caramel Apple Smoothie	1105
Beet, Bean and Apple Salad	1106
German Apple Cake II	1107
Apple Dumplings	1108
Sauteed Apples	1109
Apple Pecan Cobbler	1110
Baking Mix Apple Crisp	1111
Cinnamon Apple Pancakes	1112
Apple Stick Salad	1113
Citrus Apple Crisp	1114
Apple-Glazed Pork Chops	1115
Apple Bars	1116
Caramel Apple Pie II	1117
Apple-Cran-Cherry Oatmeal Cookies	1118
Whole Wheat Pumpkin-Applesauce Muffins	1119
Deluxe Apple Pie Bake	1120

Table Of Contents

Pumpkin Apple Cobbler	1121
Apple Cookies	1122
Mom's Apple Pie I	1123
Apple Bacon Tomato Soup	1124
Apple-Cranberry Crisp	1125
Apple and BBQ Sauce Baby Back Ribs	1126
Apple Slices	1127
Danish Pastry Apple Bars I	1128
Smushed Apples and Sweet Potatoes	1129
Apple Cranberry Pie	1130
Caramel Apple Jam	1131
Dressed-Up Applesauce	1132
Apple Cider Chicken 'n' Dumplings	1133
Applesauce Cake VI	1134
Squash-Apple Bake	1135
Apple-tini	1136
Apple and Carrot Christmas Pudding	1137
Apple-Nut Coffee Cake	1138
Applesauce Oatmeal Cookies	1139
Apple-Cinnamon Oatmeal Mix	1140
Fresh Apple Cake	1141
Mom's Applesauce Pancakes	1142
Apple Butter Ham Glaze	1143
Apple Turnovers	1144
Nutty Apple Salad	1145
Apple Sausage Pancakes	1146
Baked Apples	1147
Apple Sausage Pitas	1148
Apple Bundt Cake	1149
Apple Downside-Up Cake	1150
Simple Apple Dumplings	1151
Mock Apple Pie IV	1152
Pumpkin-Apple Salad	1153
Sausage and Apple Stuffing	1154
Cranberry Apple Raisin Stuffing	1155

Table Of Contents

Em and Nic's Apple Chicken	1156
Spinach Apple Salad	1157
Golden Apple Bundles	1158
Apple Brine for Turkey the Night Before Cooking	1159
Apple Banana Smoothie	1160
Caramel Apple Bars II	1161
Blueberry Apple Crisp	1162
Easy Apple Danish	1163
Rum Cranberry Applesauce Bundt Cake	1164
Sea Bass with Honeyed Apples	1165

Apple Butter VI

Ingredients

4 cups apple cider
4 pounds cooking apples -
peeled, cored, and thinly sliced
2 cups white sugar
1 cup packed brown sugar

Directions

In a 5 quart saucepan, bring apple cider and apples to a boil. Reduce heat. Cover and, stirring often, simmer 10 minutes, or until the apples are very tender.

Sieve the mixture through a strainer or food mill, then return to simmer in the saucepan.

Stir sugar and brown sugar into the mixture. Simmer uncovered 2 hours, stirring often, until the mixture reaches a spreadable consistency.

Transfer to sterile containers and refrigerate or freeze until serving.

French Apple Pie with Cream Cheese Topping

Ingredients

1/4 cup butter, softened
1 cup white sugar
1 egg
1/4 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 teaspoon baking soda
1 cup all-purpose flour
1/2 cup chopped walnuts
2 1/2 cups diced apple without peel
1 teaspoon vanilla extract
2 tablespoons hot water
3 ounces cream cheese, softened
3 tablespoons unsalted butter, softened
1/2 teaspoon vanilla extract
1 1/2 cups sifted confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9-inch pie pan.

Combine 1/4 cup butter, white sugar, egg, salt, cinnamon, nutmeg, soda, flour, nuts, apples, 1 teaspoon vanilla, and hot water in the order given. (Batter will be thick). Pour into pie pan.

Bake for 45 minutes at 350 degrees F (175 degrees C).

Serve with cream cheese frosting. To make frosting: mix cream cheese, 3 tablespoons butter, 1/2 teaspoon vanilla, and sifted confectioners' sugar. Beat until smooth. Can serve hot or warm. Also, can refrigerate and let cream cheese topping set up for a cold dessert.

Apple Pie Smoothie

Ingredients

2 (6 ounce) containers vanilla yogurt
1/2 cup pumpkin pie filling
1 banana, broken into chunks
2 cups apple juice
1 teaspoon ground cinnamon
1 dash ground nutmeg

Directions

Combine the yogurt, pumpkin pie filling, banana, apple juice, cinnamon, and nutmeg in a blender.

Blend until smooth, about 1 minute. Pour into glasses and serve.

Pork Chops with Onions and Apples

Ingredients

2 teaspoons coarsely ground pepper
1/2 teaspoon salt
1/2 teaspoon garlic powder
4 bone-in center cut pork chops (1 inch thick)
2 medium onions, thinly sliced
2 medium tart apples, peeled and chopped
2 tablespoons butter or margarine
2 tablespoons brown sugar

Directions

In a small bowl, combine the pepper, salt and garlic powder. Rub over pork chops. Grill chops, covered, over medium heat for 7-9 minutes on each side or until a meat thermometer reads 160 degrees F and juices run clear.

Meanwhile, in a skillet, saute onions and apples in butter until tender. Add brown sugar; cook until thickened and bubbly. Serve with the pork chops.

Apple Sweet Potato Bake

Ingredients

3 cups sliced peeled cooked sweet potatoes
3 cups sliced peeled tart apples
3/4 cup packed brown sugar
3/4 teaspoon ground nutmeg
1/4 teaspoon ground allspice
1/4 teaspoon salt
1 dash pepper
3 tablespoons butter or margarine

Directions

In a greased 1-1/2-qt. baking dish, layer half of the sweet potatoes and apples. Combine brown sugar, nutmeg, allspice, salt and pepper; sprinkle half over apples. Dot with half of the butter. Repeat layers. Cover and bake at 350 for 15 minutes. Baste with pan juices. Bake, uncovered, 15 minutes longer or until the apples are tender.

Apple Dump Cake

Ingredients

1 (21 ounce) can apple pie filling
1 (18.25 ounce) package apples
and cinnamon muffin mix
1/2 cup butter
1/2 teaspoon ground cinnamon,
or to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x13 inch baking pan

Mix apple pie filling with ground cinnamon to taste. Pour mixture into pan. Sprinkle apples and cinnamon mixture over top of apples.

In a small saucepan melt the butter or margarine and pour evenly over the top of the cake. Sprinkle with additional cinnamon if desired.

Bake at 350 degrees F (175 degrees C) for 20 minutes or until golden brown. Serve hot with ice cream!

Country Apple Dessert

Ingredients

2 medium apples - unpeeled,
cored, and cut into chunks
1 (8 ounce) can pineapple chunks,
undrained
1/2 cup seedless grapes
1/2 cup orange juice
1 tablespoon butter, cubed
1/2 teaspoon cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place apples, pineapple chunks with juice, grapes, and orange juice in a medium baking dish. Sprinkle with cinnamon, dot with butter pieces, and cover.

Bake in the preheated oven for 25 minutes, or until apples are tender. Serve hot.

Apple Cabbage Slaw

Ingredients

6 cups shredded cabbage
3 medium red apples, chopped
1 (5 ounce) can evaporated milk
1/4 cup lemon juice
2 tablespoons sugar
2 teaspoons grated onion
1 teaspoon celery seed
1/2 teaspoon salt
Dash pepper

Directions

In a large bowl, toss the cabbage and apples. In a small bowl, combine the remaining ingredients. Pour over cabbage mixture and toss to coat. Refrigerate until serving.

Apple-Raisin French Toast Casserole

Ingredients

1 cup brown sugar
1 teaspoon ground cinnamon
1/2 cup butter, melted
3 apples - peeled, cored and sliced
1/2 cup raisins
1 (1 pound) loaf French baguette, cut into 1 inch slices
6 eggs, lightly beaten
1 1/2 cups milk
1 tablespoon vanilla extract
2 teaspoons ground cinnamon

Directions

Grease a 9x13 inch baking dish. In a large bowl, mix together brown sugar and 1 teaspoon cinnamon. Mix in melted butter. Stir in apples and raisins until evenly coated. Pour into prepared pan. Arrange bread slices in an even layer over apples.

In the bowl, whisk together eggs, milk, vanilla and 2 teaspoons cinnamon. Pour over bread, making sure every slice is fully soaked. Cover with aluminum foil, and refrigerated overnight.

Preheat oven to 375 degrees F (190 degrees C). Remove dish from refrigerator while the oven is heating. Bake covered for 40 minutes. Remove cover, and bake 5 minutes. Let stand 5 minutes before serving.

Applesauce Bars

Ingredients

1/4 cup butter or margarine,
softened
2/3 cup brown sugar
1 egg
1 cup applesauce
1 cup all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon pumpkin pie spice

1 1/2 cups confectioners' sugar
3 tablespoons margarine, melted
1 tablespoon milk
1 teaspoon vanilla extract

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a medium bowl, mix together the butter, brown sugar and egg until smooth. Stir in applesauce. Combine the flour, baking soda, salt and pumpkin pie spice; stir into the applesauce mixture until well blended. Spread evenly into the prepared pan.

Bake for 25 minutes in the preheated oven, or until edges are golden. Cool in the pan over a wire rack.

In a small bowl, mix together the confectioners' sugar and margarine. Stir in vanilla and milk until smooth. Spread over cooled bars before cutting into squares.

Apple Muffins

Ingredients

2 cups all-purpose flour
1/2 cup white sugar
3 teaspoons baking powder
1/2 teaspoon salt
3/4 cup apple juice
1/3 cup vegetable oil
1 egg
1 teaspoon ground cinnamon
1 cup apples - peeled, cored and finely diced

Directions

Heat oven to 400 degrees F (205 degrees C). Grease bottoms only of 12 muffin cups or line with baking cups.

In a medium bowl, combine flour, sugar, baking powder, cinnamon, and salt; mix well. In a small bowl, combine apple juice, oil, and egg; blend well. Add dry ingredients all at once; stir just until dry ingredients are moistened (batter will be lumpy.) Stir in chopped apples.

Fill cups 2/3 full. Bake for 18 to 22 minutes or until toothpick inserted in center comes out clean. Cool 1 minute before removing from pan. Serve warm.

Cran-Apple Sauce

Ingredients

1 (12 ounce) package fresh or frozen cranberries
1 cup sugar
1 teaspoon grated orange peel
3 cups unsweetened applesauce
Whipped cream

Directions

Place cranberries in a saucepan; add water just to cover. Bring to a boil. Reduce heat; simmer until the berries pop. Stir in the sugar until dissolved. add orange peel. Refrigerate for 2 hours. Place in a blender or food processor; process until coarsely chopped. Pour into a bowl; stir in applesauce. Refrigerate until serving. Garnish with whipped cream if desired.

Savory Slow Cooker Squash and Apple Dish

Ingredients

1 (3 pound) butternut squash -
peeled, seeded, and cubed
4 apples - peeled, cored and
chopped
3/4 cup dried cranberries
1/2 white onion, diced (optional)
1 tablespoon ground cinnamon
1 1/2 teaspoons ground nutmeg

Directions

Combine the squash, apples, cranberries, onion, cinnamon, and nutmeg in a slow cooker. Cook on HIGH for 4 hours or until the squash is tender and cooked through. Stir occasionally while cooking.

Apple Cinnamon Oatmeal

Ingredients

1 cup water
1/4 cup apple juice
1 apple, cored and chopped
2/3 cup rolled oats
1 teaspoon ground cinnamon
1 cup milk

Directions

Combine the water, apple juice, and apples in a saucepan. Bring to a boil over high heat, and stir in the rolled oats and cinnamon. Return to a boil, then reduce heat to low, and simmer until thick, about 3 minutes. Spoon into serving bowls, and pour milk over the servings.

German Apple Dapple Cake

Ingredients

1 1/2 cups vegetable oil
3 eggs
1 cup packed brown sugar
2 teaspoons vanilla extract
1 teaspoon baking soda
1 teaspoon salt
3 cups all-purpose flour
1 cup chopped walnuts
4 cups chopped apples

1 cup packed brown sugar
1/2 cup butter
1/4 cup heavy whipping cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan, or a 10 inch tube pan. Stir the flour, baking soda and salt together and set aside.

In a large bowl, cream the oil, eggs, 1 cup brown sugar and 2 teaspoons vanilla. Add the flour mixture and mix well. Stir in the chopped apples and nuts.

Pour batter into prepared pan. Bake at 350 degrees F (175 degrees C) for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean.

For the Topping: In a saucepan, combine 1 cup brown sugar, 1/2 cup butter and 1/4 cup cream. Bring to a boil, and continue boiling for 3 minutes. Cool slightly and pour over warm cake.

Apple-Stuffed Acorn Squash

Ingredients

1 medium acorn squash
1 cup chopped, peeled apple
4 teaspoons honey
2 teaspoons butter
1/8 teaspoon ground cinnamon

Directions

Cut squash in half; discard seeds. Place squash cut side up in a 9-in. x 5-in. x 3-in. loaf pan. Fill centers with apple. Cover and bake at 400 degrees F for 30 minutes.

In a microwave-safe bowl, combine the honey and butter. Cover and microwave on high for 15-20 seconds or until butter is melted. Drizzle over squash. Sprinkle with cinnamon. Bake, uncovered, 25-30 minutes longer or until tender.

Sausage, Apple, and Cranberry Dressing

Ingredients

10 cups cubed, day-old
sourdough bread
1 1/2 pounds bulk pork sausage
2 tablespoons butter
2 cups diced onion
2 cups diced celery
sea salt and pepper to taste
2 Golden Delicious apples -
peeled, cored and diced
1 1/2 cups dried cranberries
1 cup toasted walnuts, chopped
1/4 cup chopped fresh sage
2 tablespoons chopped fresh
rosemary
1 tablespoon chopped fresh
thyme
1 cup chopped fresh parsley
2 eggs
2 cups chicken stock
1/2 cup melted butter

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Spread the bread cubes in a thin layer onto two or more baking sheets. Bake in the preheated oven until the bread cubes have toasted evenly, 5 to 7 minutes. Stir once as the bread bakes. Once toasted, place the bread cubes into a very large mixing bowl and set aside.

Heat a large skillet over medium-high heat and stir in the pork sausage. Cook and stir until crumbly, evenly browned, and no longer pink. Drain the sausage and add to the bread cubes.

Melt 2 tablespoons of butter in the same skillet over medium heat. Stir in the onion and celery, and cook until the onion has softened and turned translucent, about 5 minutes. Season to taste with sea salt and pepper, and scrape into the bowl with the bread cubes. Stir in the apples, cranberries, walnuts, sage, rosemary, thyme, and parsley. Whisk the eggs in a bowl along with the chicken stock, and pour over the bread mixture along with 1/2 cup of melted butter. Stir well until the bread cubes have absorbed the chicken stock. Pack into the prepared 9x13 inch baking dish and cover with aluminum foil.

Bake in the preheated oven for 30 minutes, then remove the aluminum foil, and stir the stuffing. Return to the oven and continue baking until golden brown on top, about 15 minutes more.

Herbed Pork and Apples

Ingredients

1 teaspoon dried sage
1 teaspoon dried thyme
1 teaspoon dried rosemary
1 teaspoon dried marjoram
salt and pepper to taste
6 pounds pork loin roast
4 tart apples - peeled, cored, cut
into 1 inch chunks
1 red onion, chopped
3 tablespoons brown sugar
1 cup apple juice
2/3 cup real maple syrup

Directions

In a small bowl, combine the sage, thyme, rosemary, marjoram, salt and pepper. Rub over roast. Cover, and refrigerate roast for 6 to 8 hours, or overnight.

Preheat oven to 325 degrees F (165 degrees C).

Place roast in a shallow roasting pan, and bake in the preheated oven for 1 to 1 1/2 hours. Drain fat.

In a medium bowl, mix apples and onion with brown sugar. Spoon around roast, and continue to cook for 1 hour more, or until the internal temperature of the roast is 160 degrees F (70 degrees C). Transfer the roast, apples and onion to a serving platter, and keep warm.

To make the gravy, skim excess fat from meat juices. Pour drippings into a medium heavy skillet. Stir in apple juice and syrup. Cook and stir over medium-high heat until liquid has been reduced by half, about 1 cup. Slice the roast, and serve with gravy.

Syrupy Apples

Ingredients

2 tablespoons butter or margarine
2 medium apples - peeled, cored
and thinly sliced
1/3 cup packed brown sugar

Directions

Melt butter in a saucepan over medium-low heat. Add apple slices; cook and stir for 5 minutes. Stir in sugar; cook and stir over low heat for 5 minutes.

Golden Mushroom Pork & Apples

Ingredients

2 (10.75 ounce) cans
Campbell's® Condensed Golden
Mushroom Soup
1/2 cup water
1 tablespoon brown sugar
1 tablespoon Worcestershire
sauce
1 teaspoon dried thyme leaves,
crushed
8 boneless pork chops, 3/4-inch
thick
4 large Granny Smith apples,
sliced
2 large onions, sliced

Directions

Mix soup, water, sugar, Worcestershire and thyme in slow cooker.
Add pork, apples and onions.

Cover and cook on LOW 8 to 9 hours or until done.

Brussels Sprouts with Apple

Ingredients

1/2 pound fresh brussels sprouts, halved
2 bacon strips, diced
1 medium red apple, cut into 1 inch pieces
1/2 teaspoon minced fresh thyme

Directions

Place brussels sprouts in a steamer basket; place in a small saucepan over 1 in. of water. Bring to a boil; cover and steam for 4-5 minutes or until crisp-tender.

Meanwhile, in a nonstick skillet, cook bacon over medium heat until crisp; drain. Remove bacon to paper towels. Add the apple, thyme and brussels sprouts to skillet. Cook, uncovered, over medium heat for 5-10 minutes or until heated through. Stir in bacon.

Apple Butter

Ingredients

4 pounds apples, cored and chopped
2 cups apple cider vinegar
10 teaspoons ground cinnamon
5 teaspoons ground cloves
2 1/2 teaspoons ground allspice
4 tablespoons grated lemon zest

Directions

Place apples and 2 cups of cider vinegar or water into a large pot. Cook over medium low heat until soft.

Put the fruit through a strainer.

Measure the apple pulp by cup into a large mixing bowl. Keep track of how many cups of apple pulp you have added to the mixing bowl. For each one cup of apple pulp mix in 2 teaspoon ground cinnamon, 1 teaspoon ground cloves, 1/2 teaspoon ground allspice, and the zest of one lemon; mix well.

Spoon the mixture into a Dutch oven. Cook the mixture over a medium or medium-low temperature until it "sheets" from the spoon. What this means is that you put a small amount of the apple butter in a spoon and let it cool slightly. As it thickens, two large drops will form along the edge of the spoon (as you hold the spoon upside down over the pot) one drop on either side of the spoon. When these two drops come together and fall as one drop of the spoon, the sheeting stage has been reached.

Pour apple butter into hot sterilized jars. Process for 10 minutes in a boiling water bath.

Apple Lemon with Cinnamon Muffins

Ingredients

2 cups all-purpose flour
4 teaspoons baking powder
1 pinch salt
1/2 cup sugar
2 eggs, lightly beaten
10 tablespoons butter
1 tablespoon lemon zest
1 teaspoon lemon juice
1 cup milk
1 large Granny Smith apple -
peeled, cored and chopped
1 tablespoon sugar
1 teaspoon ground cinnamon

Directions

Preheat oven to 425 degrees F (220 degrees C). Grease 12 muffin cups.

In a bowl, sift together the flour, baking powder, and salt. In a separate bowl, cream together the 1/2 cup sugar, eggs, butter, lemon zest, lemon juice, and milk. Mix the creamed ingredients into the flour mixture until evenly moist. Fold in the apples. Spoon into the prepared muffin cups.

Mix the 1 tablespoon sugar and cinnamon, and sprinkle over the tops of the muffin batter.

Bake 15 minutes in the preheated oven, or until a toothpick inserted in the center of a muffin comes out clean. Cool 1 to 2 minutes before turning out onto wire racks to cool completely.

Washington Apple Cake

Ingredients

3 eggs
2 cups white sugar
1 cup vegetable oil
2 cups all-purpose flour
2 teaspoons ground cinnamon
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon vanilla extract
1 cup chopped walnuts
4 cups thinly sliced apples

2 (3 ounce) packages cream cheese, softened
1/4 cup butter, melted
2 cups confectioners' sugar
1 teaspoon lemon juice

Directions

Preheat oven to 350 degrees. Butter a 9x13 inch pan. Spread apples evenly over the bottom of the pan.

Beat eggs with mixer until thick and light. Combine sugar and oil and add to eggs.

Stir together flour, cinnamon, soda and salt. Add to egg mixture and beat in. stir in nuts and vanilla. Batter will be very thick.

Spread batter over apples in the pan. Bake at 350 degrees F (175 degrees C) for 1 hour, or until a toothpick inserted into the center comes out clean. Remove from the oven and cool. Spread with Cream Cheese Icing.

To make Cream Cheese Icing: Beat cream cheese until fluffy. Beat in 1/4 cup melted butter, then beat in confectioners sugar and lemon juice. Spread over cooled cake. Refrigerate.

Applesauce Cornbread

Ingredients

1 cup all-purpose flour
1 cup fine cornmeal
2 teaspoons baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1/4 cup sugar
3/4 cup skim milk
2 large eggs
1/4 cup unsweetened applesauce

Directions

Preheat oven to 425 degrees F (220 degrees C). Lightly grease an 8x8-inch baking pan.

In a bowl, mix together flour, cornmeal, baking soda, baking powder, salt, and sugar. In a separate bowl, stir together milk, eggs, and applesauce. Fold the wet mixture into the dry; mix together well. Then pour the combined mixture into baking pan.

Bake in the preheated oven until puffed and brown, about 15 to 20 minutes.

Apple Crumble Tart

Ingredients

1/2 (17.5 ounce) package frozen puff pastry, thawed
1 tablespoon butter, melted
3 apple - peeled, cored, and chopped
3/8 cup all-purpose flour
3/8 cup chopped blanched almonds
1/2 cup white sugar
1/4 teaspoon ground cinnamon
3 tablespoons butter, chilled
1/4 teaspoon vanilla extract
3 egg yolks
3 tablespoons white sugar
1/3 cup dry Marsala wine

Directions

In a small bowl, mix flour, almonds, 1/2 cup sugar, and cinnamon together. Add chilled butter and vanilla extract. Cut together with a pastry blender until small crumbs form.

Unfold pastry and cut into a 10 inch circle. Place on a large, ungreased baking sheet. Brush with melted butter or margarine. Arrange apples in the center of the pastry, leaving a 1/2 inch wide border of pastry. Spoon almond topping gently over the apples, being careful it doesn't spill over the edges of the pastry.

Bake at 350 degrees F (175 degrees C) for 30 minutes, or until golden brown.

Place egg yolks and 3 tablespoons sugar in the top of a double boiler over simmering water. Beat mixture constantly with a portable electric mixer. When foamy, add the marsala; continue to beat until the mixture begins to thicken. Do not overcook, or the mixture will curdle. Remove from heat. Serve warm over the apple crumble.

Apple and Feta Pan Fried Pizzas

Ingredients

6 1/2 ounces dry pizza crust mix
1/2 cup hot water
5 tablespoons olive oil
8 ounces crumbled feta cheese
1 red onion, thinly sliced
1 tablespoon chopped fresh thyme
1/2 tablespoon butter
4 apples, cored and chopped
ground black pepper to taste

Directions

In a medium bowl, combine contents of the pizza dough package and 1/2 cup hot water. Stir vigorously, about 25 strokes. Set the bowl in a warm place (about 85 degrees F, or 35 degrees C) for 5 minutes. Turn dough onto floured board, divide the dough into 8 small sections. Knead the dough and shape it into rounds.

Preheat the oven to 300 degrees F (150 degrees C).

In a large skillet, heat the olive oil. Add the dough and fry until the dough is lightly browned, flipping once to brown on both sides. Once cooked, place the circles on a cookie sheet. Sprinkle the feta, red onion, and thyme on top of the circles.

Bake the pizzas until the feta begins to brown, about 10 to 12 minutes.

While the pizzas bake, in the previously used skillet, heat 1/2 tablespoon of butter and a few sprigs of thyme. Mix the apples into the skillet, and cook until the apples are soft and golden. Lay the apples on top of the pizzas, season with pepper, and serve.

Caramel Apple Crumble Pie

Ingredients

FOR THE CRUMBLE TOPPING

- 1 cup rolled oats
- 1/2 cup brown sugar
- 1/4 cup all-purpose flour
- 1/2 cup slivered almonds
- 1/4 teaspoon ground cinnamon
- 1/4 cup butter, cubed

FOR THE PIE

- 1 (9 inch) single pie crust
- 6 apples - peeled, cored, and thinly sliced
- 2 tablespoons lemon juice
- 1 tablespoon all-purpose flour
- 1/2 cup brown sugar
- 2 teaspoons ground cinnamon
- 1/2 cup caramel sauce

Directions

Preheat an oven to 350 degrees F (175 degrees C).

To make the topping, combine the oats, 1/2 cup brown sugar, 1/4 cup flour, slivered almonds, and 1/4 teaspoon cinnamon. Cut in the butter until the mixture resembles coarse crumbs; set aside.

Roll out the pie dough into a circle and transfer it to a 9-inch pie plate. Trim the pastry and crimp the edge. Toss the apples with the lemon juice in a bowl to prevent browning. Combine the 1 tablespoon flour, 1/2 cup brown sugar, and 2 teaspoons cinnamon; toss with the apples to coat. Drizzle 1/4 cup of caramel sauce over the bottom of the pie shell. Add the spiced apple mixture; drizzle with remaining 1/4 cup of caramel sauce. Sprinkle the crumble topping evenly over the apples.

Bake the pie in the preheated oven for 50-60 minutes, or until the apples are tender and the crust is browned.

Apple Cheddar Scones

Ingredients

1 3/4 cups all-purpose flour
2 tablespoons sugar
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1/3 cup cold butter or margarine
1 cup buttermilk
1 cup shredded Cheddar cheese
1 cup diced peeled apples

Directions

In a bowl, combine the first five ingredients. Cut in butter until mixture resembles coarse crumbs. Stir in buttermilk just until moistened. Gently fold in the cheese and apples. Turn onto a floured surface; knead 10 times.

Pat into a 9-in. circle. Cut into eight wedges. Separate wedges and place on a greased baking sheet. Bake at 450 degrees F for 12-15 minutes or until golden brown.

Citrus Apple Pie

Ingredients

1 Pastry for double-crust pie (9 inches)
1 1/2 cups sugar
5 teaspoons all-purpose flour
2 teaspoons grated orange peel
1 teaspoon grated lemon peel
1/4 cup orange juice
1 tablespoon lemon juice
4 cups shredded and peeled tart apples
2 eggs, beaten

Directions

Line a 9-in. pie plate with bottom pastry; trim pastry even with edge of plate. In a bowl, combine the sugar, flour, and orange and lemon peel. Stir in juices. Add apples and toss to coat. Stir in eggs. Pour into crust.

Roll out remaining pastry; make a lattice crust. Seal and flute edges. Cover edges loosely with foil. Bake at 450 degrees F for 15 minutes. Remove foil; reduce heat to 350 degrees F. Bake 30-35 minutes longer or until crust is golden brown and filling is bubbly. Cool on a wire rack.

Excellent Apple Gingerbread

Ingredients

1/4 cup butter
3 Granny Smith apples - peeled,
cored and chopped
3/4 cup butter at room
temperature
1 tablespoon honey
1/2 cup white sugar
1/2 cup packed brown sugar
2 eggs
2 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons ground cinnamon
1 teaspoon pumpkin pie spice
1 teaspoon ground cloves
1/2 teaspoon ground ginger
1/4 teaspoon salt
1/2 cup milk
1/2 cup chopped walnuts

1 egg white
1 teaspoon ground cinnamon
1/2 cup chopped walnuts
1 tablespoon brown sugar

1/2 cup butter, softened
1 cup confectioners' sugar
1 (8 ounce) package cream
cheese, softened
1 teaspoon vanilla extract
1 (20 ounce) can apple pie filling

Directions

Melt 1/4 cup of butter in a large skillet over medium heat. Add the apples; cook and stir until tender. Set aside and allow to cool.

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round cake pans.

In a large bowl, mix 3/4 cup of butter, honey, brown sugar and white sugar until light and fluffy using an electric mixer. Beat in the eggs one at a time, mixing each one until blended. Combine the flour, baking soda, cinnamon, pumpkin pie spice, cloves, ginger and salt; stir into the batter, alternating with the milk. Stir in the walnuts and cooked apples just until evenly distributed. Divide evenly between the prepared pans and spread evenly.

Bake the cake in the preheated oven until a toothpick inserted in the center comes out clean, about 30 minutes. Cool the cakes on a wire rack. Keep the oven on for the walnuts.

To make the candied walnuts for the top of the cake, whip the egg whites in a clean bowl until foamy. Stir in the brown sugar, cinnamon and walnuts. Spread the nuts out on a baking sheet.

Bake in the preheated oven until toasted and fragrant, about 10 minutes. Cool completely before using.

To make the frosting, mix together the butter, confectioners' sugar and cream cheese until smooth. Place one layer of cake on a serving plate and spread with a thin layer of the cream cheese icing. Top with most of the apple filling and spread evenly. Place the other layer of cake on top with the bottom facing up. Spread remaining cream cheese icing over the top and sides. Decorate the top with remaining apple filling and sprinkle with candied walnuts.

Cranberry Apple Bread

Ingredients

2 cups peeled, cored and
chopped apple
3/4 cup white sugar
2 tablespoons vegetable oil
1 egg
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon ground cinnamon
1 cup fresh or frozen cranberries
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch baking pan.

Stir together apples, sugar and oil. Add egg; mix well. In a separate bowl, sift together flour, baking powder, baking soda and cinnamon. Stir flour mixture into wet ingredients, mixing just until dry ingredients are moist. Stir in cranberries and walnuts. Spread batter into prepared pan.

Bake in preheated oven for 35 to 45 minutes, until toothpick inserted into center of loaf comes out clean.

Fried Apple Rings

Ingredients

1 tablespoon butter
1 tablespoon sugar
1 1/2 teaspoons lemon juice
1 medium tart apple, cored

Directions

In a skillet, melt butter over medium heat. Stir in sugar and lemon juice. Cut the apple into four rings; add to skillet. Reduce heat. Cover and simmer for 10-15 minutes or until apple rings are tender, turning frequently. Serve warm.

Apple Pike

Ingredients

1 cup all-purpose flour
3/4 cup white sugar
3 eggs, beaten
5 apples, cored and chopped

Directions

Preheat the oven to 400 degrees F (200 degrees C).

Mix together the flour and sugar in a medium bowl. Stir in the eggs until well blended, then fold in the apples. Pour into a greased 9 inch pie plate.

Bake for 15 minutes in the preheated oven, or until a toothpick inserted into the center comes out clean.

Apple Cider Chicken Marinade

Ingredients

2/3 cup white wine
1/3 cup extra-virgin olive oil
3 tablespoons fresh lemon juice
2 tablespoons apple cider vinegar
3 tablespoons chopped fresh basil
3 tablespoons chopped fresh parsley
1 teaspoon chopped fresh rosemary
1 teaspoon chopped fresh thyme
2 cloves garlic, minced
1 teaspoon fresh-ground black pepper
1/2 teaspoon salt

Directions

Whisk together the white wine, olive oil, lemon juice, cider vinegar, basil, parsley, rosemary, thyme, garlic, pepper, and salt in a bowl. Marinate chicken in mixture 8 hours or overnight.

Apples by the Fire

Ingredients

1 Granny Smith apple, cored
1 tablespoon brown sugar
1/4 teaspoon ground cinnamon

Directions

Fill the core of the apple with the brown sugar and cinnamon. Wrap the apple in a large piece of heavy foil, twisting the extra foil into a tail for a handle. Place the apple in the coals of a campfire or barbeque and let cook 5 to 10 minutes, until softened. Remove and unwrap, being careful of the hot sugar.

Old Fashioned Apple Dumplings

Ingredients

1 recipe pastry for double-crust pie
6 large Granny Smith apples, peeled and cored
1/2 cup butter
3/4 cup brown sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
3 cups water
2 cups white sugar
1 teaspoon vanilla extract

Directions

Preheat oven to 400 degrees F (200 degrees C). Butter a 9x13 inch pan.

On a lightly floured surface, roll pastry into a large rectangle, about 24 by 16 inches. Cut into 6 square pieces. Place an apple on each pastry square with the cored opening facing upward. Cut butter into 8 pieces. Place 1 piece of butter in the opening of each apple; reserve remaining butter for sauce. Divide brown sugar between apples, poking some inside each cored opening and the rest around the base of each apple. Sprinkle cinnamon and nutmeg over the apples.

With slightly wet fingertips, bring one corner of pastry square up to the top of the apple, then bring the opposite corner to the top and press together. Bring up the two remaining corners, and seal. Slightly pinch the dough at the sides to completely seal in the apple. Repeat with the remaining apples. Place in prepared baking dish.

In a saucepan, combine water, white sugar, vanilla extract and reserved butter. Place over medium heat, and bring to a boil in a large saucepan. Boil for 5 minutes, or until sugar is dissolved. Carefully pour over dumplings.

Bake in preheated oven for 50 to 60 minutes. Place each apple dumpling in a dessert bowl, and spoon some sauce over the top.

Apple Cheese Pizza

Ingredients

1/2 cup cream cheese
1 (12 inch) prepared pizza crust
3 large apples
1 1/2 cups shredded Cheddar cheese

Directions

Preheat oven to 450 degrees F (230 degrees C).

Spread cream cheese over pizza crust and arrange apple slices to cover crust. Sprinkle cheese on top.

Bake for 30 minutes in preheated oven.

Grand Marnier Apples with Ice Cream

Ingredients

4 cups orange juice
4 apples - peeled, cored and sliced
4 teaspoons ground cinnamon
4 scoops vanilla ice cream
1/4 cup brandy-based orange liqueur (such as Grand Marnier®)
1/4 cup amaretto liqueur
4 chocolate wafer cookies

Directions

In a saucepan over medium heat, combine orange juice, apples and cinnamon. Simmer for 5 minutes, or until tender.

Scoop ice cream into serving dishes. Spoon apples over ice cream, and drizzle with Grand Marnier and amaretto liqueur. Garnish with a chocolate wafer stuck in the ice cream.

Apple Squares

Ingredients

1 cup sifted all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1/4 teaspoon ground cinnamon
1/4 cup butter or margarine,
melted
1/2 cup packed brown sugar
1/2 cup white sugar
1 egg
1 teaspoon vanilla extract
1/2 cup chopped apple
1/2 cup finely chopped walnuts
2 tablespoons white sugar
2 teaspoons ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x9 inch pan. Sift together flour, baking powder, salt, and 1/4 teaspoon of cinnamon; set aside.

In a large bowl, mix together melted butter, brown sugar, and 1/2 cup of white sugar with a wooden spoon until smooth. Stir in the egg and vanilla. Blend in the flour mixture until just combined, then stir in the apples and walnuts. Spread the mixture evenly into the prepared pan. In a cup or small bowl, stir together the remaining cinnamon and sugar; sprinkle over the top of the bars.

Bake for 25 to 30 minutes in preheated oven; finished bars should spring back when lightly touched. Cool in the pan, and cut into squares.

Apple Cream Coffee Cake

Ingredients

1/2 cup chopped walnuts
2 teaspoons ground cinnamon
1 1/2 cups sugar, divided
1/2 cup butter or margarine,
softened
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup sour cream
1 medium apple - peeled, cored
and thinly sliced

Directions

Combine nuts, cinnamon and 1/2 cup sugar; set aside. In a large mixing bowl, cream butter; gradually add remaining sugar, beating until light and fluffy. Add eggs, one at a time, beating well after each addition. Blend in vanilla. Combine dry ingredients; add to creamed mixture alternately with sour cream, beating well after each addition. Spread half of the batter in a well greased 10-in. tube pan with a removable bottom. Top with apple slices; sprinkle with half of the nut mixture. Top with remaining batter, then with remaining nut mixture. Bake at 375 degrees F for 40 minutes or until cake tests done. Remove from oven; let stand 30 minutes. Loosen sides of cake; lift cake with removable bottom from pan. Cool. Before serving, carefully lift cake from pan.

Soft Apple Butter Delights

Ingredients

1 cup butter
2 cups packed brown sugar
2 egg
1/2 cup brewed coffee, room temperature
3 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground nutmeg
2 cups apple butter
1 cup chopped walnuts

Directions

In a large bowl, cream together butter and brown sugar. Add eggs, one at a time, beating well after each addition. Stir in coffee.

Sift together the flour, baking soda, salt, and ground nutmeg. Gradually add this to the creamed mixture.

Stir in the apple butter and the walnuts. The dough will be sticky. Refrigerate for one hour.

Preheat oven to 400 degrees F (200 degrees C). Lightly grease your cookie sheets.

Drop cookies from a teaspoon onto cookie sheet about two inches apart. Bake in preheated oven for 10 to 12 minutes or until edges are firm. Let cookies cool on a wire rack.

Apple Dumplings III

Ingredients

2 cups self-rising flour
1/2 cup apple juice
1/2 teaspoon ground cinnamon
1 cup diced apples
2 (46 fluid ounce) cans apple juice
1 tablespoon cornstarch

Directions

In a medium bowl, combine flour, 1/2 cup apple juice and cinnamon, stirring until smooth. Stir in diced apple.

Into a 4-quart pot with a tight fitting lid, pour 2 cans of apple juice. Bring to a boil over medium heat. Drop diced apple mixture by soup-spoonfuls into boiling juice. Cover and let boil 20 minutes. Do not remove lid during cooking. After 20 minutes, remove dumplings from pan; set aside.

Stir cornstarch into remaining apple juice in pot and cook until thickened. Serve over dumplings.

Spiced Applesauce

Ingredients

16 medium tart apples, peeled
and sliced
1 cup apple juice
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground allspice

Directions

Place all ingredients in a Dutch oven. Cover and cook over medium-low heat for 30-40 minutes or until apples are tender. Remove from the heat; mash apples to desired consistency. Serve warm or cold. Store in the refrigerator.

Apple Crisp III

Ingredients

2 1/2 cups Macintosh apples -
peeled, cored and quartered
2 cups rolled oats
2 cups packed brown sugar
1 cup all-purpose flour
3/4 cup milk

Directions

Preheat oven to 375 degrees F (190 degrees C).

Combine apples and brown sugar in a large Dutch oven.

Bake for 30 minutes.

Combine milk, flour, and oats. Pour mixture over apples and brown sugar.

Bake for 1 hour. Serve.

Apple Bread II

Ingredients

2 cups all-purpose flour
1 1/2 teaspoons baking soda
1/4 teaspoon salt
1/2 cup butter
3/4 cup brown sugar
2 eggs, room temperature
2 cups applesauce
3/4 teaspoon ground cinnamon
1/3 cup chopped dried apples

1 teaspoon cinnamon
1 teaspoon white sugar

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x5-inch loaf pan.

Sift the flour, baking soda, and salt together in a bowl. Beat the butter and brown sugar together with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color. Add the first egg, allowing it to blend into the butter mixture before adding the other. Blend the applesauce and 3/4 teaspoon cinnamon into the mixture. Pour the flour mixture into the butter mixture, mixing until just incorporated. Fold in the dried apple pieces; mixing just enough to evenly combine. Pour the batter into prepared pan. Stir 1 teaspoon cinnamon and the white sugar together in a small bowl; sprinkle over the batter.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 1 hour. Cool in the pan 10 to 15 minutes before removing to cool completely on a wire rack.

Apple Pie by Grandma Ople

Ingredients

1 recipe pastry for a 9 inch double crust pie
1/2 cup unsalted butter
3 tablespoons all-purpose flour
1/4 cup water
1/2 cup white sugar
1/2 cup packed brown sugar
8 Granny Smith apples - peeled, cored and sliced

Directions

Preheat oven to 425 degrees F (220 degrees C). Melt the butter in a saucepan. Stir in flour to form a paste. Add water, white sugar and brown sugar, and bring to a boil. Reduce temperature and let simmer.

Place the bottom crust in your pan. Fill with apples, mounded slightly. Cover with a lattice work of crust. Gently pour the sugar and butter liquid over the crust. Pour slowly so that it does not run off.

Bake 15 minutes in the preheated oven. Reduce the temperature to 350 degrees F (175 degrees C). Continue baking for 35 to 45 minutes, until apples are soft.

Mom's Apple Pie II

Ingredients

2 cups all-purpose flour
1 cup whole wheat flour
1/2 teaspoon baking powder
1/2 teaspoon salt
3/4 cup vegetable oil
3 fluid ounces milk
6 cups apples - peeled, cored and chopped
1 lemon, juiced
1/2 cup white sugar
1 teaspoon ground cinnamon
1 tablespoon butter

Directions

Preheat oven to 425 degrees F (230 degrees C).

In a large bowl, mix white flour, whole wheat flour, baking powder and salt. Stir in oil and milk all at once with a fork. When mixture forms a ball, divide into 2 pieces. Roll out, one half at a time between two pieces of waxed paper. Line a 9 inch pie pan with one half.

In a large bowl, combine apples, lemon juice, sugar and cinnamon. Mix well and pour into pie crust; dot with butter. Cover with top crust. Seal and crimp edges, and cut slits in the top for steam to escape.

Bake in the preheated oven for 10 minutes, then lower oven temperature to 325 degrees F (165 degrees C). Continue to bake for another 30 minutes or until apples are soft.

Walnut Apple Pie

Ingredients

4 large tart apples - peeled, cored and sliced
1 tablespoon lemon juice
1/2 cup sugar
1/4 cup packed brown sugar
1/2 cup chopped walnuts
2 tablespoons quick-cooking tapioca
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 Pastry for double-crust pie (9 inches)
2 tablespoons butter or margarine

Directions

In a bowl, toss apples with lemon juice. Combine the sugars, nuts, tapioca, cinnamon and nutmeg; add to apples and toss to coat. Let stand for 15 minutes.

Line a 9-in. pie plate with bottom pastry; trim even with edge. Add apple mixture; dot with butter. Roll out remaining pastry to fit top of pie; place over filling. Trim, seal and flute edges. Cut slits in top. Cover edges loosely with foil. Bake at 400 degrees F for 40-45 minutes or until crust is brown and filling is bubbly. cool on a wire rack.

Spiced Applesauce Bread

Ingredients

1 1/4 cups applesauce
1 cup white sugar
1/2 cup vegetable oil
2 eggs
3 tablespoons milk
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground allspice
1/4 teaspoon salt
1/2 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

In a large bowl, combine the applesauce, sugar, oil, eggs and milk; beat well. Sift in the flour, baking soda, baking powder, cinnamon, nutmeg, allspice and salt; stir until smooth. Fold in the pecans. Pour batter into prepared loaf pan.

Bake in preheated oven for 60 minutes, or until a toothpick inserted into center of the loaf comes out clean.

Fried Apple Pies

Ingredients

2 cups all-purpose flour
1/2 cup shortening
1 teaspoon salt
1/2 cup cold water
2 apples
1/3 cup white sugar
1/2 teaspoon ground cinnamon
1 cup vegetable oil

Directions

Peel and dice apples. Add sugar and cinnamon. Cook in a saucepan on low heat. Cook until soft, then mash with fork to form a thick applesauce.

Sift flour and salt together. Cut in the shortening. Add water and mix with fork.

Roll out to about 1/8 inch thick on a floured board. Cut with a large cookie cutter (4 inches in diameter).

In each round, place 1 heaping tablespoon fruit. Moisten edges with cold water, fold and press edge with a fork.

Heat oil in a large skillet on medium-high heat. Fry pies, a few at a time, 2 to 3 minutes on each side; cook until golden brown. Drain on paper towels. Sprinkle with confectioners sugar.

Applesauce Wheat Blueberry Muffins

Ingredients

1 cup all-purpose flour
1 cup whole wheat flour
3 teaspoons baking powder
1/2 teaspoon salt
1/4 cup milk
3/4 cup applesauce
1/4 cup vegetable oil
1/2 cup dried blueberries

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a muffin pan, or use paper liners.

In a large bowl, mix together all-purpose flour, whole wheat flour, baking powder and salt. Make a well in the center, and pour in applesauce, milk, and oil. Stir until moistened. Fold in dried blueberries. Fill muffin cups 3/4 full.

Bake in preheated oven for 20 to 25 minutes, or until a toothpick inserted into the center comes out clean.

Cherry Almond Caramel Apple Explosion

Ingredients

6 Granny Smith apples
6 wooden sticks
1 cup semisweet chocolate chips
1 (14 ounce) package individually wrapped caramels, unwrapped
2 tablespoons water
1/2 teaspoon vanilla extract
1 1/2 cups dried cherries
1 cup sliced almonds

Directions

Insert wooden sticks 3/4 of the way into the stem end of each apple. Place apples on a cookie sheet covered with lightly greased aluminum foil. Place the chocolate chips into a microwave-safe bowl. Heat in the microwave at 30 second intervals, stirring between each until chocolate is melted and smooth. Set aside.

Combine caramels and water in a saucepan over low heat. Cook, stirring often, until caramel melts and is smooth. Stir in the vanilla. Dip each apple into the caramel and gently run apples around insides of saucepan to scrape off some of the caramel. Scrape excess caramel from the apple bottoms using the side of the saucepan.

Roll apples in mixture of cherries and almonds. Place on the aluminum foil. Use a spoon to drizzle chocolate over the apples. If the chocolate is too thick, thin by mixing with a little vegetable oil. Chill until ready to serve.

Apple Gingerbread Cake

Ingredients

1 (14.5 ounce) package
gingerbread cake mix
1 1/4 cups water
1 egg
1 cup chopped, peeled apple
1/2 cup chopped pecans
2 tablespoons brown sugar

Directions

In a large mixing bowl, beat the cake mix, water and egg until combined. Add apple; stir to combine. Pour into a greased 11-in. x 7-in. x 2-in. baking dish. Combine the pecans and brown sugar; sprinkle over the top.

Bake at 350 degrees F for 23-25 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Slow Cooked Apple Peach Sauce

Ingredients

10 Macintosh apples, cored and chopped
4 fresh peaches, pitted and chopped
1 tablespoon ground cinnamon

Directions

Put fruit into a slow-cooker; sprinkle with cinnamon. Turn slow-cooker to high. Cover, and cook for 3 hours on high, then switch to low for 2 hours. Stir before serving.

Paper-Wrapped Apple Pie

Ingredients

1 recipe pastry for a 9 inch single crust pie
8 apple - peeled, cored and sliced
1/2 cup white sugar
2 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
2 tablespoons lemon juice
1/2 cup white sugar
1/2 cup all-purpose flour
1/2 cup butter

Directions

Mix 1/2 cup sugar, 2 tablespoons flour, cinnamon, and nutmeg. Mix this with apples and pour into pie shell. Sprinkle lemon juice over top.

To Make the Top Crust: Mix 1/2 cup sugar and 1/2 cup flour, then cut in butter. Sprinkle over pie.

Take two 15 inch pieces of parchment paper and enclose pie; fold edges up 3 times. Place on a baking sheet.

Bake at 425 degrees F (220 degrees C) for 1 hour. Remove from oven, split parchment open and cool pie on wire rack. DO NOT open parchment covering while baking!

Mountain Apple Cake

Ingredients

Cake:

3 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
2 teaspoons ground cinnamon
3 eggs
1 1/2 cups vegetable oil
2 teaspoons vanilla extract
2 cups white sugar
3 cups Granny Smith apples,
thinly sliced
3/4 cup chopped pecans
3/4 cup chopped black walnuts

Topping:

1 cup brown sugar
1/2 cup milk
1/2 cup butter
1 teaspoon vanilla extract

Icing:

1 teaspoon mayonnaise
1 teaspoon vanilla extract
2 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Sift together flour, salt, baking soda, and cinnamon; set aside. Grease and flour an 8 inch Bundt pan.

Whisk together eggs, oil, and 2 teaspoons vanilla extract until smooth. Mix in sifted dry ingredients until moistened, then fold in sliced apples, pecans, and walnuts. Pour batter into prepared Bundt pan.

Bake cake in preheated oven until golden brown on top, and a toothpick inserted in the center comes out clean, about 1 1/2 hours. Stir together brown sugar, milk, butter, and 1 teaspoon vanilla extract in a saucepan. Simmer for 2 minutes, then pour over cake in the Bundt pan as soon as it comes out of the oven. Allow cake to cool in pan set over a wire rack until it is room temperature, about 4 hours.

Whisk together mayonnaise, 1 teaspoon vanilla extract, and confectioners' sugar until smooth. Unmold cake and place onto a serving plate, spread icing over the top.

Apple Puff Pancake

Ingredients

1/2 cup all-purpose flour
1/8 teaspoon salt
2 eggs
1/2 cup milk
1 tablespoon butter or margarine,
melted
1 medium tart apple, peeled and
chopped
1/2 cup apple jelly
1/8 teaspoon ground cinnamon

Directions

In a mixing bowl, combine flour and salt. Add eggs, milk and butter. Pour into a greased 8-in. square baking pan. bake at 400 degrees F for 20-25 minutes or until lightly browned. Meanwhile, combine the chopped apple, jelly and cinnamon in a saucepan. Cook and stir until jelly is melted. Cut pancake into fourths; place two pieces on each plate. Top with apple mixture.

German Apple-Onion Soup

Ingredients

2 pounds onions, halved and thinly sliced
1/4 cup butter
1 (49.5 fluid ounce) can chicken broth
1 (14 ounce) can beef consomme
1 (12 fluid ounce) can frozen apple juice concentrate, thawed
2 cups apple juice
1/4 cup applejack brandy or Calvados
1 pinch white pepper, or to taste
1 Granny Smith apple - peeled, cored and thinly sliced

Directions

Set aside about 1/2 cup of the onions to use later as a garnish. Melt the butter in a large pot over medium heat. Stir in the onion, and cook until the onion has softened and turned translucent but not browned, about 10 minutes. Pour in the chicken broth, beef consomme, apple juice concentrate, apple juice, and applejack liquor. Bring to a simmer over medium-high heat and season with the white pepper. Reduce heat to medium-low, cover, and simmer 1 hour.

To serve, place a pinch of the reserved raw onions in the bottom of a soup bowl. Ladle the soup into the bowls, and float a few slices of apple on top to serve.

Apple Butter the Easy Way

Ingredients

2 pounds chopped apples
1/3 cup maple syrup
1/2 teaspoon ground cinnamon

Directions

In a microwave safe bowl, combine apples, maple syrup and cinnamon. Microwave on high for 15 minutes. Transfer mixture to a blender and process until smooth. Return mixture to bowl and microwave 5 minutes more. Cool and transfer to a jar. Store in refrigerator.

Applesauce Muffin Mix

Ingredients

1/2 cup sugar
1 1/4 teaspoons baking powder
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon salt
1 1/2 cups all-purpose flour,
divided
2 tablespoons quick cooking oats
ADDITIONAL INGREDIENTS:
1 egg, lightly beaten
1 cup unsweetened applesauce
1/2 cup butter, melted
1 teaspoon vanilla extract
1 tablespoon sugar

Directions

In a bowl, combine the first five ingredients. In a 1-pint glass jar, layer 3/4 cup flour, oats, sugar mixture and remaining flour. Cover and store in a cool dry place for up to 6 months.

To prepare muffins: In a bowl, combine the egg, applesauce, butter and vanilla. Stir in muffin mix just until moistened. Fill greased muffin cups three-fourths full. Sprinkle with sugar. Bake at 375 degrees F for 15-20 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack.

French Apple Cream Pie

Ingredients

1 recipe pastry for a 9 inch double crust pie
1 (21 ounce) can apple pie filling
1/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 teaspoon lemon zest
1 egg
1/3 cup white sugar
1 tablespoon lemon juice
3 ounces cream cheese
1/4 cup sour cream

Directions

Preheat oven to 425 degrees F (220 degrees C). Roll out pastry shell and allow to rest in refrigerator.

Line a 9 inch pie pan with one rolled out pastry crust. In a medium mixing bowl combine pie filling, cinnamon, nutmeg, and lemon rind. Stir until fully combined and spread into pastry lined pan.

In a small mixer bowl combine egg, sugar, lemon juice, cream cheese, and sour cream. Beat at medium speed until smooth. Spread cheese mixture over apple mixture, and place top crust over filling. Seal edges, cut some steam vents in top crust, and sprinkle top with sugar. Bake in preheated oven for 25 to 30 minutes, until golden brown. Cool completely before serving.

Cranberry Apple-Nut Pie

Ingredients

2 cups fresh or frozen cranberries, chopped
1 3/4 cups sliced peeled tart apples
1/2 cup slivered almonds, toasted
1 tablespoon grated orange peel
1 3/4 cups sugar
1/4 cup all-purpose flour
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/8 teaspoon salt
1 Pastry for double-crust pie (9 inches)
2 tablespoons butter or margarine, melted

Directions

In a large bowl, combine cranberries, apple, almonds and orange peel. In another bowl, combine sugar, flour, cinnamon, nutmeg and salt; add to fruit mixture and toss gently. Line a 9-in. pie plate with the bottom crust; add filling. Drizzle with butter. Roll out remaining pastry to fit top of pie. Place over filling; cut slits in top crust. Seal and flute edges. Bake at 400 degrees F for 45 minutes or until golden brown. Cool before serving.

Apple Cinnamon Oatmeal Cookie

Ingredients

1 cup apple cinnamon granola
3/4 cup all-purpose flour
1/2 cup packed brown sugar
1/2 cup shortening
1/4 cup white sugar
1 egg
1/2 teaspoon salt
1/2 teaspoon vanilla extract
1/2 teaspoon baking soda

Directions

Preheat oven to 375 degrees F (190 degrees C).

Mix together granola, flour, brown sugar, shortening, white sugar, egg, salt, vanilla extract and baking soda together in a medium size mixing bowl. Mix until well blended.

Drop by teaspoonfuls 1 1/2 inches apart on baking sheets.

Bake for 12 to 15 minutes, or until golden brown. Cool on wire racks.

Awesome Apple Muffins

Ingredients

1 cup white rice flour
1/4 cup steel cut oats
1 tablespoon flax seed
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon arrowroot powder
(optional)
2/3 cup plain yogurt
1 egg, lightly beaten
1 1/2 tablespoons butter, melted
2 Gala apples - peeled, cored, and
chopped
1/4 cup cranberry juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 6 cup large muffin pan.

In a bowl, whisk together the rice flour, steel cut oats, flax seed, baking soda, cinnamon, nutmeg, and arrowroot powder. In a separate bowl, mix the yogurt, egg, butter, apples, and cranberry juice. Thoroughly mix the dry ingredients into the wet ingredients to form a slightly runny batter. Spoon evenly into the prepared muffin tin cups.

Bake 30 minutes in the preheated oven, or until a toothpick inserted into the center of a muffin comes out clean.

Sweet Potato Apple Bake

Ingredients

4 cups cooked sweet potato
wedges
1 all purpose apples, pared, cored
and sliced
1/2 cup packed brown sugar
2 1/4 teaspoons cornstarch
1/8 teaspoon salt
1/2 cup apricot nectar
1/4 cup water
1 teaspoon grated orange peel
1 tablespoon butter or margarine
1/4 cup chopped pecans

Directions

Arrange sweet potatoes and apple slices in a greased 11-in. x 7-in. x 2-in. baking pan. In a saucepan, combine brown sugar, cornstarch and salt. Stir in the apricot nectar, water and orange peel until blended; add butter. bring to a boil; cook and stir for 2 minutes or until thickened. Stir in pecans if desired. Pour over sweet potato mixture. Cover and bake at 375 degrees F for 35 minutes or until apples are tender.

Cheesy Apple and Oat Meatloaf

Ingredients

1 pound ground beef
1/2 pound ground pork
1 egg
1/3 cup finely chopped apple
1/2 cup finely chopped onion
2 tablespoons Worcestershire sauce
1/2 teaspoon salt
1/4 teaspoon pepper
1 cup shredded Cheddar cheese
1/2 cup bread crumbs
1/2 cup quick cooking oats

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan.

Mix the beef, pork, egg, apple, onion, Worcestershire sauce, salt, and pepper in a mixing bowl until evenly mixed. Add the Cheddar cheese, bread crumbs, and oats; mix again until evenly mixed. Pack the meat mixture into the prepared loaf pan.

Bake in the preheated oven until no longer pink in the center, about 1 hour. An instant-read thermometer inserted into the center should read at least 160 degrees F (70 degrees C). Allow the meatloaf to rest for 10 minutes before slicing to keep the meat from crumbling.

Applesauce Barbeque Sauce

Ingredients

1 cup applesauce
1/2 cup ketchup
2 cups unpacked brown sugar
6 tablespoons lemon juice
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1/2 teaspoon paprika
1/2 teaspoon garlic powder
1/2 teaspoon ground cinnamon

Directions

In a saucepan over medium heat, mix applesauce, ketchup, brown sugar, lemon juice, salt, pepper, paprika, garlic powder, and cinnamon. Bring mixture to a boil. Remove from heat, and cool completely. Use to baste the meat of your choice.

Apple Pie Spice Mix

Ingredients

4 teaspoons ground cinnamon
2 teaspoons ground nutmeg
1 teaspoon ground cardamom

Directions

In a small bowl, combine cinnamon, nutmeg and cardamom. Store in a sealed jar.

Applesauce Cake V

Ingredients

1/2 cup butter
1 1/2 cups white sugar
1 cup applesauce
2 eggs
2 cups all-purpose flour
1 1/2 teaspoons baking soda
1/2 teaspoon salt
2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1/2 cup raisins
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 (8 inch) round pans, OR 1 (9x13 inch) pan. Sift together the flour, baking soda, salt, cinnamon and nutmeg. Set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Blend in the applesauce. Beat in the eggs one at a time. Beat in the flour mixture, mixing just until incorporated. Stir in the raisins and walnuts. Spread batter into prepared pan.

Bake in the preheated oven for 25 to 30 minutes for the 8 inch layers, OR 35 to 40 minutes for the 9x13 inch pan. Test to see if a toothpick comes out clean. Cool in the pans for 5 minutes before turning out onto cooling racks.

Creamy Apple Crumb Pie

Ingredients

1 pastry for a 9 inch single crust pie
6 cups cubed peeled tart apples
1/3 cup sugar
3 tablespoons cornstarch
1 teaspoon ground cinnamon
1/4 teaspoon ground allspice
1 cup reduced-fat sour cream
1 teaspoon vanilla extract
TOPPING:
1/2 cup all-purpose flour
1/4 cup packed brown sugar
1/2 teaspoon ground cinnamon
2 tablespoons cold butter

Directions

Line a 9-in. deep-dish pie plate with pastry; flute edges. In a large bowl, combine the apples, sugar, cornstarch, cinnamon and allspice. Combine sour cream and vanilla; stir into apple mixture. Spoon into pastry shell.

For topping, combine the flour, brown sugar and cinnamon in a bowl; cut in butter until mixture resembles coarse crumbs. Sprinkle over filling.

Bake at 400 degrees F for 25 minutes. Reduce heat to 350 degrees F; bake 25-30 minutes longer or until filling is bubbly and topping is golden. Cool on a wire rack. Refrigerate leftovers.

Apple Harvest Pound Cake with Caramel Glaze

Ingredients

2 cups white sugar
1 1/2 cups vegetable oil
2 teaspoons vanilla extract
3 eggs
3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon ground cinnamon
1 teaspoon salt
2 medium Granny Smith apples -
peeled, cored and chopped
1 cup chopped walnuts

1/2 cup butter or margarine
2 teaspoons milk
1/2 cup brown sugar

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9 inch Bundt pan.

In a large bowl, beat the sugar, oil, vanilla and eggs with an electric mixer until light and fluffy. Combine the flour, baking soda, cinnamon and salt; stir into the batter just until blended. Fold in the apples and walnuts using a spoon. Pour into the prepared pan.

Bake for 1 hour and 20 minutes in the preheated oven, until a toothpick inserted into the crown or the cake comes out clean. Allow to cool for about 20 minutes then invert on to a wire rack.

Make the glaze by heating the butter, milk and brown sugar in a small saucepan over medium heat. Bring to a boil, stirring to dissolve the sugar, then remove from the heat. Drizzle over the warm cake. I like to place a sheet of aluminum foil under the cooling rack to catch the drips for easy clean up.

Caramel Apple Eclair Cake

Ingredients

5 pounds Golden Delicious apples
- peeled, cored and chopped
1 teaspoon ground cinnamon
1 cup white sugar
1 teaspoon all-purpose flour, or as
needed (optional)
2 (3.5 ounce) packages instant
French vanilla pudding
3 cups milk
1 cup sour cream
1 (8 ounce) container frozen
whipped topping, thawed
1 (14.4 ounce) box cinnamon
graham crackers
1 (18 ounce) container caramel
apple dip
1 tablespoon all-purpose flour
(optional)

Directions

Combine the apples, cinnamon and sugar in a saucepan and set over medium heat. Cook, stirring occasionally, until the apples are tender. If the mixture ends up with a lot of liquid, mix in a little bit of flour, and simmer until thickened. Remove from the heat and allow to cool to room temperature.

In a large bowl, whisk together the instant pudding and milk until smooth. Stir in the sour cream and fold in the whipped topping.

To assemble the cake, line the bottom of a 9x13 inch baking dish with a single layer of cinnamon graham crackers. Use a slotted spoon to make a thin layer of the apple mixture. Top with a generous layer of the pudding, about 1/3. Repeat layers until you have three layers of apples and pudding and four layers of crackers.

Warm the caramel apple dip in the microwave oven until it can be easily poured. Pour this over the top layer of graham crackers. Refrigerate for at least overnight, but up to 24 hours before serving.

Apple Pecan Cornbread Dressing

Ingredients

1 (9x9 inch) pan cornbread,
cooled and crumbled
1 (8 ounce) package herb-
seasoned dry bread stuffing mix
2 tablespoons chopped fresh
parsley
1/2 teaspoon ground ginger
1/2 teaspoon salt
3/4 cup butter
1 cup chopped celery
1 cup chopped onion
2 cups chopped apples
1/2 cup chopped pecans
2 cups apple juice
3 eggs, beaten

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter a 3 quart casserole dish.

Melt the butter in a heavy saucepan, and saute the celery and onion for 8 to 10 minutes, or until tender.

In a large bowl, combine the cornbread, stuffing mix, parsley, ginger, and salt. Mix in the celery and onion mixture, chopped apple, chopped pecans, apple juice, and beaten eggs. Spoon dressing into prepared casserole dish.

Bake for 30 to 35 minutes in the preheated oven, or until heated through, and lightly browned on top.

Walnut Apple Rice

Ingredients

- 1 small onion, chopped
- 1 celery rib, chopped
- 2 tablespoons butter, softened
- 1 cup water
- 1 cup apple cider or apple juice
- 1 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 2 cups uncooked instant rice
- 1 red apple, chopped
- 1/2 cup chopped walnuts

Directions

In a large saucepan, saute onion and celery in butter for 3-4 minutes or until tender. Add the water, cider, salt and cinnamon; bring to a boil. Stir in the rice, apple and walnuts. Cover and remove from the heat; let stand for 5 minutes. Fluff with a fork.

All Day Apple Butter

Ingredients

5 1/2 pounds apples - peeled,
cored and finely chopped
4 cups white sugar
2 teaspoons ground cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon salt

Directions

Place the apples in a slow cooker. In a medium bowl, mix the sugar, cinnamon, cloves and salt. Pour the mixture over the apples in the slow cooker and mix well.

Cover and cook on high 1 hour.

Reduce heat to low and cook 9 to 11 hours, stirring occasionally, until the mixture is thickened and dark brown.

Uncover and continue cooking on low 1 hour. Stir with a whisk, if desired, to increase smoothness.

Spoon the mixture into sterile containers, cover and refrigerate or freeze.

Apple Pie

Ingredients

1 gallon apple juice
1 gallon apple cider
3 cups white sugar
8 cinnamon sticks
1 (750 milliliter) bottle 190 proof
grain alcohol

Directions

In a large pot, combine apple juice, apple cider, sugar and cinnamon sticks. Bring to a boil, then remove from heat and let cool completely.

When juice mixture is cool, Stir in the grain alcohol.

Apple Nut Muffins

Ingredients

3/4 cup butter
1 1/2 cups white sugar
3 eggs
1 1/2 teaspoons vanilla extract
3 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
3/4 teaspoon salt
1 1/2 cups sour cream
1 (21 ounce) can apple pie filling
1 cup chopped walnuts
1/4 cup white sugar
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease or line 24 muffin cups.

In a large bowl, cream together butter and 1 1/2 cup sugar. Beat in eggs and vanilla. Combine flour, baking powder, baking soda and salt. Stir into the creamed mixture alternately with sour cream. Fold in apple pie filling and walnuts. Spoon batter into prepared muffin cups. Combine 1/4 cup sugar and cinnamon; sprinkle over the muffins.

Bake in preheated oven for 16 to 18 minutes, until a toothpick inserted into the center of a muffin comes out clean.

Apple Streusel Muffins

Ingredients

2 cups all-purpose flour
1 cup sugar
3 teaspoons baking powder
1 1/4 teaspoons ground cinnamon
1/2 teaspoon baking soda
1/2 teaspoon salt
2 eggs
1 cup sour cream
1/4 cup butter or margarine,
melted
1 1/2 cups chopped, peeled tart
apples
TOPPING:
1/4 cup sugar
3 tablespoons all-purpose flour
1/4 teaspoon ground cinnamon
2 tablespoons cold butter or
margarine

Directions

In a large bowl, combine dry ingredients. In another bowl, beat the eggs, sour cream and butter. Stir into dry ingredients just until moistened. Fold in apples. Fill greased or paper-lined muffin cups two-thirds full.

For topping, combine sugar, flour and cinnamon. Cut in butter until mixture resembles coarse crumbs. Sprinkle a rounded teaspoonful over each muffin. Bake at 400 degrees F for 18-20 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks. Serve warm.

Apple Pie Shot

Ingredients

1 fluid ounce vodka
1 fluid ounce apple cider
1 tablespoon whipped cream
1 pinch ground cinnamon

Directions

In a 2 ounce shot glass, combine vodka and apple cider. top with a dollop of whipped cream and a pinch of cinnamon.

Creamy Apple Cinnamon Raisin Oatmeal

Ingredients

2 cups water
2 teaspoons brown sugar
1 teaspoon ground cinnamon
2 tablespoons maple syrup
1 cup uncooked rolled oats
2 tablespoons raisins
1 apple - peeled, cored and cubed

Directions

In a medium saucepan, combine water, brown sugar, cinnamon, and syrup. Heat mixture to a boil.

When water is at a boil, reduce heat and add in oats. Cook for about 5 minutes, or until all water is soaked by the oats. Remove from heat, stir in apples and raisins and serve.

Apple Refrigerator Pickles

Ingredients

- 1 cup water
- 1 cup cider vinegar
- 1 cup white sugar
- 1 tablespoon whole allspice berries
- 1 tablespoon whole cloves
- 1 tablespoon ground nutmeg
- 1 tablespoon ground ginger
- 6 apples - peeled, cored and sliced
- 1/2 cup lemon juice

Directions

Place the water, cider vinegar, sugar, allspice, clove, nutmeg, and ginger into a small saucepan, and bring to a simmer over medium-high heat, stirring until the sugar dissolves.

Meanwhile, toss the sliced apples with the lemon juice, and pack into two sterilized 1 quart canning jars with lids and rings. Pour the boiling syrup over the apples, and affix the lids and rings.

Allow the jars to stand at room temperature until cool. Once cool, press the top of each lid with a finger, ensuring that the seal is tight (lid does not move up or down at all). Place in the refrigerator, and wait 1 week before opening.

Turkey Apple Potpie

Ingredients

1/4 cup chopped onion
1 tablespoon butter or margarine
2 (10.75 ounce) cans condensed
cream of chicken soup, undiluted
3 cups cubed cooked turkey
1 large tart apple, cubed
1/3 cup raisins
1 teaspoon lemon juice
1/4 teaspoon ground nutmeg
Pastry for a single-crust 9-inch pie

Directions

In a saucepan, saute onion in butter until tender. Add the soup, turkey, apple, raisins, lemon juice and nutmeg; mix well. Spoon into an ungreased 11-in. x 7-in. x 2-in. baking dish. On a floured surface, roll pastry to fit top of dish. Cut vents in pastry, using a small apple cookie cutter if desired. Place over filling; flute edges. Bake at 425 degrees F for 25-30 minutes or until crust is golden brown and filling is bubbly.

Raw Apple Cake

Ingredients

3/4 cup vegetable oil
2 eggs
2 cups white sugar
2 1/2 cups all-purpose flour
3 cups chopped Granny Smith apples
1 teaspoon salt
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
2 teaspoons baking soda
1 (8 ounce) package cream cheese, softened
1 tablespoon milk
1 teaspoon vanilla extract
1 pinch salt
2 1/2 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F(175 degrees C). Grease and flour a 9x13 inch pan.

Chop apples finely and place into a large bowl. In a separate bowl, beat eggs and oil together and pour over apples. Let stand while mixing the dry ingredients.

in a medium bowl, mix sugar, flour, 1 teaspoon salt, cinnamon, nutmeg and baking soda. Fold into apples, eggs and oil and mix well. Batter will be thick.

Pour into prepared 9x13 inch pan, and bake at 350 degrees F (175 degrees C) for 45 minutes. Once cool frost with Cream Cheese Icing.

To Make Cream Cheese Frosting: In a medium bowl, combine cream cheese, milk, vanilla and pinch of salt. Gradually add sugar, beating until frosting is smooth. Add additional milk, 1 tablespoon at a time, until frosting is desired consistency.

Ukrainian Apple Cake (Yabluchnyk)

Ingredients

1 1/2 cups all-purpose flour
1/4 cup white sugar
1/4 teaspoon salt
2 teaspoons baking powder
1/2 cup butter
1 egg, beaten
1/3 cup cream
4 large apple - peeled, cored and thinly sliced

Struesel Topping

2 tablespoons cold butter
1/2 cup brown sugar
2 tablespoons flour
2 teaspoons ground cinnamon

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly butter an 8 inch square baking dish.

Sift together 1 1/2 cups of flour, sugar, salt, and baking powder. Cut in 1/2 cup of butter until the mixture is crumbly. Stir together the egg with the cream and gently mix into the flour until a soft dough has formed. Press into prepared baking dish. Layer the apples into the dish overlapping, in neat rows. Prepare streusel by mixing the brown sugar, 2 tablespoons flour, and cinnamon together in a small bowl. Cut in 2 tablespoons butter until the mixture is crumbly. Sprinkle over apples.

Bake in preheated oven until apples have softened, and topping has browned, about 25 minutes.

Apple Nut Cake with Rum Sauce

Ingredients

2 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons ground cinnamon
1/2 teaspoon salt
2 cups white sugar
1 cup margarine
2 eggs
2 teaspoons vanilla extract
1/2 teaspoon butter flavored extract
2 tablespoons water
4 apple - peeled, cored and diced
1 cup chopped pecans

1 cup water
1/2 cup margarine
2 teaspoons all-purpose flour
1/8 teaspoon salt
2 teaspoons vanilla extract
1/4 teaspoon butter flavored extract
2 teaspoons rum flavored extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together 2 cups flour, baking soda, cinnamon and salt. Set aside.

In a large bowl, cream 2 cups sugar and 1 cup margarine until light and fluffy. Beat in the eggs one at a time, then stir in 2 teaspoons vanilla, 1/2 teaspoon butter flavoring and 2 tablespoons water. Beat in the flour mixture, stirring just until incorporated. Finally, stir in chopped apples and pecans.

Pour batter into prepared 9x13 inch pan. Bake in the preheated oven for 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make the Rum Sauce: In a small saucepan, combine 1 cup water and 1/2 cup margarine. Bring to a boil. Mix 1 cup sugar, 2 teaspoons flour and 1/8 teaspoon salt and stir into the saucepan. Bring sauce to a boil, stir in 2 teaspoons vanilla, 1/4 teaspoon butter flavoring and 2 teaspoons rum flavoring. Pour sauce over the cake and serve.

Apple-Cranberry Crostada

Ingredients

3 tablespoons butter
2 pounds Granny Smith apples (or other firm, crisp apples), peeled, quartered, cored and sliced 1/4-inch thick
1 pound Macintosh apples (or other soft-textured apples that fall apart when cooked), peeled, quartered, cored, and sliced 1/4-inch thick
1/2 cup sugar
1/2 cup dried cranberries
1 sheet frozen puff pastry, thawed but still cold (follow package directions)
1 egg white, lightly beaten
1 tablespoon sugar
Optional: Ice cream or lightly sweetened whipped cream (optional)

Directions

Heat butter in a large skillet over medium-high heat. Add apples, 1/2 cup sugar and cranberries; cover and cook until apples release their liquid, about 5 minutes. Remove lid and continue to cook, stirring frequently, until soft apples fall apart and juices thicken to a thin-syrup consistency, about 5 minutes longer. Pour onto a large-lipped cookie sheet or jellyroll pan and cool to room temperature. (Can be refrigerated in an airtight container up to 5 days.)

Adjust oven rack to low position and heat oven to 400 degrees. Open puff pastry sheet on a lightly floured work surface. Roll into a rectangle, about 10 by 16 inches. Transfer to a large cookie sheet. (I suggest lining the sheet with parchment paper; this ensures the crostada doesn't stick and allows easy cleanup.)

Spread cooked apples over pastry, leaving a 2-inch border. Fold up pastry borders over apples. Unfold corners and form ruffled creases to keep dough from overlapping. Brush pastry border with egg white and sprinkle with the remaining 1 Tb. sugar. Bake until pastry is golden brown, 25 to 30 minutes. Serve warm or at room temperature with optional ice cream or whipped cream.

Apple Raisin Cakes

Ingredients

2 eggs, beaten
1 cup applesauce
1 teaspoon ground cinnamon
2 teaspoons white sugar
1 cup all-purpose flour
1/2 cup whole wheat flour
2 teaspoons baking powder
2 teaspoons vanilla extract
1/2 cup raisins

Directions

In a large mixing bowl, combine eggs, applesauce, cinnamon, sugar, flour, baking powder, vanilla, and raisins. Form small cakes out of the batter.

Heat a nonstick griddle over medium heat, fry the cakes until both sides are browned, about 5 to 7 minutes.

Sausage Sandwich with Sauteed Apple Slices

Ingredients

3 links pork sausage
2 tablespoons butter
1 large Granny Smith apples -
peeled, cored and sliced
2 slices whole wheat bread
1 tablespoon butter, softened
1/4 cup maple syrup

Directions

Split sausages in half lengthwise. Brown slowly in a skillet (turning often and draining off fat as it collects) until brown and cooked through, about 15 minutes.

In another skillet, heat 2 tablespoons butter over low heat. Add apple slices and saute, turning often, until nicely browned and tender. They should be brown at the same time the sausages are ready.

Toast bread and spread with softened butter. Drain sausages and arrange on toast. Arrange apple slices over sausages. Pour maple syrup over all. Serve immediately!

Caramelized Apple Rings

Ingredients

1 large tart apple, cored and
sliced 1/2-inch thick
2 tablespoons butter or margarine
1/4 cup packed brown sugar

Directions

In a skillet, cook apples in butter until tender. Sprinkle with brown sugar. Cook until apples are golden brown and caramelized, about 5 minutes.

Apple Breakfast Bread

Ingredients

1/2 cup butter
1 cup sugar
2 eggs
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
2 apples - peeled, cored and chopped

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x4 inch loaf pan.

In a bowl, mix the butter and sugar until smooth and creamy. Beat in the eggs.

In a separate bowl, sift together the flour, baking soda, salt, cinnamon, and cloves. Mix into the butter mixture until moistened. Fold in the apples. Transfer to the prepared loaf pan.

Bake 1 hour in the preheated oven, until a toothpick inserted in the center comes out clean. Cool in the pan for 15 minutes before removing to a wire rack to cool completely.

German Apple Pancake

Ingredients

4 eggs
1/2 cup unbleached all-purpose flour
1/2 teaspoon baking powder
1 tablespoon sugar
1 pinch salt
1 cup milk
1 teaspoon vanilla extract
2 tablespoons unsalted butter, melted
1/2 teaspoon ground nutmeg

1/4 cup unsalted butter
1/2 cup white sugar, divided
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 large tart apple - peeled, cored and sliced

Directions

In a large bowl, blend eggs, flour, baking powder, sugar and salt. Gradually mix in milk, stirring constantly. Add vanilla, melted butter and 1/2 teaspoon nutmeg. Let batter stand for 30 minutes or overnight.

Preheat oven to 425 degrees F (220 degrees C).

Melt butter in a 10 inch oven proof skillet, brushing butter up on the sides of the pan. In a small bowl, combine 1/4 cup sugar, cinnamon and 1/2 teaspoon nutmeg. Sprinkle mixture over the butter. Line the pan with apple slices. Sprinkle remaining sugar over apples. Place pan over medium-high heat until the mixture bubbles, then gently pour the batter mixture over the apples.

Bake in preheated oven for 15 minutes. Reduce heat to 375 degrees F (190 degrees C) and bake for 10 minutes. Slide pancake onto serving platter and cut into wedges.

Aunt Dee Dee's Apple Coffee Cake

Ingredients

1 (21 ounce) can apple pie filling
2 teaspoons ground cinnamon
3 cups all-purpose flour
1 cup white sugar
1 1/2 cups milk
1/2 cup butter, softened
3 teaspoons baking powder
1 teaspoon salt
3 eggs
1/4 cup packed brown sugar
1/4 cup chopped walnuts
2 tablespoons butter, melted

3/4 cup confectioners' sugar
1 tablespoon butter, melted
3/4 teaspoon vanilla extract
2 1/2 teaspoons hot water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 pan.

Mix pie filling and cinnamon, set aside.

Beat flour, white sugar, milk, 1/2 cup softened butter, baking powder, salt and eggs in mixing bowl on low speed for 30 seconds. Beat on medium speed for 2 minutes.

Pour half of the batter into prepared pan. Spoon half of the pie filling over the batter. Spread remaining cake batter over pie filling, and top with the remaining half of the pie filling.

Mix brown sugar and nuts together and sprinkle over top of cake. Drizzle with 2 tablespoons melted butter.

Bake at 350 degrees F (175 degrees C) for 45 to 55 minutes. Allow cake to cool 20 minutes.

Combine confectioners sugar, 1 tablespoon butter, 3/4 teaspoon vanilla, 2 to 3 teaspoons hot water. Beat until smooth. Drizzle over cake.

Pork Medallions with Sauteed Apples

Ingredients

1 (1 pound) pork tenderloin cut into 1-inch thick slices
3/4 teaspoon dried thyme
1/2 teaspoon paprika
1/4 teaspoon salt
1/4 teaspoon pepper
1/4 cup sliced green onions
1 garlic clove, minced
1 tablespoon butter
2 medium apples, cut into wedges
2 teaspoons cornstarch
2/3 cup reduced-sodium chicken broth
1/4 cup unsweetened apple juice

Directions

Flatten pork to 1/2-in. thickness. Combine the thyme, paprika, salt and pepper; sprinkle over both sides of pork. Place on a broiler pan. Broil 3-4 in. from the heat for 3-4 minutes on each side or until juices run clear; keep warm.

In a nonstick skillet, saute onions and garlic in butter until tender. Add apples; cook and stir for 2 minutes or until crisp-tender. Combine the cornstarch, broth and apple juice until smooth; stir into apple mixture. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Serve with pork.

Chocolate Applesauce Cake

Ingredients

1/2 cup butter or margarine,
softened
1 1/2 cups sugar
2 eggs
2 cups all-purpose flour
2 tablespoons baking cocoa
1 1/2 teaspoons baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
2 cups unsweetened applesauce
TOPPING:
1 cup semisweet chocolate chips
1/2 cup chopped pecans
2 tablespoons sugar

Directions

In a mixing bowl, cream butter and sugar. Add the eggs, one at a time, beating well after each addition. Combine dry ingredients; add to the creamed mixture alternately with applesauce. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Combine topping ingredients; sprinkle over batter. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean.

Seattle Caramel Apples

Ingredients

6 Granny Smith apples
6 wooden sticks
1 (14 ounce) package individually wrapped caramels, unwrapped
2 tablespoons water
1/2 teaspoon vanilla extract
3 cups trail mix
1 cup semisweet chocolate chips

Directions

Insert wooden sticks 3/4 of the way into the stem end of each apple. Place apples on a cookie sheet covered with lightly greased aluminum foil.

Combine caramels and water in a saucepan over low heat. Cook, stirring often, until caramel melts and is smooth. Stir in the vanilla. Dip each apple into the caramel and gently run apples around insides of saucepan to scrape off some of the caramel. Scrape excess caramel from the apple bottoms using the side of the saucepan.

Spread the trail mix out on a dinner plate. Roll the apples in the mixture to coat. Place on the aluminum foil and chill.

Put the chocolate chips in a microwave-safe bowl. Cook in the microwave for 30 second intervals, stirring between each, until melted and smooth. Drizzle over the apples and return them to the refrigerator until ready to serve.

Apple-Cinnamon Baked French Toast

Ingredients

10 (3/4 inch thick) slices day-old French bread
6 eggs, lightly beaten
2 3/4 cups milk
2/3 cup sugar, divided
1 tablespoon vanilla extract
4 medium apples - peeled, cored and thinly sliced
2 teaspoons ground cinnamon
3/4 teaspoon ground nutmeg
1 tablespoon butter or margarine

Directions

Place bread in a 13-in. x 9-in. x 2-in. baking dish. Combine eggs, milk, 1/3 cup sugar and vanilla; pour half over bread. Top with half of the apples. Combine cinnamon, nutmeg and remaining sugar; sprinkle half over apples. Top with the remaining apples. Pour remaining egg mixture over apples and sprinkle with remaining sugar mixture. Dot with butter. Cover and chill 8 hours or overnight. remove from refrigerator 30 minutes before baking. Bake, uncovered, at 350 degrees F for 1 hour or until a knife inserted near the center comes out clean. Let stand 5 minutes before serving.

Apple Cinnamon Oatmeal with an Egg Boost

Ingredients

1 egg
1/3 cup milk
1 (1.23 ounce) package apples & cinnamon instant oatmeal
1/4 cup vanilla yogurt

Directions

Beat egg and milk in 2-cup microwave-safe bowl until blended. Stir in oatmeal.

Microwave on High until liquid is absorbed and egg is set, 1-1/2 to 2 minutes; stir. Top with yogurt.

Aunt Bev's Famous Apple Pie

Ingredients

7 tart apples, peeled and cored
1 cup white sugar
1 1/2 teaspoons ground
cinnamon, or to taste
2 tablespoons all-purpose flour
1/2 teaspoon ground nutmeg
salt to taste
2 recipes unbaked pie shells
1 tablespoon butter

Directions

Preheat oven to 400 degrees F (200 degrees C).

Cut the apples into 1/4 inch slices.

In a mixing bowl, combine sugar, cinnamon, flour, nutmeg (or apple pie spice), and salt; mix thoroughly. Pour the spice mix over the apples and stir until the apples are coated.

Line one crust in a 9 inch deep dish pie pan. Place the apples in the pie crust. Dot the apple filling evenly with butter. Fit the top crust over the apples. Press the crust down gently and cut 3 or 4 slits in the top crust to allow steam to escape while the pie bakes

Bake in the preheated oven 50 minutes, or until the crust is golden brown. Check the pie after the first 30 minutes of cooking: if the crust is already browned reduce the heat to 350 degrees F (175 degrees C) to allow the apples to cook without the crust burning.

Apple Coleslaw

Ingredients

4 cups shredded cabbage
1 cup shredded carrot
1 Granny Smith apple - peeled,
cored and coarsely shredded
2 tablespoons honey
1 tablespoon brown sugar
2 teaspoons white vinegar
1 tablespoon pineapple juice
(optional)
2 tablespoons mayonnaise
1 dash salt
1 teaspoon ground black pepper

Directions

Place the shredded cabbage and carrot together in a bowl with the sliced apple, and toss to combine. In a separate bowl, stir together the honey, brown sugar, vinegar, pineapple juice, and mayonnaise until the honey and sugar have dissolved completely. Pour over the salad, and toss to coat. Season with salt and pepper, and toss again. Cover and chill until ready to serve.

Lo-Cal Apple Snack

Ingredients

4 Golden Delicious apples -
peeled, cored and sliced into
rounds
1/2 cup apple juice
1/4 teaspoon ground cinnamon
1 tablespoon grated lemon peel

Directions

In an ungreased 11-in. x 7-in. x 2-in. microwave-safe baking dish, arrange apples in two rows. Pour apple juice over apples. Sprinkle with cinnamon and lemon peel. Cover and microwave on high for 7 minutes or until apples are tender, turning after 3-1/2 minutes.

Pecan Apple Pie

Ingredients

1 Pastry for double-crust pie (9 inches)
1 cup sugar
1/3 cup all-purpose flour
2 teaspoons ground cinnamon
1/4 teaspoon salt
12 cups thinly sliced peeled tart apples

TOPPING:

1 cup packed brown sugar
1/2 cup all-purpose flour
1/2 cup quick-cooking oats
1/2 cup cold butter or margarine
1/2 cup chopped pecans
1/2 cup caramel ice cream topping

Directions

Line two 9-in. pie plates with pastry. Trim and flute edges; set aside. In a large bowl, combine sugar, flour, cinnamon and salt; add apples and toss to coat. Pour into pastry shells.

For the topping, combine brown sugar, flour and oats; cut in butter until crumbly. Sprinkle over apples. Cover edges loosely with foil. Bake at 375 degrees F for 25 minutes. Remove foil; bake 25-30 minutes longer or until filling is bubbly. Sprinkle with pecans; drizzle with caramel topping. Cool on wire racks.

Apple, Avocado and Hearts of Palm Salad

Ingredients

1 cup mayonnaise
1/4 cup ketchup
1 tablespoon white sugar
1 lemon, juiced
1/4 teaspoon paprika
1 pinch ground black pepper
2 tablespoons chopped fresh chives
3 cups mixed salad greens
1 avocado - pitted, peeled, and cubed
2 Granny Smith apples - peeled, cored and sliced thin
1/2 cup coarsely chopped walnuts
1 cup sliced hearts of palm

Directions

In a small bowl, whisk the mayonnaise, ketchup, sugar, lemon juice, paprika, and pepper together. Stir in the chives and set aside.

Arrange the watercress on individual serving plates. Place apple, avocado, hearts of palm on top. Sprinkle with walnuts and drizzle with dressing.

Evenly sprinkle dressing over salad and serve.

Apple Cabbage Slaw

Ingredients

1 cup Marzetti® Chunky Blue Cheese Dressing
1 red apple, rinsed, cored, cut in half and sliced thin
1 Granny Smith apple, rinsed, cored, cut in half and sliced thin
1 tablespoon lemon juice
2 (8 ounce) packages chopped red cabbage
4 cups pre-washed, torn mixed greens
4 ounces crumbled blue cheese
4 green onions, 6-inch section both green and white parts, chopped
Fresh cracked black pepper to taste

Directions

In a large salad bowl, combine apple slices with lemon juice. Add the cabbage, greens, cheese, green onions, and toss with Marzetti Chunky Blue Cheese. Add pepper to taste. This salad is best served after it is mixed.

American Apple Pie

Ingredients

1/3 cup packed light brown sugar
1/3 cup white sugar
1 tablespoon all-purpose flour
1 teaspoon lemon juice
1/3 teaspoon ground cinnamon
7 1/2 cups peeled, cored and sliced apples
1 cup raisins
1 recipe pastry for a 9 inch double crust pie
1 egg

Directions

Preheat oven 425 degrees F (220 degrees C). Spray deep dish pie plate with cooking spray

Combine white sugar, light brown sugar, flour, lemon, cinnamon, and mix well. Add apples and raisins to sugar mixture; stir until fruit is well coated.

Spoon apple mixture into pie crust. Place second piecrust on top of filling, and trim edges. Lightly glaze top of pie with a beaten egg, then sprinkled with a little sugar.

Bake till golden brown, about 35 to 40 minutes. Place on a wire rack, and cool 30 minutes.

Cheesy Pork Chops with Spicy Apples

Ingredients

- 1 tablespoon butter
- 1 onion, sliced
- 1 pinch red pepper flakes
- 1 apple, cored and sliced
- 2 teaspoons white sugar
- 2 tablespoons balsamic vinegar
- 4 pork chops
- salt and pepper to taste
- 4 slices extra sharp Cheddar cheese

Directions

Prepare a grill for high heat.

While the grill heats, melt the butter in a skillet over medium heat. Add the onion, and cook until soft. Season with red pepper flakes then add the sliced apple. Stir in the sugar and balsamic vinegar, and simmer for 5 minutes, or until apples are soft and golden.

Season the pork chops with salt and pepper. Grill for 3 to 5 minutes per side, depending on thickness. Spoon the onions and apples on top of the chops, and top with a slice of Cheddar cheese. Cover the grill, and cook for about 3 minutes until cheese is melted and bubbling.

Caramel Cream Apple Crunch Pie

Ingredients

1 (9 inch) single Classic Crisco Pie Crust

CRUMB TOPPING:

1 cup Pillsbury BEST® All Purpose Flour

1/2 cup firmly packed brown sugar

1/2 teaspoon ground cinnamon

1/2 cup finely crushed gingersnap cookies

1/2 cup Crisco® Butter Shortening

1 cup toffee roasted or plain sliced almonds, coarsely crushed

APPLE FILLING:

1 cup Pillsbury BEST® All Purpose Flour

1/2 cup firmly packed brown sugar

1/2 teaspoon ground cinnamon

1/8 teaspoon salt

6 Granny Smith or Gala apples, peeled, cored, sliced into 1/4-inch slices

1/4 cup Smucker's® Caramel Spoonable Ice Cream Topping

1 (6 ounce) container vanilla yogurt

1 1/2 tablespoons Pillsbury BEST® All Purpose Flour

Ice Cream

Whipped cream or frozen whipped topping, thawed (optional)

Directions

Prepare recipe for single crust pie. Roll out and place in 9-inch pie plate. Press to fit without stretching dough. Trim even with pie plate. Flute edges. Heat oven to 375 degrees F.

Crumb Topping: Mix 1 cup flour, brown sugar, cinnamon and gingersnap crumbs. Cut in shortening until mixture resembles coarse crumbs. Stir in almond pieces.

Sprinkle 1 cup crumb topping in bottom of unbaked pie crust. Reserve remaining for on top of apples.

Apple Filling: Combine 1 cup flour, brown sugar, cinnamon and salt in large saucepan. Stir in apple slices. Cook over medium heat for 8 minutes, stirring occasionally, until mixture starts to thicken. Remove from heat. Stir in caramel topping, yogurt and flour.

Spoon filling into prepared pie crust. Sprinkle top with remaining crumb topping. Place pie plate on cookie sheet to handle easier.

Bake 50 minutes or until browned and apples are tender. Cover crust with foil last 10 minutes if it browns too quickly. Cool.

Serve with ice cream. Add a dollop of whipped cream or drizzle with additional caramel topping, if desired.

Banana Apple Muffins

Ingredients

3/4 cup old-fashioned oats
1/2 cup all-purpose flour
3 tablespoons sugar
1 teaspoon baking powder
1/4 teaspoon salt
1/4 teaspoon ground allspice
1/4 teaspoon ground cinnamon
1 egg
1/3 cup milk
1 tablespoon vegetable oil
1/2 cup grated peeled tart apple
1/4 cup mashed ripe banana

Directions

In a bowl, combine the first seven ingredients. In another bowl, beat the egg, milk and oil. Stir into dry ingredients just until moistened. Fold in apple and banana. Fill greased muffin cups about three-fourths full.

Bake at 375 degrees F for 25-30 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack.

Carrot Apple Salad

Ingredients

1 (8 ounce) can unsweetened
crushed pineapple
2 medium tart apples, diced
3 cups shredded carrots
3 tablespoons raisins
3 tablespoons flaked coconut
1/3 cup fat-free reduced-sugar
vanilla yogurt
1/3 cup fat-free plain yogurt
3 tablespoons reduced-fat
mayonnaise or salad dressing
1 tablespoon lemon juice

Directions

Drain pineapple, reserving juice in a bowl. Add apples to the juice; toss to coat. Let stand for 5 minutes; drain. In a large bowl, combine the pineapple, carrots, raisins, coconut and apples. In a small bowl, combine the remaining ingredients. Pour over carrot mixture and toss to coat. Cover and refrigerate for 3-4 hours or until chilled.

Apple Nut Coffee Cake

Ingredients

1 cup sugar
1/2 cup unsweetened applesauce
1/4 cup egg substitute
1 cup all-purpose flour
1 teaspoon ground cinnamon
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup sliced, peeled tart apples
1/2 cup coarsely chopped pecans

TOPPING:

1/4 cup packed brown sugar
1/4 cup chopped pecans
1 tablespoon butter or stick
margarine, melted
1/4 teaspoon ground cinnamon

Directions

In a mixing bowl, combine the sugar, applesauce and egg substitute; mix well. Combine the flour, cinnamon, baking powder, baking soda and salt; add to the applesauce mixture. Stir in apple and pecans.

Spread in an 8-in. square baking dish coated with nonstick cooking spray. In a bowl, combine the brown sugar, pecans, butter and cinnamon; sprinkle over apple mixture. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Candy Apple on the Rocks

Ingredients

1/2 cup ice
1 (1.5 fluid ounce) jigger peach schnapps
1 (1.5 fluid ounce) jigger apple schnapps
2 fluid ounces cranberry juice

Directions

Fill a glass with ice, and pour in the peach schnapps and apple schnapps; top with cranberry juice.

Brenda's Apple and Pomegranate Crisp

Ingredients

4 medium apples - peeled, cored and sliced

1/2 pomegranate, skin and light-colored membrane removed

1/2 cup brown sugar

1 tablespoon ground cinnamon

1/2 teaspoon ground nutmeg

1/2 cup rolled oats

1/2 cup all-purpose flour

1/2 cup white sugar

1/2 cup unsalted butter, melted

Directions

Preheat the oven to 375 degrees F (190 degrees C). Butter a 9x13 inch baking dish.

In a large bowl, toss together the apples, pomegranate seeds, brown sugar, cinnamon, and nutmeg. Spread evenly into the prepared pan. In the same bowl, stir together the oats, flour and sugar. Rub in the butter between your fingers until the mixture resembles coarse crumbs. Sprinkle over the top of the fruit.

Bake for 45 minutes in the preheated oven, until the apples are soft. Let stand 10 minutes before serving. Serve warm or at room temperature.

Apple Cider Biscuits

Ingredients

2 cups all-purpose flour
1 tablespoon baking powder
2 teaspoons sugar
1/2 teaspoon salt
1/3 cup cold butter or margarine
3/4 cup apple cider
1/8 teaspoon ground cinnamon

Directions

In a bowl, combine flour, baking powder, sugar and salt. Cut in butter until mixture resembles coarse crumbs. Stir in cider just until moistened.

Turn onto a lightly floured surface and knead 8-10 times. Roll out to 1/2-in. thickness; cut with a 2-1/2-in. biscuit cutter. Place on ungreased baking sheets. Sprinkle with cinnamon; pierce tops of biscuits with a fork.

Bake at 425 degrees for 12-14 minutes or until golden brown. Serve warm.

Jewish Apple Cake from Bubba's Recipe Box

Ingredients

1 teaspoon ground cinnamon
3/4 cup white sugar
5 large Rome Beauty apples,
peeled, cored, and chopped
3 cups all-purpose flour
1 teaspoon salt
1 tablespoon baking powder
4 eggs
2 cups white sugar
1 cup vegetable oil
1/4 cup orange juice
1 tablespoon vanilla extract

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan.

Mix cinnamon, 3/4 cup of sugar, and apples in a bowl; set aside. Combine flour, salt, and baking powder in a bowl. Beat the eggs and 2 cups of sugar with an electric mixer until fluffy. Pour in the flour mixture alternately with the oil. Beat in the orange juice and vanilla until smooth and thoroughly mixed. Pour half of the batter into the prepared pan. Layer half of the apples on top. Pour the remaining batter over, then finish by topping with the rest of the apples.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 1 hour and 30 minutes to 1 hour and 45 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Mu Shu Steak and Apple Wraps

Ingredients

4 (4 ounce) beef tri-tip steaks, cut
1 inch thick
3/4 teaspoon ground cinnamon
1/4 teaspoon pepper
1/4 cup hoisin sauce
1 tablespoon honey
Salt (optional)
3 cups tri-color coleslaw mix (with
green cabbage, red cabbage and
carrots)
1 Granny Smith apple
8 medium whole wheat flour
tortillas (8 to 10-inch diameter),
warmed

Directions

Combine cinnamon and pepper; press evenly onto beef steaks. Heat large nonstick skillet over medium heat until hot. Place steaks in skillet; cook 9 to 12 minutes for medium rare to medium doneness, turning occasionally.

Combine hoisin sauce and honey in large bowl. Carve steaks into thin slices; season with salt, if desired. Add steak slices, coleslaw mix and apple to hoisin mixture; toss to coat.

Place equal amounts of beef mixture down center of each tortilla, leaving 1-1/2-inch border on right and left sides. Fold bottom edge up over filling. Fold right and left sides to center, overlapping edges; secure with wooden picks, if necessary.

Caramel Apples

Ingredients

6 apples
1 (14 ounce) package individually wrapped caramels, unwrapped
2 tablespoons milk

Directions

Remove the stem from each apple and press a craft stick into the top. Butter a baking sheet.

Place caramels and milk in a microwave safe bowl, and microwave 2 minutes, stirring once. Allow to cool briefly.

Roll each apple quickly in caramel sauce until well coated. Place on prepared sheet to set.

Apple Cider Cranberry Sauce

Ingredients

3 cups apple cider
3/4 cup white sugar
4 cinnamon sticks
1 tablespoon grated orange zest
12 whole cloves
2 1/2 cups fresh cranberries

Directions

Combine the apple cider, sugar, cinnamon sticks, orange zest, and cloves in a large saucepan. Bring to a boil over high heat. Turn heat to low; simmer until sugar is dissolved and the flavors are blended, 10 to 15 minutes.

Stir cranberries into the saucepan, turn heat to high, and bring to a boil. Cook, stirring constantly, until cranberries begin to pop, 5 to 10 minutes. Reduce heat to low, and cook until sauce begins to thicken, about 5 minutes. Remove cinnamon sticks and cloves. Pour into shallow dish to cool and serve.

Apple and Onion Dressing

Ingredients

7 cups soft bread cubes
1 cup raisins
3/4 cup butter
1 cup chopped onion
1 cup chopped celery
1 clove garlic, minced
3 cups chopped Granny Smith apple
1/4 cup chopped fresh parsley
1 1/2 teaspoons salt
1/4 teaspoon paprika

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly butter a 2 quart casserole dish.

Cover raisins with boiling water and let sit for 5 minutes. Drain well then toss them with the bread cubes.

In a skillet melt the butter and saute the onions, garlic, and celery for about 4 to 5 minutes. Stir the sauteed onions into the bread cube mixture. Add the diced apples, parsley, salt and paprika and stir carefully. Place stuffing mix in the prepared dish or you can alternately place it in a large roaster with your favorite uncooked meat (pork chops, turkey, chicken, etc.).

Bake the dressing at 350 degrees F (175 degrees C) for 30 to 40 minutes. If you are baking the dressing with meat cook it until the meat is completely done all the way through.

Apple Custard Coffee Cake

Ingredients

2 cups biscuit/baking mix
1 cup sugar, divided
3/4 cup milk
1 teaspoon vanilla extract
1 cup chopped pecans
2 medium tart apples, peeled and chopped
1 teaspoon ground cinnamon, divided
3 eggs
1 cup whipping cream

Directions

In a bowl, combine biscuit mix, 1/4 cup sugar, milk and vanilla; mix well. Stir in pecans. Pour into a greased 9-in. square baking dish. Toss apples with 1/4 cup sugar and 1/2 teaspoon of cinnamon. Sprinkle over batter.

In a bowl, combine eggs, cream and remaining sugar. Pour over the apples; sprinkle with remaining cinnamon. Bake, uncovered, at 350 degrees F for 40-45 minutes or until a knife inserted near the center comes out clean. Serve warm. Refrigerate leftovers.

Apple Raisin Bread

Ingredients

2 (.25 ounce) packages active dry yeast
1 1/2 cups warm water (110 degrees to 115 degrees), divided
1 teaspoon sugar
3 eggs, beaten
1 cup applesauce
1/2 cup honey
1/2 cup vegetable oil
2 teaspoons salt
8 cups all-purpose flour
1 1/2 cups peeled, diced apples
1 1/2 cups raisins
2 tablespoons lemon juice
2 tablespoons cornmeal
GLAZE:
1 egg, beaten
sugar

Directions

In a small bowl, combine yeast, 1/2 cup water and sugar; set aside. In a large bowl, combine eggs, applesauce, honey, oil, salt and remaining water; mix well. Stir in yeast mixture. Gradually add enough flour to form a soft dough. Knead on a floured surface until smooth and elastic, about 10 minutes. Place dough in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch down and turn over in bowl. Cover and let rise 30 minutes. In a small bowl, combine apples, raisins and lemon juice. Divide dough into three parts; knead one-third of the apple mixture into each part. Shape each into round flat balls. Place each in a greased 8-in. round baking pan that has been sprinkled with cornmeal. Cover and let rise until doubled, about 1 hour. Brush each loaf with egg and sprinkle with sugar. Bake at 350 degrees F for 30 to 35 minutes or until brown sounds hollow when tapped.

Walnut Apple Bundt Cake

Ingredients

- 3 eggs
- 1 cup vegetable oil
- 1 tablespoon vanilla extract
- 2 cups shredded and peeled tart apples
- 2 cups sugar
- 3 cups all-purpose flour
- 1 tablespoon ground cinnamon
- 1 teaspoon baking soda
- 1 teaspoon salt
- 3/4 teaspoon ground nutmeg
- 1/2 teaspoon baking powder
- 1 cup chopped walnuts
- 2 tablespoons confectioners' sugar
- 2 tablespoons brown sugar

Directions

In a large mixing bowl, beat the eggs, oil and vanilla. Add apples and sugar; beat for 1 minute. Combine the flour, cinnamon, baking soda, salt, nutmeg and baking powder; add to apple mixture until blended. Stir in walnuts.

Pour into a greased and floured 10-in. fluted tube pan. Bake at 325 degrees F for 50-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely. Combine the confectioners' sugar and brown sugar; sprinkle over cake.

Apple and Pumpkin Dessert

Ingredients

2 (1 gram) packets sugar substitute
1 teaspoon pumpkin pie spice
1 Granny Smith apple - peeled, cored and chopped
1/4 cup canned pumpkin
2 tablespoons water

Directions

Sprinkle 1/3 packet of sugar substitute and 1/3 teaspoon pumpkin pie spice in the bottom of a microwave-safe bowl. Layer 1/4 of the apple pieces into the bowl; repeat. Spread the pumpkin over the apples. Sprinkle the remaining sugar substitute and pumpkin pie spice on the pumpkin. Top with the remaining apples. Pour the water over the mixture.

Cook in microwave on high for 3 1/2 minutes, stirring every minute.

Apple Delight

Ingredients

2 (21 ounce) cans apple pie filling
1 (18.25 ounce) package yellow
cake mix
1/2 cup butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C).

Pour apple pie filling into a 9x13-inch pan. Sprinkle cake mix over apples. Drizzle melted butter on top, stirring slightly to evenly moisten dry cake batter. Bake 30 minutes. Serve hot or cold.

Apple and Prosciutto Stuffed Chicken Breast

Ingredients

1/2 cup finely chopped apple
1/8 teaspoon apple pie spice
4 skinless, boneless chicken breast halves
4 thin slices prosciutto
1/2 teaspoon apple pie spice
1 tablespoon butter
1 tablespoon all-purpose flour
2/3 cup milk
1 dash ground black pepper

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease an ovenproof baking dish; set aside.

Combine chopped apple and the 1/8 teaspoon apple pie spice in a small bowl; set aside.

Place the chicken breasts between two sheets of heavy plastic (resealable freezer bags work well) on a solid, level surface. Firmly pound the chicken with the smooth side of a meat mallet to a thickness of 1/4 inch. Place one slice of prosciutto on each chicken breast. Place 1/4 of the apple mixture on each chicken breast. Roll up each breast and secure with a toothpick. Sprinkle the 1/2 teaspoon apple pie spice all over outside of chicken breasts and place into the prepared baking dish.

Bake the chicken breasts, uncovered, in the preheated oven until no longer pink in the center and the juices run clear, about for 25-30 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).

When chicken is almost done, melt butter in a small saucepan over medium heat. Whisk in flour to make a smooth paste. Whisk in milk and pepper; bring to a boil. Cook and stir until thickened and bubbly, about 5 minutes. Serve sauce over chicken.

Cranberry Apple Pie II

Ingredients

6 apples
1 (16 ounce) can whole cranberry sauce
1/2 cup packed brown sugar
1/3 cup all-purpose flour
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1 recipe pastry for a 9 inch double crust pie

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a pie plate with pastry.

Peel, core, and slice the apples.

Combine apples and cranberry sauce in a medium-sized mixing bowl. Combine brown sugar, flour, cinnamon, and nutmeg; add to the apple mixture. Mix thoroughly. Turn filling into the pastry lined pan. Cover with top crust. Crimp edges. Cut slits in top crust.

Bake for 1 hour, or until the crust is golden brown and the filling bubbly.

Brandied Apple Bars

Ingredients

1/2 cup shortening
1/4 cup white sugar
1 cup all-purpose flour
2 eggs
1 cup packed brown sugar
1/3 cup brandy
1/3 cup all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup chopped walnuts
3 large apple - peeled, cored and diced

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x9 inch baking pan.

In a large mixing bowl, cream together the shortening, and sugar until smooth. Mix in 1 cup of flour. Spread into the bottom of the prepared pan. This is the crust.

Bake for 15 minutes in the preheated oven, until firm.

In a separate bowl, beat the eggs and brown sugar together until thick and pale. Add the brandy and mix well. Combine the remaining flour, baking powder and salt; stir into the egg mixture. Mix in apples and walnuts. Spread the filling over the hot crust.

Bake for 30 minutes in the preheated oven, or until filling is set. Cool completely before cutting into squares.

Apple Crisp I

Ingredients

3 1/2 pounds apples - peeled,
cored and sliced
1/2 cup butter
1 cup brown sugar
1 cup all-purpose flour
3 packets instant maple and
brown sugar oatmeal
1 pinch salt
1/2 cup chopped walnuts
1/4 cup maple syrup

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place apples in a 9x13 inch baking dish. In a bowl, cream together butter and sugar. Stir in flour, instant oatmeal and salt. Fold in walnuts. Sprinkle oatmeal mixture evenly over apples. Drizzle with maple syrup.

Bake in preheated oven 50 to 70 minutes, until apples are tender and topping is golden.

Vegan Apple Carrot Muffins

Ingredients

1 cup brown sugar
1/2 cup white sugar
2 1/2 cups all-purpose flour
4 teaspoons baking soda
1 teaspoon baking powder
4 teaspoons ground cinnamon
2 teaspoons salt
2 cups finely grated carrots
2 large apples - peeled, cored and shredded
6 teaspoons egg replacer (dry)
1 1/4 cups applesauce
1/4 cup vegetable oil

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease muffin cups or line with paper muffin liners.

In a large bowl combine brown sugar, white sugar, flour, baking soda, baking powder, cinnamon and salt. Stir in carrot and apple; mix well.

In a small bowl whisk together egg substitute, applesauce and oil. Stir into dry ingredients.

Spoon batter into prepared pans.

Bake in preheated oven for 20 minutes. Let muffins cool in pan for 5 minutes before removing from pans to cool completely.

Apple Cranberry Stuffed Pork Chops

Ingredients

2 tablespoons butter
1/8 yellow onion, minced
1 Granny Smith apple - peeled, cored and diced
2 stalks celery ribs, finely chopped
1/4 cup dried cranberries
1 teaspoon kosher salt
5 (1 inch thick) boneless pork chops
1 cup apple juice
1 tablespoon cornstarch
2 tablespoons brown sugar
1 teaspoon freshly ground black pepper

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a Dutch oven, melt 1 tablespoon butter over medium heat. Cook onion in butter until the onions are very soft and begin to brown. Remove from heat. Stir in apple, celery, and dried cranberries. Season with salt.

Lay each chop flat on cutting board, and with a sharp knife held parallel to the board, cut a pocket into the pork, leaving three sides intact. Stuff each chop with apple-cranberry mixture.

Melt remaining butter in the Dutch oven over medium heat. Pan-fry chops in butter for two minutes on each side. Cover, and bake in preheated oven for 45 minutes.

Transfer chops from pan to a plate, and cover with foil. Place the Dutch oven back on the stovetop over medium heat. In a small bowl or measuring cup, stir together apple juice, cornstarch, and brown sugar; pour into Dutch oven. Reduce liquid volume by half, stirring frequently. Season to taste with black pepper. Serve this apple glaze over pork chops.

Cranberry Apple Casserole

Ingredients

1 (21 ounce) can apple pie filling
1 (16 ounce) can whole berry
cranberry sauce
1/4 cup butter, softened
1 1/2 cups rolled oats
3/4 cup brown sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine apple pie filling and cranberry sauce in a shallow baking dish.

In a medium bowl, mix the butter, oats, and brown sugar until crumbly. Sprinkle evenly over the fruit mixture.

Bake in the preheated oven for 40 minutes, or until browned and crisp.

Bavarian-Style Apple Torte

Ingredients

3/4 cup butter or margarine,
softened

1/2 teaspoon vanilla extract

1 1/2 cups all-purpose flour

1/2 cup white sugar

B

2 (8 ounce) packages cream
cheese, softened

1/4 cup white sugar

2 eggs

3/4 teaspoon vanilla extract

B

3 cups apples - peeled, cored and
sliced thinly

1 teaspoon ground cinnamon

1/2 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix together the butter, 1/2 teaspoon vanilla extract, all-purpose flour, and 1/2 cup of sugar in a bowl. Press the mixture into the bottom of an ungreased 9-inch springform pan.

Beat together the cream cheese and sugar in a large bowl. Stir in the eggs and 3/4 teaspoons vanilla extract. Pour the egg mixture over the crust.

Combine the sliced apples, cinnamon, and 1/2 cup sugar in a bowl. Spoon apple mixture evenly over the cream cheese mixture. Place the springform pan on a baking sheet.

Bake in preheated oven until center is set, 50 to 65 minutes.

Apple and Pecan Stuffing

Ingredients

Directions

Apple Strudel Muffins

Ingredients

2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup butter
1 cup white sugar
2 eggs
1 1/4 teaspoons vanilla
1 1/2 cups chopped apples

1/3 cup packed brown sugar
1 tablespoon all-purpose flour
1/8 teaspoon ground cinnamon
1 tablespoon butter

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a 12 cup muffin pan.

In a medium bowl, mix flour, baking powder, baking soda and salt.

In a large bowl, beat together butter, sugar and eggs until smooth. Mix in vanilla. Stir in apples, and gradually blend in the flour mixture. Spoon the mixture into the prepared muffin pan.

In a small bowl, mix brown sugar, flour and cinnamon. Cut in butter until mixture is like coarse crumbs. Sprinkle over tops of mixture in muffin pan.

Bake 20 minutes in the preheated oven, or until a toothpick inserted in the center of a muffin comes out clean. Allow to sit 5 minutes before removing muffins from pan. Cool on a wire rack.

Danish Apple Pizza

Ingredients

2 1/2 cups all-purpose flour
1 teaspoon salt
1 cup shortening
1/2 cup milk
1 egg, separated
1 cup crushed cornflakes
6 medium tart apples, peeled and thinly sliced
1 cup sugar
1 1/2 teaspoons ground cinnamon
Additional sugar
GLAZE:
1/2 cup confectioners' sugar
1/4 teaspoon vanilla extract
2 teaspoons hot water

Directions

In a bowl, combine flour and salt. Cut in shortening until the mixture resembles coarse crumbs. Combine milk and egg yolk; mix well. Gradually add to dry ingredients until dough forms a ball. Cover and refrigerate for at least 1 hour.

On a lightly floured surface, roll out half of pastry to fit an ungreased 13-in. pizza pan. Sprinkle with cornflakes. Top with apples. Combine sugar and cinnamon; sprinkle over apples. Roll out remaining pastry to fit top of pie. Place over apples; cut slits in top. Seal pastry and flute edges if desired. Brush with beaten egg white. Sprinkle with additional sugar if desired. Bake at 350 degrees F for 40-45 minutes or until golden.

For glaze, combine confectioners' sugar, vanilla and enough water to achieve desired consistency. Drizzle over pizza.

Apple Butter III

Ingredients

1 pound dried, unsulfured apples
1/2 gallon sugar-free organic
apple juice
1/4 teaspoon ground cloves
2 teaspoons ground allspice
4 teaspoons ground cinnamon

Directions

In a Dutch oven, combine the dried apples, apple juice, clove, allspice and cinnamon; mix well.

Bring to a boil, cover and simmer for 20 to 25 minutes.

Place mixture in blender and puree until smooth. Place in jars and refrigerate.

Apple Peanut Salad

Ingredients

4 medium apples, diced
3 cups salted dry-roasted peanuts
1 (8 ounce) carton frozen whipped
topping, thawed

Directions

In a large bowl, combine the apples, peanuts and whipped topping.
Cover and refrigerate until serving.

Stuffed Apple Treats

Ingredients

2 tablespoons mayonnaise or softened cream cheese
2 tablespoons chopped nuts
2 tablespoons raisins, dried cranberries, or dates
2 medium apples

Directions

In a bowl, combine the mayonnaise or cream cheese, nuts and raisins, cranberries or dates; set aside. Core each apple. Stuff cavity with mixture.

Sweet Potato Apple Scallop

Ingredients

2 pounds sweet potatoes
2 medium apples, peeled and cored
1 tablespoon lemon juice
1/2 cup packed brown sugar
1/4 cup chopped pecans
1/2 teaspoon ground cinnamon
1/2 teaspoon pumpkin pie spice
1/2 teaspoon orange extract
2 tablespoons butter or stick margarine

Directions

Place sweet potatoes in a saucepan and cover with water. Bring to a boil; cook for 20-25 minutes or until tender. Drain and cool. Peel potatoes and cut into 1/4-in. slices. Place in a 13-in. x 9-in. x 2-in. baking dish coated with nonstick cooking spray.

Cut apples into 1/4-in. rings; cut in half. Arrange over sweet potatoes. Sprinkle with lemon juice. Combine the brown sugar, pecans, cinnamon, pumpkin pie spice and orange extract; sprinkle over apples. Dot with butter. Bake, uncovered, at 350 degrees F for 25-30 minutes or until apples are tender.

Applesauce Cake III

Ingredients

1 cup white sugar
1/2 cup shortening
1 1/2 cups applesauce
2 tablespoons molasses
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1/2 teaspoon salt
1 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour tube pan.

In a medium bowl, sift together the flour, baking soda, cinnamon, cloves and salt. Set aside.

In a large bowl, cream the sugar and shortening until fluffy. Add applesauce and molasses and mix in.

Gradually add the flour mixture and beat well to moisten. Fold in the raisins.

Pour into a prepared fluted or straight sided tube pan. Bake at 350 degrees F (175 degrees C) for 45 minutes, or until toothpick inserted into the middle of cake comes out clean. Cake will not rise to top of pan. Cool for 10 minutes and remove from pan and cool on wire rack.

Cran-Apple Sauerkraut

Ingredients

8 ounces sauerkraut, rinsed and squeezed dry
2 tablespoons chopped onion
2 teaspoons canola oil
1/2 cup chopped, peeled tart apple
1/4 cup dried cranberries
1/4 cup chicken broth, divided

Directions

In a large nonstick skillet, saute the sauerkraut and onion in oil for 3-4 minutes or until sauerkraut is lightly browned. Stir in the apple, cranberries and 2 tablespoons broth. Cover and cook over low heat for 4-5 minutes, stirring occasionally.

Stir in the remaining broth; cover and cook 3-4 minutes longer or until heated through, stirring occasionally.

Apple Pie Bars

Ingredients

2 1/2 cups all-purpose flour
1 teaspoon salt
1 cup butter, chilled
1 egg yolk
2/3 cup milk

1 cup crushed cornflakes cereal
8 cups thinly sliced apples
1 cup white sugar
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1 egg white
2 tablespoons white sugar
1/2 teaspoon ground cinnamon

1 cup confectioners' sugar
1 1/2 teaspoons milk
1/2 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together the flour and salt. Cut in the 1 cup butter until mixture is mealy. With a fork, stir in the 2/3 cup milk and egg yolk. Divide dough into 2 equal parts. On a lightly floured surface, roll out 1 piece of dough into a large rectangle. Place on the bottom of a 9x13 inch baking pan.

Sprinkle cereal over the crust, then layer the apples over the cereal. Stir together the 1 cup of white sugar, and the 1 and 1/2 teaspoons of cinnamon and nutmeg; sprinkle over the apple layer. Roll out the other half of the dough and cover everything in the pan. Brush top crust with the reserved egg white and sprinkle with a mixture of 2 tablespoons sugar, and 1/2 teaspoon of cinnamon.

Bake for 45 minutes to 1 hour in the preheated oven. Top crust should be lightly browned. Mix together the 1 cup of confectioners' sugar, 1 and 1/2 tablespoons of milk, and 1/2 teaspoon of vanilla until smooth; drizzle over bars while they are still warm.

Carmel Apple Martini

Ingredients

2 fluid ounces best-quality vodka
1 fluid ounce sour apple schnapps
1/2 fluid ounce butterscotch
schnapps
1 cup crushed ice
1 slice dried apple

Directions

Combine vodka, schnapps, and crushed ice in a shaker. Shake vigorously to chill. Pour into martini glass, garnish with dried apple, and serve.

Sherry Apple Pork Chops

Ingredients

6 pork chops
3 large apples - peeled, cored and sliced
1/4 cup packed brown sugar
1/2 teaspoon ground cinnamon
2 tablespoons butter
salt and pepper to taste
1/2 cup dry sherry

Directions

In a large skillet, brown chops, about 2 minutes each side; reserve.

Preheat oven to 350 degrees F (175 degrees C).

Arrange apple slices in the bottom of a 9x13 inch baking dish. Sprinkle with brown sugar and cinnamon. Dot with butter or margarine. Top with browned pork chops and season with salt and pepper to taste. Pour sherry over all, cover and bake in the preheated oven for 1 hour or until tender and internal temperature of pork has reached 160 degrees F (70 degrees C).

Baby Lettuces with Green Apple, Walnuts, and

Ingredients

2 teaspoons fresh lemon juice
1/2 cup vanilla or plain low fat yogurt
1/4 teaspoon curry powder
1/2 teaspoon sugar
2 1/2 tablespoons extra-virgin olive oil
Salt and black pepper
1 (5 ounce) package DOLEB® Baby Lettuces
1 DOLEB® Green Apple halved, cored, and thinly sliced
1/2 cup walnuts, toasted and coarsely chopped
1/3 cup dried sweetened cranberries

Directions

Mix lemon juice, yogurt, curry powder, and sugar in small bowl. Whisk in olive oil, and season with salt and pepper.

Combine salad blends, apple slices, walnuts, and cranberries in large bowl. Add yogurt dressing; gently toss to coat.

Apple Cinnamon Spice Cake

Ingredients

3 cups all-purpose flour
3 teaspoons baking powder
1/2 teaspoon salt
2 cups white sugar
4 eggs
1 cup vegetable oil
1/4 cup orange juice
2 1/2 teaspoons vanilla extract
1/2 cup chopped walnuts
2 cups apple - peeled, cored and chopped
1 cup HERSHEY'S Cinnamon Chips
confectioners' sugar for dusting

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan. Sift together the flour, baking powder and salt; set aside.

In a large bowl, combine sugar, eggs, oil, orange juice and vanilla. Beat on high speed of an electric mixer until blended. Beat in flour mixture. Fold in chopped walnuts. Pour 1/3 of batter into prepared pan. Mix together chopped apples and cinnamon chips, and sprinkle 1/2 of mixture over batter in pan. Repeat layers, ending with batter.

Bake in the preheated oven for 55 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely. Sprinkle with confectioners' sugar before serving.

Bundt Dutch Apple Cake

Ingredients

3 apples - peeled, cored and cut into thin wedges
5 tablespoons white sugar
2 teaspoons ground cinnamon

3 cups all-purpose flour
3 teaspoons baking powder
2 cups white sugar
4 eggs
1 cup vegetable oil
2 1/2 teaspoons vanilla extract
2/3 cup fresh orange juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan. In a medium bowl, combine the apples, 5 tablespoons sugar and cinnamon. Set aside.

Sift together the flour and baking powder; set aside. In a large bowl, mix together the eggs and sugar. Stir in the oil, vanilla and orange juice, mixing until blended. Make a well in the center of the dry ingredients and pour in the orange juice mixture. Stir just until combined.

Layer batter and apple mixture in the prepared pan, beginning and ending with the batter. Bake in the preheated oven for 70 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Apple Betty

Ingredients

4 cups thinly sliced apples
1/4 cup orange juice
3/4 cup all-purpose flour
1 cup white sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 pinch salt
1/2 cup butter

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 9 inch pie plate.

Mound sliced apples in the pie plate. Sprinkle with orange juice.

In a medium bowl, mix the flour, sugar, cinnamon, nutmeg, and salt. Cut in butter until the mixture resembles coarse crumbs. Scatter over the apples.

Bake in preheated oven for 45 minutes. Serve warm.

Apple Slab Pie

Ingredients

1 1/2 cups all-purpose flour
1 1/2 tablespoons white sugar
1/2 cup shortening
1/4 teaspoon salt
1/2 teaspoon baking powder
2 egg yolks, beaten
4 tablespoons water

8 apples - peeled, cored and cut into thin wedges
2 tablespoons lemon juice
2 tablespoons all-purpose flour
1 3/4 cups white sugar
1/2 teaspoon ground cinnamon
2 tablespoons butter

1 cup all-purpose flour
1 teaspoon ground cinnamon
2/3 cup brown sugar
2/3 cup butter

Directions

Preheat oven to 350 degrees F (175 degrees C.) In a large bowl, combine flour sugar, salt and baking powder. Cut in shortening until mixture resembles coarse crumbs. Mix egg yolk and water together and mix into flour until it forms a ball. Roll out to fit the bottom of a 10x15 inch pan.

In a large bowl, combine apples, lemon juice, 2 tablespoons flour, sugar and cinnamon. Pour filling into pie crust and dot with 2 tablespoons butter.

In a medium bowl, combine 1 cup flour, 1 teaspoon cinnamon, 2/3 cup brown sugar and 2/3 cup butter. Cut in the butter until crumbly, then sprinkle over apples.

Bake in the preheated oven for 60 minutes, or until topping is golden brown.

Apple Muffins

Ingredients

2 cups whole wheat flour
1 tablespoon baking powder
1/2 teaspoon salt
1 teaspoon ground cinnamon
3/4 cup nonfat milk
2 egg whites
1/4 cup vegetable oil
1/4 cup honey
1 cup chopped apples

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease one 12-cup muffin tin.

Lightly beat egg whites.

In a separate bowl mix dry ingredients thoroughly.

In a separate bowl, mix remaining ingredients. Gently fold in egg white. Add to the dry ingredients. Stir until barely moistened. Batter will be lumpy.

Fill greased muffin tins two-thirds full. Bake about 20 minutes until lightly browned.

Apple Jack Iowa Pork Chops from Des Moines

Ingredients

1/2 cup all-purpose flour
1/2 teaspoon seasoned salt
4 boneless pork loin chops
1/4 cup butter
1/2 cup chopped green onions
3 Granny Smith apples - peeled, cored and sliced
3 cups sliced fresh mushrooms
1 teaspoon dried thyme
1 teaspoon salt
1/2 teaspoon ground black pepper
1 cup apple brandy
1 cup heavy cream

Directions

In a medium bowl, mix flour with seasoned salt; coat chops evenly with mixture and shake off excess. Over medium-high heat, melt butter in large skillet. Add chops, and cook about 5 minutes, turning once, or until meat surface is browned. Remove chops from pan and set aside on a separate plate.

Add onions, apples, and mushrooms to skillet, cooking just until soft. Add thyme, salt, pepper, and apple brandy; stir to blend. Return chops to skillet and surround with onion mixture. Over medium heat, simmer uncovered, for about 10 minutes. Mix in cream and simmer until sauce thickens, about 10 minutes longer. Do not let cream boil.

Applesauce Raisin Bars

Ingredients

1/4 cup shortening
2/3 cup brown sugar
1 cup applesauce
1 egg
1 cup all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon pumpkin pie spice
1/2 cup raisins

3 tablespoons butter
1 1/2 cups confectioners' sugar
1 teaspoon vanilla extract
1 tablespoon milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

In a medium bowl, cream together shortening and brown sugar until smooth. Blend in the applesauce and egg. Combine the flour, baking soda, salt and pumpkin pie spice, stir into the applesauce mixture. Fold in raisins. Spread the batter evenly in to the prepared pan.

Bake for 20 to 25 minutes in the preheated oven, until firm. To make frosting: Heat butter in a small saucepan until melted and golden brown. Blend in the confectioners' sugar and vanilla. Gradually stir in the milk until icing is smooth and spreadable. Spread over cooled bars before cutting into squares.

Tomato Apple Soup (Tomapple Soup)

Ingredients

2 tablespoons butter
2 tablespoons extra-virgin olive oil
1 onion, chopped
3 cloves garlic, minced
1/2 apple - peeled, cored, and chopped
1/2 cup chopped carrot
1/4 teaspoon dried basil, or to taste
1 pinch dried thyme
2 cups vegetable stock
1 (28 ounce) can diced tomatoes
3 ounces tomato paste, or to taste
salt and ground black pepper to taste

Directions

Melt the butter with the olive oil in a large skillet over medium-high heat. Cook the onion and garlic in the skillet until they begin to brown; add the apple, carrot, basil, and thyme; reduce heat to medium and continue cooking until the carrots are tender, about 10 minutes. Stir in the vegetable stock, tomatoes, and tomato paste; season with salt and pepper. Raise the heat to high and bring to a boil; cover and cook at least 20 minutes, stirring frequently to keep the soup from burning on the bottom.

Pour the soup into a blender, filling the pitcher no more than halfway full. Hold down the lid of the blender with a folded kitchen towel, and carefully start the blender, using a few quick pulses to get the soup moving before leaving it on to puree. Puree in batches until smooth and pour into a clean pot. Alternately, you can use a stick blender and puree the soup right in the cooking pot.

Cranberry, Sausage and Apple Stuffing

Ingredients

12 cups white bread cubes
1 pound sweet Italian sausage,
casings removed
1/4 cup butter
6 cups coarsely chopped leeks
2 tart green apples - peeled,
cored and chopped
2 cups chopped celery
4 teaspoons poultry seasoning
2 teaspoons dried rosemary,
chopped
1 cup dried cranberries
1 1/3 cups chicken broth
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Spread bread cubes in a single layer over two baking sheets. Bake until slightly dry, about 15 minutes.

In a large skillet over medium heat, cook sausage, crumbling coarsely, for about 10 minutes or until evenly brown. Drain off grease, and transfer sausage to a large bowl.

Melt butter in the skillet; add leeks, apples, celery, and poultry seasoning. Cook, stirring frequently, for about 10 minutes. Stir in the rosemary and dried cranberries.

Mix leek mixture and bread cubes with sausage in bowl. Spoon stuffing into turkey, packing loosely.

Bake remaining stuffing in a buttered baking dish, covered, at 350 degrees F (175 degrees C) for about 45 minutes. Uncover, and bake another 15 minutes to brown top.

Awesome Apple Martinis

Ingredients

1 fluid ounce apple schnapps
1 fluid ounce vodka
1 fluid ounce apple juice

Directions

In a cocktail shaker full of ice, combine apple schnapps, vodka and apple juice. Mix well. Pour into glasses and garnish with a slice of Granny Smith apple.

Apple Cheddar Bread

Ingredients

2/3 cup white sugar
2 cups self-rising flour
1 teaspoon ground cinnamon
1/2 cup chopped walnuts
2 eggs, beaten
1/2 cup margarine, melted
1 apple - peeled, cored and finely chopped
1/2 cup shredded Cheddar cheese
1/4 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan.

In a large bowl, combine the sugar, flour, cinnamon walnuts, apples, and cheese. Add the eggs, melted butter or margarine, and milk; stir until well blended. Pour into prepared loaf pan.

Bake in preheated oven for 1 hour, or until done. If loaf starts to brown too much, cover with foil.

Hash Brown Apple Pancake

Ingredients

1 1/4 cups frozen shredded hash brown potatoes, thawed
1/2 cup finely chopped apple
1/4 cup finely chopped onion
1 tablespoon snipped chives
1/4 teaspoon salt
1/4 teaspoon pepper
2 tablespoons butter, divided
2 tablespoons vegetable oil, divided
1/2 cup shredded Swiss cheese

Directions

In a small bowl, combine the hash browns, apple, onion, chives, salt and pepper. In a large nonstick skillet, melt 1 tablespoon butter and 1 tablespoon oil over medium-high heat. Spread half of the hash brown mixture in an even layer in skillet. Sprinkle with cheese; top with remaining hash browns. Press mixture gently into skillet. Cook for 5 minutes or until bottom is browned.

Invert pancake onto a plate. Heat remaining butter and oil in the skillet. Slide pancake, browned side up, into skillet. Cook 5 minutes longer or until bottom is browned and cheese is melted. Slide pancake onto a plate; cut into wedges.

Apple Honey Bundt Cake

Ingredients

1 cup white sugar
1 cup vegetable oil
2 eggs
3/4 cup honey
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1/4 teaspoon ground allspice
3 apples - peeled, cored and shredded
3/4 cup chopped walnuts

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease and flour a 9 inch Bundt pan.

In a large bowl, stir together the sugar and oil. Beat in the eggs until light, then stir in the honey and vanilla. Combine the flour, baking powder, baking soda, salt, cinnamon and allspice; stir into the batter just until moistened. Fold in the apples and nuts.

Bake for 50 to 65 minutes in the preheated oven, or until a toothpick inserted into the crown comes out clean. Let cool for 10 to 15 minutes before inverting onto a plate and tapping out of the pan.

Stuffed Cranberry Apples

Ingredients

1/2 cup sour cream
1/3 cup dried cranberries
1/2 cup brown sugar
1 teaspoon grated orange zest
1 (15 ounce) package ready-to-use refrigerated pie crust
6 apples, cored

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Mix the sour cream, cranberries, brown sugar, and orange zest together and set aside. Slice each pie crust into three strips. Wrap each cored apple with one strip of pastry, covering the bottom of the apple, but leaving the top open. Fill each apple with the prepared filling. Place the wrapped and filled apples into a baking dish.

Bake the apples in the preheated oven until the pastry is evenly browned and the apples are tender, about 30 minutes. Let the apples stand at room temperature for 10 minutes before serving.

Daddy's Apple Salad

Ingredients

1 cup creamy salad dressing, e.g. Miracle Whip
1 cup peanut butter
1/2 cup white sugar
1/2 cup distilled white vinegar
1 cup diced red apple
1 cup diced yellow apple
1 cup halved red grapes
1/2 cup peanuts
1/2 cup miniature marshmallows
1/2 cup raisins
1/2 cup diced celery

Directions

In a large bowl, whisk together the salad dressing, peanut butter and sugar until smooth. Add the vinegar, whisking until dressing is creamy. Add additional vinegar to get creamy consistency, if necessary.

Add the apples, grapes, peanuts, marshmallows, raisins and celery to the dressing mixture and toss until evenly coated. Serve immediately.

Applesauce Pork Loin

Ingredients

1 (3 pound) boneless pork loin
roast
1/2 teaspoon salt
1/4 teaspoon pepper
2 tablespoons vegetable oil
1 cup applesauce
3 tablespoons Dijon mustard
1 tablespoon honey
3 sprigs fresh rosemary

Directions

Sprinkle roast with salt and pepper. In a large skillet, brown roast on all sides in oil. Place on a rack in a shallow roasting pan. Combine the applesauce, mustard and honey; spread over roast. Top with rosemary. Bake, uncovered, at 350 degrees F for 1-3/4 to 2-1/2 hours or until a meat thermometer reads 160 degrees F. Let stand for 10 minutes before slicing.

Warm Apple Pocket

Ingredients

3 sweet apples -- peeled, cored and thinly sliced
2 tablespoons sugar
2 tablespoons flour
pinch of salt
1 teaspoon apple pie spice
1 tablespoon vanilla extract
1 (15 ounce) package prepared, unbaked pie crust, thawed
milk
1 egg, beaten

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a bowl, toss apple slices together with sugar, flour, salt, apple pie spice, and vanilla extract until evenly coated.

Lay pie dough flat on a lightly greased baking sheet. Pile apples on one side of dough, leaving a 1 inch border. Brush border and opposite half side of dough with milk. Fold dough over apples, being careful not to over-stuff or the dough will tear. Fold over edges and pinch together to seal. Cut several small slits in the top of the pocket with a sharp knife, then brush top with beaten egg.

Bake in the preheated oven for 40 minutes, or until flakey and golden brown. Serve warm, or at room temperature.

Ruby Apple Salad

Ingredients

1 (3 ounce) package cherry gelatin
2 tablespoons red-hot candies
1 3/4 cups boiling water
1 1/2 cups chopped apples
1/2 cup chopped celery
1/2 cup chopped walnuts

Directions

In a bowl, stir gelatin and candies in boiling water until dissolved. Chill until partially set. Fold in apples, celery and walnuts. Pour into a 1-qt. serving bowl. Chill until firm, at least 4 hours.

Mulled Apple Champagne Punch

Ingredients

3 tablespoons pumpkin pie spice
1 tablespoon grated orange zest
1 (12 fluid ounce) can frozen apple juice concentrate, thawed
3 quarts Chablis wine
1 (750 milliliter) bottle dry champagne, chilled

1 (8 ounce) can pineapple chunks
1 orange, sliced into rounds
1 (4 ounce) jar maraschino cherries, drained

Directions

In a saucepan, combine pumpkin pie spice and orange zest to apple juice concentrate. Bring to a boil and simmer 10 minutes. Remove from heat. In a large pitcher, combine spiced apple juice concentrate and white wine. Chill in refrigerator overnight.

Strain the wine mixture through a coffee filter, being careful not to disturb the spices which have settled to the bottom of the pitcher.

Just before serving, slide in the ice ring. Slowly pour the champagne down the side of the bowl to retain as much carbonization as possible.

To make Ice Ring: In a ring shaped mold, combine pineapple chunks, orange slices and maraschino cherries. Pour in just enough water to hold the fruit together in the ring. freeze overnight.

Swiss Apple Pie

Ingredients

1 egg
3/4 cup sugar
1/2 teaspoon vanilla extract
1/2 cup all-purpose flour
1 teaspoon baking powder
1/8 teaspoon salt
1 cup chopped, peeled tart apple
1/2 cup chopped walnuts

Directions

In a bowl, combine the egg, sugar and vanilla. Combine the flour, baking powder and salt; stir onto egg mixture just until moistened. Fold in apples and walnuts. Transfer to a greased 9-in. pie plate. Bake at 350 degrees F for 30 minutes or until golden brown and a toothpick inserted near the center comes out clean. Cool on a wire rack.

Apple-Cinnamon Farfel Kugel

Ingredients

1 cup hot water
1 cup matzo farfel
1/2 cup white sugar
2 large apples - peeled, cored and shredded
2 teaspoons ground cinnamon
3 egg whites, stiffly beaten

Directions

Preheat oven to 375 degrees F (190 degrees C). Spray an 8x8 inch baking dish with non-stick cooking spray.

In a large bowl, combine the water and farfel. Add the sugar, apple, and cinnamon. Fold in the egg whites. Pour mixture into the prepared baking dish and dust the top with more cinnamon.

Bake at 375 degrees F (190 degrees C) for 45 minutes.

Easy Apple-Carrot Coleslaw

Ingredients

1 (12 ounce) package shredded coleslaw mix
4 1/2 cups shredded red cabbage
3 tablespoons coarse kosher salt
2 tablespoons apple cider vinegar
2 large apples, cored
2 large carrots, grated
1/2 cup fat-free mayonnaise
1/2 cup fat free sour cream
1 teaspoon celery seed
ground black pepper to taste

Directions

Place a large colander into the sink. Place the coleslaw mix and red cabbage into the colander. Sprinkle lightly with salt, toss, and allow to stand 15 minutes.

Pour the vinegar into a large bowl. Grate apples into the bowl and toss with vinegar to keep from turning brown. Stir in the grated carrots, mayonnaise, sour cream, and celery seed until evenly coated. Season with black pepper to taste.

Rinse the coleslaw mix and cabbage with very cold water; drain, pressing out as much water as possible. Taste, and if still too salty, repeat the process. Pat dry with paper towels. Stir coleslaw and cabbage into apple mixture, and toss to coat evenly with dressing. Chill until ready to serve; stir before serving.

Holiday Cranberry Applesauce

Ingredients

3 pounds cooking apples, such as McIntosh or Rome, cored and sliced (do not peel)
1 1/2 cups cranberry juice cocktail
2/3 cup red hot cinnamon candies (available in cake-decorating aisle)

Directions

In a large pot, combine all ingredients. Bring to a boil. Cook over medium heat, covered, 15 minutes.

Lower heat; simmer until apples are very soft, about 20 minutes. Cool slightly. Transfer to a food processor with the knife blade; process until smooth. Serve warm, chilled or at room temperature.

Candy Apple Jelly

Ingredients

4 cups apple juice
1/2 cup red-hot candies
1 (1.75 ounce) package powdered
fruit pectin
4 1/2 cups sugar

Directions

In a large kettle, combine apple juice, candies and pectin. Bring to a full rolling boil over high heat, stirring constantly. Stir in sugar; return to a full rolling boil. Boil for 2 minutes, stirring constantly. Remove from the heat; skim off any foam and undissolved candies. Pour hot liquid into hot jars, leaving 1/4-in. headspace. Adjust caps. Process for 5 minutes in a boiling-water bath.

Fresh Apple Cake I

Ingredients

1 cup white sugar
1/3 cup butter
1 egg
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 pinch salt
1 1/2 teaspoons ground cinnamon
1 1/2 teaspoons vanilla extract
2 cups apple - peeled, cored and chopped
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch cast iron skillet. In a medium bowl, mix the flour, baking soda, salt and cinnamon together and set aside.

In a large bowl, cream the butter and sugar until fluffy. Add the egg and beat well. Add the vanilla. Add the flour mixture and beat well. Fold in the chopped apples and nuts.

Pour batter into a greased 9 inch cast iron skillet or cake pan. Bake at 350 degrees F (175 degrees C) for 45 minutes, or until a toothpick inserted into the cake comes out clean.

Apple Pumpkin Desserts

Ingredients

1 (21 ounce) can apple pie filling
1 (15 ounce) can pumpkin
1 (14 ounce) can EAGLE
BRANDB® Sweetened
Condensed Milk
2 large eggs
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
1 cup gingersnap crumbs
2 tablespoons butter or margarine,
melted

Directions

Preheat oven to 400 degrees F. Spoon equal portions of apple filling into 8 (6-ounce) lightly greased custard cups.

In large bowl, combine pumpkin, sweetened condensed milk, eggs, cinnamon, nutmeg and salt; mix well. Spoon equal portions over apple filling.

Combine gingersnap crumbs and butter in a small bowl. Sprinkle over pumpkin filling. Place cups on 15x10-inch baking pan.

Bake 10 minutes. Reduce oven temperature to 350 degrees F; bake 15 minutes longer or until set. Cool. Serve warm. Store leftovers covered in refrigerator.

Apple Dumplings I

Ingredients

3 tablespoons butter
3/4 teaspoon ground cinnamon
3/4 teaspoon ground allspice
3/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1/3 cup packed brown sugar
6 apples
2 tablespoons red currant jelly
1 1/2 cups boiling water
1 1/2 cups white sugar
3 tablespoons apple juice
1 recipe pastry for a 9 inch double crust pie

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a large shallow baking dish.

Roll dough into a 18x12 inch rectangle that's 1/8 inch thick. Cut dough into 6 squares.

Combine butter, cinnamon, allspice, nutmeg, cloves and brown sugar. Peel and core apples. Place one apple on each square of pastry. In center of each apple place 1 teaspoon red currant jelly. Spread spice mixture over each apple; bring points of pastry together and seal. Place apples in the prepared baking dish with the seams either on top or underneath the apples.

Bake at 375 degrees F (190 degrees C) for 30 minutes. In a saucepan combine boiling water, granulated sugar, and apple juice. Cook until sugar is dissolved. Pour over baked apples and bake for an additional 20 minutes. Baste frequently. Serve warm. Makes 6 servings.

Applesauce Cake I

Ingredients

1/2 cup butter
1 cup white sugar
1 cup chilled applesauce
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/2 cup raisins
1/2 cup chopped walnuts

Directions

Cream butter or margarine with sugar. Add applesauce; beat well. Stir in flour, soda, and spices. Add nuts and raisins.

Pour the batter into a greased and floured 8 inch square pan. Bake at 350 degrees F (175 degrees C) for 40 minutes, or until done. Serve warm.

Apple Cake

Ingredients

1/4 cup butter (no substitutes),
softened
1 cup sugar
1 egg
1 teaspoon vanilla extract
1 cup all-purpose flour
1 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1/4 teaspoon ground nutmeg
2 medium tart apples, peeled and
grated
1/2 cup chopped walnuts
BUTTER SAUCE:
1/2 cup butter
1/2 cup sugar
1/2 cup packed brown sugar
1/2 cup half-and-half cream

Directions

In a mixing bowl, cream butter and sugar. Beat in egg and vanilla. Combine the flour, baking soda, cinnamon, salt and nutmeg; gradually add to the creamed mixture. Stir in apples and walnuts. Pour into a greased 8-in. square baking dish. Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean.

Meanwhile, in a saucepan, melt butter. Stir in sugars and cream. Bring to a boil over medium heat, stirring constantly. reduce heat. Simmer, uncovered, for 15 minutes, stirring occasionally. Serve over warm cake.

Baked Apple Pudding

Ingredients

- 1/4 cup butter, softened
- 1 cup sugar
- 1 egg
- 1 cup all-purpose flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground cinnamon
- 2 cups grated peeled tart apples
- 1/4 cup chopped walnuts
- 1 teaspoon vanilla extract
- 4 cups vanilla frozen yogurt

Directions

In a mixing bowl, beat together the butter, sugar and egg until blended. In a bowl, combine the flour, baking soda, salt, nutmeg and cinnamon; gradually add to the sugar mixture and mix well. Stir in the apples, walnuts and vanilla until well combined.

Spread mixture into an 8-in. square baking dish coated with nonstick cooking spray. Bake at 350 degrees F for 35-40 minutes or until pudding is lightly browned and springs back when lightly touched. Serve warm with frozen yogurt.

Sausage Apple Quiche

Ingredients

1 (9 inch) refrigerated pie crust
3/4 cup shredded Swiss cheese
2 tablespoons Parmesan cheese
1 tablespoon chopped fresh chives
1 tablespoon chopped fresh parsley
1 (12 ounce) package Bob Evans® Original or Maple Sausage Links
4 eggs
1 1/2 cups milk
3/4 teaspoon salt
3/4 teaspoon sugar
1 dash cayenne pepper (optional)
1 medium apple, cut into 1/4-inch slices

Directions

Preheat oven to 425 degrees F. Line 10-inch quiche or pie pan with pie crust. Sprinkle cheeses, chives and parsley over bottom of crust. Cook sausage in large skillet over medium heat until no longer pink in the center. Arrange in spoke fashion over cheese layer. Beat eggs in medium bowl with wire whisk until light in color. Whisk in milk, salt and sugar until well blended. Carefully pour egg mixture over sausage layer; sprinkle with cayenne pepper, if desired. Arrange apple slices around outside edge of quiche, pressing down slightly into egg mixture to coat apples. Bake 20 minutes. Reduce oven temperature to 350 degrees F; bake 15 to 20 minutes more or until knife inserted into center comes out clean. Refrigerate leftovers.

Red-Hot Apples

Ingredients

4 medium tart apples, cored
4 teaspoons brown sugar
1/4 cup red cinnamon candies
Vanilla ice cream (optional)

Directions

Place each apple in the center of a piece of heavy-duty foil (12 in. square). Spoon 1 teaspoon sugar and 1 tablespoon red-hots into the center of each apple. Fold foil around apple and seal tightly. Grill, covered, over medium-hot heat for 30 minutes or until apples are tender. Carefully transfer apples and syrup to bowls. Serve warm with ice cream if desired.

Mock Apple Pie III

Ingredients

2 (9 inch) pie shell
36 buttery round crackers
1 3/4 cups water
2 cups white sugar
1 1/2 teaspoons cream of tartar
2 tablespoons cider vinegar
2 tablespoons butter
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 425 degrees F (220 degrees C).

Arrange crackers in pastry-lined pie pan and set aside.

In medium saucepan, combine water, sugar, and cream of tartar. Stir well and bring to a boil. Reduce heat and simmer for 15 minutes. Remove from heat. Stir in vinegar.

Cool sugar mixture, then pour over crackers. Dot crackers with butter and sprinkle with cinnamon. Cover with second pastry shell. Seal edges and cut steam vents in top.

Bake in preheated oven for 30 minutes or until crust is golden brown. Cool and serve with ice cream or whipped cream if desired.

Applesauce Fruitcake

Ingredients

1 1/2 cups white sugar
1 cup shortening
2 eggs
3 1/4 cups all-purpose flour
1 1/2 teaspoons baking soda
2 teaspoons ground cinnamon
1 teaspoon ground allspice
1 teaspoon ground cloves
1/2 teaspoon salt
1 1/2 cups chopped walnuts
1 1/2 cups raisins
1 1/2 cups dates, pitted and chopped
1/2 cup maraschino cherries, coarsely chopped
2 cups applesauce
6 maraschino cherries, halved
6 pecan halves

Directions

Preheat oven to 325 degrees F (160 degrees C). Grease a 10 inch tube pan. Line bottom with parchment paper and grease again.

In large bowl, cream sugar and shortening until light and fluffy. Add eggs and blend well.

Lightly spoon flour into measuring cup; level off. Combine 1/2 cup of flour with nuts, raisins, dates and 1/2 cup cherries, stir until coated. Set aside.

Add remaining 2 3/4 cups flour, baking soda, cinnamon, allspice, cloves and salt to egg mixture. Blend at low speed until moistened, then beat 2 minutes on medium speed.

Fold fruit and nut mixture and applesauce into batter. Pour batter into a 10 inch tube pan. Arrange cherry halves and pecans on top.

Bake at 325 degrees F (160 degrees C) for 1 hour and 15 to 45 minutes, or until toothpick inserted in center comes clean. Cool upright in pan 5 minutes. Turn upright onto wire rack and remove pan and parchment paper. Cool completely.

Baked Apple-Raisin Stuffing

Ingredients

1/4 cup chopped onion
1 celery rib, chopped
2 tablespoons butter or margarine
1/2 cup cubed peeled tart apples
1/4 cup golden raisins
1/2 teaspoon chicken bouillon granules
1/4 teaspoon salt
1/4 teaspoon rubbed sage
1/4 teaspoon poultry seasoning
1/8 teaspoon pepper
1/3 cup chicken broth
2 cups cubed crustless day-old bread

Directions

In a skillet, saute onion and celery in butter until tender. Add the apple, raisins, bouillon, salt, sage, poultry seasoning and pepper. Cook and stir 1-2 minutes longer. Stir in broth. Pour over bread crumbs; toss to coat.

Transfer to a greased 1-qt. baking dish. Cover and bake at 350 degrees F for 25 minutes. Uncover; bake 20-25 minutes longer or until top is golden brown.

Apple Loaf

Ingredients

2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup chopped walnuts
1/2 cup butter, softened
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 cup apples - peeled, cored and shredded

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x5 inch loaf pan.

Mix together flour, baking powder, soda, salt and nuts.

In a large bowl, beat margarine, sugar and 1 egg until smooth. Beat in second egg, and stir in vanilla. Stir in shredded apples. Pour flour mixture into batter; stir just until moistened. Spread into prepared pan.

Bake for 50 to 60 minutes, or until an inserted toothpick comes out clean. Let stand 10 minutes, then remove from pan. Place on a rack to cool.

Cranberry, Sausage and Apple Stuffing

Ingredients

12 cups white bread cubes, baked until slightly dry
1 pound sweet Italian sausage, casings removed
1/4 cup butter
6 cups coarsely chopped leeks
4 teaspoons poultry seasoning
2 cups chopped celery
3 tart apples - peeled, cored and chopped
1 cup dried cranberries
2 teaspoons dried rosemary, crushed
1 1/3 cups chicken stock
salt to taste
ground black pepper to taste

Directions

Saute; sausage in a large skillet over medium heat, crumbling coarsely, for about 10 minutes. Remove sausage to a large bowl with a slotted spoon. Empty pan of grease.

Into the same pan melt the butter. Add the leeks or onions, apples, celery and poultry seasoning. Saute until softened, about 10 minutes. Add the rosemary, dried cranberries and cooked sausage. Mix all with the dried bread cubes. Season to taste with salt and pepper. Moisten with the chicken stock.

Stuff turkey with about 5 cups for a 14 pound turkey. Add additional chicken stock to moisten stuffing if needed. Remaining stuffing can be baked in a covered buttered casserole at 350 degrees F (175 degrees C) for about 45 minutes. Uncover and bake for another 15 minutes to brown top.

Grilled Shrimp and Apple Skewers

Ingredients

3 tablespoons honey
3 tablespoons olive oil
1 tablespoon chopped fresh basil
1 tablespoon strawberry jam
1/4 teaspoon crushed red pepper flakes
1 clove garlic, minced
2 tablespoons red wine vinegar
1 tablespoon lemon juice
2 teaspoons white sugar
2 Gala apples, cored and cut into eighths
16 jumbo shrimp, peeled and deveined

Directions

Whisk together the honey, olive oil, basil, strawberry jam, red pepper flakes, garlic, red wine vinegar, lemon juice and white sugar in a small bowl. Place the apples and shrimp into a large resealable plastic bag. Pour the marinade over the shrimp and apples, seal the bag, and shake to coat; refrigerate for 30 minutes.

Preheat an outdoor grill for medium-high heat.

Thread the shrimp and apples alternately on 4 metal or soaked wooden skewers. Discard the remaining marinade.

Cook the skewers on the preheated grill until the shrimp are opaque, about 5 minutes per side.

Topsy-Turvy Apple Pie

Ingredients

2 (9 inch) pie shell
1/4 cup butter
1/2 cup pecan halves
1/2 cup packed brown sugar
5 large apples - peeled, cored and sliced
1 tablespoon lemon juice
1 tablespoon all-purpose flour
1/2 cup white sugar
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 pinch salt

Directions

Preheat oven to 400 degrees F (200 degrees C).

Spread butter or margarine evenly on bottom and sides of a 9-inch pie plate. Press pecans, rounded side down, into butter layer. Pat brown sugar evenly over nuts, then lay one pastry shell over brown sugar layer.

Place apples in a large bowl and sprinkle with lemon juice.

In a small bowl combine flour, sugar, cinnamon, nutmeg, and salt. Mix well. Toss mixture with apples, coating thoroughly.

Spread apples into pie plate. Cover apples with second pastry shell. Crimp edges of pastry and make steam vents in top.

Bake in preheated oven for 50 minutes. Cool 5 minutes then place serving plate over top of pie; invert pie onto plate. Carefully remove pie pan. Serve warm or cool.

Apple Snack Cake

Ingredients

3 eggs
2 1/4 cups sugar
1 (5 ounce) can evaporated milk
1 tablespoon vanilla extract
2 1/4 cups all-purpose flour
1 tablespoon ground cinnamon
2 1/4 teaspoons baking powder
1/2 teaspoon salt
2 medium tart apples, peeled and thinly sliced
1 1/2 cups chopped walnuts
whipped topping

Directions

In a mixing bowl, combine the eggs, sugar, milk and vanilla. Combine the flour, cinnamon, baking powder and salt; add to egg mixture and mix well. Stir in the apples and walnuts. Transfer to a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool on wire rack. Cut into squares. Serve with whipped topping if desired.

Nutty Sour Cream Apple Pie

Ingredients

3 tablespoons all-purpose flour
1/4 teaspoon salt
1/4 teaspoon ground nutmeg
1 egg
1/2 cup sour cream
1/3 cup honey
1/2 teaspoon vanilla extract
4 large tart apples, peeled and sliced
1 (9 inch) unbaked pastry shell

TOPPING:

1/2 cup coarsely chopped pecans
3 tablespoons brown sugar
1 teaspoon ground cinnamon

Directions

In a large bowl, combine the flour, salt and nutmeg. In another bowl, combine the egg, sour cream, honey and vanilla until smooth. Stir into dry ingredients. Fold in the apples. Spoon into pastry shell. Combine the topping ingredients; sprinkle over filling.

Bake at 425 degrees F for 25 minutes. Reduce heat to 325 degrees F; bake 25-30 minutes longer or until the apples are tender (cover pie edges loosely with foil if necessary to prevent overbrowning). Cool on a wire rack. Store in the refrigerator.

Apple Carrot Muffins

Ingredients

1 3/4 cups raisin bran cereal
1 1/4 cups all-purpose flour
3/4 cup sugar
1 1/4 teaspoons baking soda
1 teaspoon ground cinnamon
1/4 teaspoon salt
1 egg
3/4 cup buttermilk
1/4 cup canola oil
3/4 cup finely chopped peeled tart apple
3/4 cup grated carrots
1/4 cup chopped walnuts

Directions

In a bowl, combine the first six ingredients. In a small bowl, beat the egg, buttermilk and oil. Stir into dry ingredients just until moistened. Fold in apple, carrots and walnuts. Fill paper-lined muffin cups or cups coated with nonstick cooking spray three-fourths full. Bake at 400 degrees F for 20-23 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack. Serve warm.

Dutch Apple Dessert

Ingredients

5 medium all purpose apples,
pared, cored and sliced
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
1 teaspoon ground cinnamon
1/2 cup cold butter or margarine
1 1/2 cups biscuit baking mix,
divided
1/2 cup firmly packed brown
sugar
2 tablespoons cold butter or
margarine
1/2 cup chopped nuts

Directions

Preheat oven to 325 degrees F. In medium bowl, combine apples, sweetened condensed milk and cinnamon.

In large bowl, cut 1/2 cup butter into 1 cup biscuit mix until crumbly. Stir in apple mixture. Pour into greased 9-inch square baking pan.

In small bowl, combine remaining 1/2 cup biscuit mix and brown sugar; cut in remaining 2-tablespoon butter until crumbly. Add nuts. Sprinkle evenly over apple mixture.

Bake 1 hour or until golden. Serve warm with ice cream if desired. Store leftovers covered in refrigerator.

Top Secret Apple Pie

Ingredients

1 recipe pastry for a 9 inch double crust pie
4 cups tart apples - peeled, cored and chopped
1 cup white sugar
1 cup light brown sugar
2 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
1/4 teaspoon ground coriander
1/4 teaspoon ground allspice
1/8 teaspoon ground cloves
1 tablespoon butter, softened
1 tablespoon turbinado sugar

Directions

Preheat oven to 350 degrees F (175 degrees C.)

Roll one ball of dough out to fit a 9 inch pie plate. Place bottom crust in pie plate. Roll out top crust and set aside.

In a large bowl, combine sliced apples, white sugar, brown sugar, 2 tablespoons flour, cinnamon, nutmeg, coriander, allspice and cloves. Mix well and pour into pie shell. Dot with remaining tablespoon butter. Cover with top crust, seal edges, and cut away excess dough. Make several small slits in the top to allow steam to escape. Sprinkle top with turbinado sugar.

Bake in the preheated oven for 60 to 90 minutes, or until crust is golden brown and filling is bubbly.

Oat Applesauce Muffins

Ingredients

- 1 cup rolled oats
- 1 cup buttermilk
- 1 cup whole wheat flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 cup brown sugar
- 1/2 cup applesauce
- 1 egg

Directions

Place oats in a small bowl, pour in buttermilk. Let sit for two hours at room temperature.

Preheat oven to 375 degrees F (190 degrees C). Grease 12 muffin cups or line with paper muffin liners.

In a large bowl, stir together whole wheat flour, baking powder, baking soda and brown sugar. Stir in oat/buttermilk mixture, applesauce and egg; mix well. Pour batter into prepared muffin cups.

Bake in preheated oven for 30 minutes, until a toothpick inserted into center of muffin comes out clean.

Maple Apple Cream Pie

Ingredients

1 (9 inch) unbaked pastry shell
2 tablespoons butter
6 medium Golden Delicious apples, peeled and cut into eighths
1/2 cup packed brown sugar
2 tablespoons cornstarch
1/3 cup maple syrup
1 (12 fluid ounce) can evaporated milk
1 egg yolk, lightly beaten
1 teaspoon vanilla extract
1/2 cup heavy whipping cream
1 tablespoon sugar
1/4 teaspoon ground cinnamon

Directions

Line unpricked pastry shell with a double thickness of heavy-duty foil. Bake at 450 degrees for 8 minutes. Remove foil; bake 5 minutes longer. Cool on a wire rack.

In a skillet, melt butter. Add apples and brown sugar; cook and stir until apples are tender and coated, 15-20 minutes. Cool to room temperature. Spread evenly into shell.

In a saucepan, combine cornstarch and syrup until smooth; gradually add milk. Cook and stir over medium-high heat until thickened and bubbly. Reduce heat; cook and stir 2 minutes longer. Remove from the heat. Stir a small amount of hot filling into egg yolks; return all to pan, stirring constantly. Bring to a gentle boil; cook and stir 2 minutes longer. Remove from the heat; add vanilla. Cool to room temperature without stirring. Pour over apples. Chill until set, about 2 hours.

In a small mixing bowl, beat cream until it begins to thicken. Add sugar and cinnamon; beat until stiff peaks form. Serve with pie. Store in the refrigerator.

Mum's Irish Apple Pie

Ingredients

1 1/2 cups all-purpose flour
3/4 cup cake flour
1/2 teaspoon salt
1 tablespoon white sugar
1 cup unsalted butter
3 tablespoons shortening
1/4 cup sour cream
1/8 teaspoon lemon juice

5 large Granny Smith apples -
peeled, cored and sliced
1/2 cup white sugar
2 tablespoons all-purpose flour
1/2 tablespoon ground nutmeg
1/8 teaspoon lemon juice

1 egg, beaten

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch pie pan.

To Make Crust: In a large bowl, combine flours, salt and sugar. Cut in butter and shortening until coarse crumbs are formed. Mix in sour cream and lemon juice. Keep mixing until dough forms a ball; dough may be slightly lumpy, this is fine. Wrap dough ball in plastic wrap and allow to chill for 1 hour.

Once chilled, take dough out of refrigerator and cut it in half; keep one half covered and in the refrigerator. Roll dough to 1/8 of an inch. To lift pie shell, roll dough around rolling pin and then unroll into pie pan. Trim overhanging edges of pie crust.

To Make Filling: Place apples into pie shell. In a small bowl, combine sugar, flour and nutmeg; mix thoroughly. Sprinkle mixture over apples. Squirt lemon juice over apples. Place pie in refrigerator while top crust is rolled out.

Remove pie from refrigerator. Brush outer edge of bottom crust with beaten egg. Place second crust on top of pie; crimp pie shell edges together. Brush entire top crust with egg and cut 4 steam slots into it.

Bake in a preheated 350 degrees F (175 degrees C) oven for 45 minutes, or until golden brown. Allow pie to completely cool before serving. Serve warm with whipped cream or vanilla ice cream.

French Apple Tart (Tarte de Pommes a la

Ingredients

Pastry:

1 1/3 cups all-purpose flour
1 pinch salt
1/2 cup butter, softened
1 egg yolk
3 tablespoons cold water, or as needed

Frangipane:

1/2 cup butter, softened
1/2 cup white sugar
1 egg, beaten
1 egg yolk
1 tablespoon apple brandy
2/3 cup ground almonds
2 tablespoons all-purpose flour

4 medium sweet apples - peeled, cored, halved and thinly sliced
1 teaspoon white sugar for decoration
1/4 cup apricot jelly

Directions

In a medium bowl, stir together 1 1/3 cups of flour and salt. Add the butter, 1 egg yolk and water, and stir until the mixture forms large crumbs. If it is too dry to press a handful together, stir in more water. Press the dough into a ball, and wrap in plastic wrap. Flatten slightly, and refrigerate for at least 30 minutes, or until firm. This part can be done up to three days in advance.

To make the frangipane, cream together the butter and 1/2 cup of sugar in a medium bowl until light and soft. Gradually mix in the egg and the remaining egg yolk one at a time. Stir in the apple brandy. Stir 2 tablespoons of flour into the ground almonds, then mix into the batter. Set aside.

Roll the pastry dough out to about a 12 inch circle on a lightly floured surface. Fold loosely into quarters, and center the point in a 10 inch tart or pie pan. Unfold dough, and press into the bottom and up the sides. Prick with a fork all over, and flute the edges. Return pastry to the refrigerator to chill until firm.

Preheat the oven to 400 degrees F (200 degrees C). Place a baking sheet inside the oven while it preheats.

Spoon the frangipane into the chilled pastry, and spread into an even layer. Arrange the apple slices in an overlapping spiral pattern. Each slice should have one edge pressed into the frangipane until it touches the pastry base, and then overlap the previous slice. Start at the outside edge, and work towards the center.

Place the pie plate on top of the baking sheet in the preheated oven. Bake for 15 minutes, or until the filling begins to brown. Reduce the oven temperature to 350 degrees F (175 degrees C). Bake for another 10 minutes, then sprinkle sugar over the top of the tart. Return to the oven for 10 more minutes, or until the sugar caramelizes slightly.

Cool the tart on a wire rack. A short time before serving, warm the apricot jelly. Add some water if necessary to make it a liquid consistency. Brush onto the tart for a nice shine.

Grandma's Applesauce Cake

Ingredients

3/4 cup raisins
1 cup hot water
1/2 cup shortening
2 cups sugar
1 egg
1 1/2 cups applesauce
2 1/2 cups all-purpose flour
1/2 cup chopped walnuts
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground nutmeg
2 teaspoons baking soda
1/2 cup boiling water
confectioners' sugar

Directions

Place raisins and hot water in a small bowl; set aside. In a large mixing bowl, combine remaining ingredients except last three. Dissolve baking soda in boiling water; add to batter. Mix well. Drain softened raisins and fold into batter. Pour into a greased and floured 13-in. x 9-in. x 2-in. baking pan. Bake at 300 degrees F for 40 minutes. If desired, dust top with confectioners' sugar. Serve warm or cold. Store in an airtight container.

Applesauce Cookies I

Ingredients

3/4 cup shortening
1 cup packed brown sugar
1 egg
1/2 cup applesauce
2 1/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 teaspoon ground cinnamon
1 cup raisins
1/2 cup chopped walnuts

Directions

Preheat oven to 375 degrees F (195 degrees C). Grease cookie sheets.

In a large bowl, cream the shortening, sugar, and egg. Stir in the applesauce. Sift together the flour, baking soda, salt, and cinnamon; stir into the creamed mixture. Then mix in the raisins and nuts.

Drop by teaspoonfuls onto the prepared cookie sheets. Bake 10 to 12 minutes in the preheated oven. Remove to cool on wire racks.

Apple Butterscotch Crumb Pie

Ingredients

1/2 cup all-purpose flour
1/8 teaspoon salt
3 tablespoons shortening
4 teaspoons water

FILLING:

1 cup thinly sliced peeled apples
1/2 teaspoon lemon juice
2 tablespoons all-purpose flour
2 tablespoons sugar
1/4 teaspoon ground cinnamon
1/8 teaspoon salt

TOPPING:

1/2 cup butterscotch chips
1 tablespoon butter or margarine
2 tablespoons all-purpose flour

Directions

In a bowl, combine the flour and salt; cut in shortening until crumbly. Gradually add water, tossing with a fork until dough forms a ball. Cover and refrigerate for at least 30 minutes. Shape into two balls; roll into two 6-in. circles. Transfer to two 4-1/2-in. pie plates. Trim pastry 1/2 in. beyond edge; flute edges. Set aside.

Place apples in a bowl; sprinkle with the lemon juice, flour, sugar, cinnamon and salt. Toss to combine. Spoon into pastry shell. Bake at 375 degrees F for 15 minutes. Remove from the oven.

For topping, melt butterscotch chips and butter in a small saucepan over low heat, stirring constantly. Remove from the heat; stir in flour with a fork until crumbly. Sprinkle over top of apple mixture. Bake 15-20 minutes longer or until apples are tender.

French Apple Bread Pudding

Ingredients

3 eggs
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
3 medium all-purpose apples,
pared, cored and finely chopped
1 3/4 cups hot water
1/4 cup butter or margarine,
melted
1 teaspoon ground cinnamon
1 teaspoon vanilla extract
4 cups cubed French bread
1/2 cup raisins (optional)

Directions

Preheat oven to 350 degrees F. In large bowl, beat eggs; add sweetened condensed milk, apples, water, butter, cinnamon and vanilla. Stir in bread and raisins (optional), moistening completely. Turn into buttered 9-inch square baking pan.

Bake 50-55 minutes or until knife inserted near center comes out clean. Cool. Serve warm with ice cream if desired. Refrigerate leftovers.

Delicious Apple Sauce

Ingredients

2 apples - peeled, cored and shredded
1 teaspoon ground cinnamon
1/4 cup water
3 tablespoons brown sugar

Directions

Place shredded apples in a medium saucepan over medium low heat. Sprinkle with cinnamon, then add water and cook until the apple bits become soft and mushy.

Stir in brown sugar and mix well; if desired, top with ice cream and serve.

Apple Puff Pancake

Ingredients

6 eggs
1 1/2 cups milk
1 teaspoon vanilla extract
1 cup all-purpose flour
3 tablespoons sugar
1/2 teaspoon salt
1/4 teaspoon ground cinnamon
2 tablespoons butter
2 apples - peeled, cored and sliced
3 tablespoons brown sugar

Directions

Preheat the oven to 425 degrees F (220 degrees C).

In a large bowl, use an electric mixer to blend eggs, milk and vanilla. Add flour, sugar, salt and cinnamon; mix just until blended. Set aside.

Melt butter in a 9x9 inch square pan. Arrange apple slices in the bottom of the pan, and pour the batter over them. Sprinkle brown sugar over the top.

Bake for 20 minutes in the preheated oven, or until puffed and lightly browned.

Crunchy Apple-Pecan Slaw

Ingredients

5 cups shredded cabbage
2 sweet apples, diced
1/2 cup coarsely chopped
pecans, toasted
1/2 cup golden raisins
3 green onions, chopped
1/2 cup reduced-fat mayonnaise
1/2 cup 1% buttermilk
1 tablespoon lemon juice
1 tablespoon honey
1/4 teaspoon pepper

Directions

In a large bowl, toss the cabbage, apples, pecans, raisins and onions. In a small bowl, whisk the remaining ingredients. Pour over cabbage mixture and toss to coat. Cover and refrigerate until serving.

Vanilla-Glazed Apple Cookies

Ingredients

1/2 cup shortening
1 1/3 cups packed brown sugar
1 egg
1/4 cup milk
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground nutmeg
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1 cup chopped walnuts
1 cup finely diced peeled apple
1 cup raisins

VANILLA GLAZE:

1 1/2 cups confectioners' sugar
1 tablespoon butter or margarine,
melted
1/2 teaspoon vanilla extract
1/8 teaspoon salt
2 teaspoons milk

Directions

In a large mixing bowl, cream shortening and brown sugar. Beat in egg and milk. Combine the flour, baking soda, nutmeg, cinnamon and cloves; gradually add to the creamed mixture. Stir in walnuts, apple and raisins.

Drop by rounded tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 400 degrees F for 8-10 minutes or until edges begin to brown. Remove to wire racks.

In a small bowl, combine the confectioners' sugar, butter, vanilla, salt and enough milk to achieve drizzling consistency. Drizzle over warm cookies.

Caramel Apple Bars I

Ingredients

2 cups all-purpose flour
2 cups quick cooking oats
1 1/2 cups packed brown sugar
1 teaspoon baking soda
1 1/4 cups butter
1 1/2 cups caramel ice cream
topping
1/2 cup all-purpose flour
2 cups chopped apples
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F. Grease a 15 x 10 x 1 inch pan.

In a small pan over low heat, melt the butter or margarine. In large bowl, combine 2 cups flour, 2 cups quick cooking oats, brown sugar, baking soda, and melted butter or margarine. Mix until crumbly. Press half of mixture (about 2-1/2 cups) in the greased pan. Set aside the rest. Bake for 8 minutes.

In a small pan over medium heat, combine caramel topping and 1/2 cup flour. Bring to a boil, stirring constantly. Still stirring constantly, boil for 2 or 3 minutes until slightly thickened. Spread apples and nuts onto the baked crust. Pour hot caramel mixture evenly over apples and nuts. Sprinkle reserved crumbly mixture evenly over the top.

Return pan to oven. Bake 20-25 minutes or until golden brown. Cool completely in pan. Cut into bars. (Refrigeration makes cutting easier). Store tightly covered.

Pork and Apple Supper

Ingredients

1 1/2 pounds boneless pork,
cubed
1 tablespoon vegetable oil
4 cups water
1 tablespoon chicken bouillon
granules
1 teaspoon dried thyme
1/4 teaspoon pepper
1 bay leaf
10 small red potatoes, quartered
4 medium tart apples, peeled and
cut into wedges
2 tablespoons cornstarch
2 tablespoons cold water

Directions

In a Dutch oven, brown pork in oil. Add water, bouillon, thyme, pepper and bay leaf; bring to a boil. Reduce heat; cover and simmer for 1-1/2 to 2 hours or until pork is almost tender.

Add potatoes; cover and cook for 15 minutes. Add apples; cover and cook for 10-12 minutes or until crisp-tender. Discard bay leaf.

Combine cornstarch and cold water until smooth; stir into pork mixture. Bring to a boil; cook and stir for 2 minutes or until thickened.

Apple Pumpkin Muffins

Ingredients

2 1/2 cups all-purpose flour
2 cups sugar
1 tablespoon pumpkin pie spice
1 teaspoon baking soda
1/2 teaspoon salt
2 eggs
1 cup canned or cooked pumpkin
1/2 cup vegetable oil
2 cups finely chopped peeled apples
STREUSEL:
1/4 cup sugar
2 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
4 teaspoons cold butter or margarine

Directions

In a bowl, combine the first five ingredients. In another bowl, combine the eggs, pumpkin and oil; stir into dry ingredients just until moistened. Fold in apples. Fill paper-lined muffin cups two-thirds full. In a small bowl, combine sugar, flour and cinnamon. Cut in butter until crumbly. Sprinkle over batter. Bake at 350 degrees F for 35-40 minutes or until golden brown. Cool for 5 minutes before removing from pans to wire racks.

Apple Pie Ham

Ingredients

1 (4 pound) fully-cooked, bone-in ham
1 (20 ounce) can apple pie filling
1 tablespoon prepared yellow mustard
2 tablespoons barbeque sauce
2 tablespoons honey

Directions

Preheat the oven to 350 degrees F (175 degrees C). Place the ham in a baking dish or roasting pan and cover tightly with aluminum foil.

Roast for 30 minutes in the preheated oven. While the ham roasts, mix together the apple pie filling, mustard, barbeque sauce and honey. Coat ham with the mixture when the 30 minutes are up.

Return to the oven uncovered and cook for an additional 30 minutes or until ham is heated through.

Apple Dip

Ingredients

1 (8 ounce) package cream
cheese
1/2 cup brown sugar
1 tablespoon vanilla extract

Directions

Stir together the cream cheese, brown sugar, and vanilla extract until the sugar has dissolved, and the mixture is smooth.

Apple, Pecan, Cranberry, and Avocado Spinach

Ingredients

1 cup baby spinach leaves
1 tablespoon dried cranberries
1 tablespoon chopped salted pecans
1/2 apple, cored and diced
1 tablespoon diced red onion
2 tablespoons grated carrot
1/4 avocado, peeled and diced
1 tablespoon balsamic vinaigrette
salad dressing, or to taste

Directions

Place spinach, cranberries, pecans, apple, onion, carrot, and avocado into a bowl. Drizzle with balsamic vinaigrette, and toss to coat.

Caramel Apple Coffee Cake

Ingredients

3 eggs
2 cups sugar
1 1/2 cups vegetable oil
2 teaspoons vanilla extract
3 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
4 cups chopped, peeled apples
1 cup coarsely chopped pecans
TOPPING:
1/2 cup butter or margarine
1/4 cup milk
1 cup packed brown sugar
Pinch salt

Directions

In a mixing bowl, beat eggs until foamy; gradually add sugar. Blend in oil and vanilla. Combine flour, salt and baking soda; add to egg mixture. Stir in apples and pecans. Pour into a greased 10-in. tube pan; bake at 350 degrees F for 1 hour and 15 minutes or until the cake tests done. Cool in pan on a wire rack for 10 minutes. Remove cake to a serving platter.

For topping, combine all ingredients in a saucepan; boil 3 minutes, stirring constantly. Slowly pour over warm cake (some topping will run down onto the serving plate.)

Red Apple Milkshake

Ingredients

1 red apple - peeled, cored, and chopped
2 cups cold skim milk
2 tablespoons white sugar
fresh mint leaves for garnish

Directions

In a blender, blend the apple, skim milk, and sugar until smooth.
Garnish with mint to serve.

Easy Apple Pudding

Ingredients

1/2 cup butter, melted
1 cup SPLENDA® No Calorie
Sweetener, Granulated
1 cup all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1 cup milk
2 cups chopped, peeled apple
1 teaspoon ground cinnamon

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a small baking dish, combine butter, SPLENDA® Granulated Sweetener, flour, baking powder, salt, and milk until smooth.

In a microwave-safe bowl, combine apples and cinnamon. Microwave until apples are soft, 2 to 5 minutes. Pour apples into the center of the batter.

Bake in the preheated oven 30 minutes, or until golden.

Sausage, Bacon, Apple and Cornbread Stuffing

Ingredients

1 (9x9 inch) pan cornbread, cut into small cubes
1 (14 ounce) package dry bread stuffing mix
8 ounces pork sausage links, finely chopped
1 pound bulk pork sausage
1/2 pound bacon slices, chopped
1 cup chopped celery
1 cup chopped onion
1 (16 ounce) package mushrooms, sliced
1 cup chopped fresh parsley
2 Granny Smith apples - peeled, cored and chopped
1 pinch salt and ground black pepper to taste
1 tablespoon dried sage leaves, or amount to taste
2 (13.75 ounce) cans chicken broth, or as needed

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 9x13 inch baking dish.

Place the cubed cornbread and bread stuffing mix into a large bowl. Set aside.

Place the chopped sausage links and ground sausage in a skillet; cook and stir over medium-high heat until evenly browned. Drain, and place sausage into a bowl. Using the same skillet, cook the bacon over medium heat until evenly browned. Drain bacon on paper towels. Drain excess bacon fat from the skillet. Stir the cooked sausage and bacon into the cornbread mixture.

Using the same skillet, cook the celery and onion over medium heat until transparent and tender, about 5 minutes. Stir into the cornbread mixture.

Stir the mushrooms, parsley, and apples into the cornbread mixture. Season with salt, pepper, and sage. Pour enough chicken broth over the cornbread mixture to moisten thoroughly, and toss to distribute evenly. Spoon the mixture into the prepared baking dish.

Bake in preheated oven until top is toasted and the center is firm, about 45 minutes.

Never Fail Applesauce Spice Cake

Ingredients

2 1/2 cups all-purpose flour
1 3/4 cups white sugar
1 1/2 teaspoons baking soda
1/4 teaspoon salt
1/2 teaspoon baking powder
3/4 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground allspice
1/2 cup butter
1/2 cup buttermilk
1 1/2 cups applesauce
2 eggs
3/4 cup chopped walnuts
1/4 cup butter
1 cup chopped pecans
4 cups confectioners' sugar
1 (8 ounce) package cream
cheese, softened
1 1/2 teaspoons vanilla extract

Directions

Sift flour, white sugar, soda, salt, baking powder, and spices into a large mixing bowl. Mix in 1/2 cup butter or margarine, buttermilk, and applesauce. Beat for 2 minutes with an electric mixer on medium speed. Beat in eggs. Fold in 3/4 cup chopped nuts. Pour batter into a greased and floured 9 x 13 inch pan.

Bake at 350 degrees F (175 degrees C) for 50 minutes.

Mix confectioners' sugar, cream cheese, and vanilla until smooth. Melt 1/4 cup butter over medium heat, and add 1 cup chopped pecans. Keep stirring until browned. Stir cooled pecans into cream cheese mixture. Frost the cooled cake.

Cinnamon Apple Cake

Ingredients

2 cups all-purpose flour
2 teaspoons ground cinnamon
1 1/2 teaspoons baking soda
1 teaspoon salt
3/4 cup vegetable oil
2 eggs
1 teaspoon vanilla extract
3 cups finely chopped peeled
baking apples
2 cups sugar
TOPPING:
2 tablespoons butter or margarine,
softened
1/3 cup packed brown sugar
1/3 cup sugar
1/2 teaspoon ground cinnamon
1/2 cup flaked coconut
1/3 cup chopped walnuts

Directions

In a mixing bowl, combine flour, cinnamon, baking soda and salt. Add oil, eggs and vanilla; mix well (batter will be thick). Toss apples with sugar; fold into batter. Spread into a greased and floured 13-in. x 9-in. x 2-in. baking pan.

For topping, beat the butter, sugars and cinnamon in a small mixing bowl. Stir in coconut and walnuts; mix well. Sprinkle over the batter. Bake at 350 degrees F for 40-45 minutes or until the cake tests done.

Apple Brownies

Ingredients

1/2 cup butter, melted
1 cup white sugar
1 egg
3 medium apples - peeled, cored
and thinly sliced
1/2 cup chopped walnuts
1 cup all-purpose flour
1/4 teaspoon salt
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x9 inch baking dish.

In a large bowl, beat together the melted butter, sugar, and egg until fluffy. Fold in the apples and walnuts. In a separate bowl, sift together the flour, salt, baking powder, baking soda, and cinnamon. Stir the flour mixture into the wet mixture until just blended. Spread the batter evenly in the prepared baking dish.

Bake 35 minutes in the preheated oven, or until a toothpick inserted in the center comes out clean.

Apple Cake with Buttermilk Sauce

Ingredients

3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
3 eggs
2 cups sugar
1 1/4 cups vegetable oil
1 teaspoon vanilla extract
1/4 cup orange juice
2 cups chopped unpeeled apples
1 cup chopped walnuts
1 cup flaked coconut
BUTTERMILK SAUCE:
1 cup sugar
1/2 cup butter or margarine
1/2 teaspoon baking soda
1/2 cup buttermilk
Whipped cream

Directions

Combine flour, baking soda, salt and cinnamon; set aside. In a large mixing bowl, beat eggs. Add sugar, oil, vanilla and orange juice. On low speed, blend in flour mixture. Fold in apple, walnuts and coconut. Pour into a greased and floured 10-in. tube pan. Bake at 325 degrees F for 1-1/4 hours or until the cake tests done. Invert cake onto a large plate or platter. Deeply puncture the top of the warm cake with a skewer or pick.

In a small saucepan, bring all sauce ingredients to a boil, stirring frequently. Immediately spoon 1-1/4 cups of sauce slowly over the top of the cake, then pour the remainder down the sides. Cool. Serve with whipped cream if desired.

French Apple Pie Icing

Ingredients

1/2 cup butter
1 tablespoon all-purpose flour
1/2 cup confectioners' sugar
1/2 cup milk
1/2 teaspoon vanilla extract

Directions

In a mixing bowl, cream butter. Blend in flour and sugar. Then mix in milk and vanilla. More milk may be added to enhance spreading consistency of icing. Spread icing onto cooled apple pie.

Chocolate Applesauce Cake I

Ingredients

1/2 cup butter
1 1/4 cups white sugar
1/2 cup milk
1 1/2 cups applesauce
2 tablespoons dark rum
2 cups all-purpose flour
1/4 cup unsweetened cocoa powder
2 teaspoons baking soda
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1/8 teaspoon salt
1 cup raisins
1 cup chopped pecans
1/4 cup dark rum

Directions

In a bowl, cream the butter or margarine with the sugar. Beat in the milk, applesauce, and 2 tablespoons of rum.

In another bowl, stir together the flour, cocoa, baking soda, spices, and salt. Beat into the creamed mixture and then stir in the raisins and pecans.

Turn the batter into a greased and floured 9x13 inch baking pan. Bake the cake in a preheated 350 degrees F (175 degrees C) oven for 45 minutes, or until it tests done with a toothpick.

Immediately after removing the cake from the oven, sprinkle it with the remaining 1/4 cup rum. Let cool on a rack. This cake improves if allowed to sit for a day or so before eating. Serves 20.

Bread Pudding Apple Pie

Ingredients

3 eggs
1 cup applesauce
1/2 cup vanilla fat-free yogurt
1/2 cup white sugar
1/2 cup brown sugar
1/2 cup rolled oats
1 teaspoon ground cinnamon
3 cups bread cubes
2 apples - peeled, cored and chopped
1/4 cup brown sugar
1/4 cup all-purpose flour
2 tablespoons butter
1 (9 inch) unbaked 9 inch pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium mixing bowl stir together eggs, applesauce, yogurt, white sugar, 1/2 cup brown sugar, oats, and cinnamon. Stir in bread and apples. Pour into pie crust.

In another bowl stir 1/4 cup brown sugar and flour. Cut in butter until mixture resembles coarse crumbs. Sprinkle on top of pie filling.

Bake in preheated oven for 1 hour or until top is golden and fruit is tender.

Butterscotch Applesauce Cake

Ingredients

1/2 cup butter or margarine,
softened
1 cup packed brown sugar
2 eggs
1 cup applesauce
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1 cup raisins
2 cups butterscotch chips
1/3 cup sugar
3/4 cup chopped pecans

Directions

In a mixing bowl, cream the butter and brown sugar. Add eggs and applesauce; mix well. Combine flour, baking soda, salt and cinnamon; add to creamed mixture. Stir in raisins. Spread in a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with chips, sugar and pecans. Bake at 375 degrees F for 25 minutes or until a toothpick inserted near the center comes out clean.

Green Apple Martini

Ingredients

1 fluid ounce vodka
2 fluid ounces melon liqueur
1 fluid ounce sweet and sour mix
1 maraschino cherry

Directions

In a cocktail mixer full of ice, combine vodka, melon liqueur and sweet and sour mix. Shake vigorously and strain into glass. Garnish with a cherry.

Virginia Apple Pudding

Ingredients

1/2 cup butter, melted
1 cup white sugar
1 cup all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1 cup milk
2 cups chopped, peeled apple
1 teaspoon ground cinnamon

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a small baking dish, combine butter, sugar, flour, baking powder, salt, and milk until smooth.

In a microwave-safe bowl, combine apples and cinnamon. Microwave until apples are soft, 2 to 5 minutes. Pour apples into the center of the batter.

Bake in the preheated oven 30 minutes, or until golden.

Rougemont Applesauce Cake

Ingredients

1 3/4 cups pastry flour
2 teaspoons baking powder
1/2 teaspoon salt
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1/2 cup shortening
1 cup packed brown sugar
2 eggs
1/2 teaspoon vanilla extract
1 cup applesauce

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch square cake pan. Line the bottom of the pan with wax paper, or dust lightly with flour.

Sir together flour, baking powder, salt, and spices.

In a large bowl, cream shortening. Blend in brown sugar, beating until light and fluffy. Beat in eggs and vanilla. Stir flour mixture into creamed mixture alternately with applesauce; make 3 dry and 2 liquid additions, combining lightly after each. Turn batter into prepared pan.

Bake for 40 to 45 minutes, or until cake springs back when lightly touched.

Apple Bavarian Torte

Ingredients

1/2 cup butter
1/3 cup white sugar
1/4 teaspoon vanilla extract
1 cup all-purpose flour
1 (8 ounce) package cream cheese
1/4 cup white sugar
1 egg
1/2 teaspoon vanilla extract
6 apple - peeled, cored and sliced
1/3 cup white sugar
1/2 teaspoon ground cinnamon
1/4 cup sliced almonds

Directions

Preheat oven to 450 degrees F(230 degrees C).

Cream together butter, sugar, vanilla, and flour. Press crust mixture into the flat bottom of a 9-inch springform pan. Set aside.

In a medium bowl, blend cream cheese and sugar. Beat in egg and vanilla. Pour cheese mixture over crust. Toss apples with sugar and cinnamon. Spread apple mixture over all.

Bake for 10 minutes. Reduce heat to 400 degrees F(200 degrees C) and continue baking for 25 minutes. Sprinkle almonds over top of torte. Continue baking until lightly browned. Cool before removing from pan.

Butternut Apple Crisp

Ingredients

3/4 cup packed brown sugar,
divided
1 teaspoon ground cinnamon
1/2 teaspoon salt
2 pounds butternut squash -
peeled, seeded, and thinly sliced
1 (21 ounce) can apple pie filling
2 tablespoons lemon juice
1/2 cup all-purpose flour
1/2 cup quick-cooking oats
6 tablespoons cold butter or
margarine

Directions

In a bowl, combine 1/2 cup brown sugar, cinnamon and salt. Add squash, pie filling and lemon juice. Pour into a greased 9-in. square baking dish. Cover and bake at 350 degrees F for 30 minutes.

In a small bowl, combine the flour, oats and remaining brown sugar. Cut in butter until mixture resembles coarse crumbs. Sprinkle over squash mixture. Bake 45-50 minutes longer or until topping is golden brown and squash is tender.

Applesauce Cinnamon Gelatin Salad

Ingredients

1/3 cup cinnamon red hot candies
1 1/2 cups boiling water
1 (3 ounce) package lemon
flavored gelatin mix
1 1/2 cups applesauce

Directions

In a large bowl, dissolve candies in boiling water. Add gelatin and stir until dissolved. Stir in applesauce and a few ice cubes and chill for 3 hours, or until set. Serve cold with whipped cream.

Hot Apple Cider

Ingredients

6 cups apple cider
1/4 cup real maple syrup
2 cinnamon sticks
6 whole cloves
6 whole allspice berries
1 orange peel, cut into strips
1 lemon peel, cut into strips

Directions

Pour the apple cider and maple syrup into a large stainless steel saucepan.

Place the cinnamon sticks, cloves, allspice berries, orange peel and lemon peel in the center of a washed square of cheesecloth; fold up the sides of the cheesecloth to enclose the bundle, then tie it up with a length of kitchen string. Drop the spice bundle into the cider mixture.

Place the saucepan over moderate heat for 5 to 10 minutes, or until the cider is very hot but not boiling.

Remove the cider from the heat. Discard the spice bundle. Ladle the cider into big cups or mugs, adding a fresh cinnamon stick to each serving if desired.

Roasted Butternut Squash Soup with Apples and

Ingredients

1 (3 pound) butternut squash - peeled, seeded, and cubed
1 tablespoon olive oil
salt and ground black pepper to taste
8 strips bacon, chopped
1 large onion, chopped
6 stalks celery, chopped
6 carrots, chopped
1 bay leaf
2 teaspoons curry powder
1 teaspoon dried thyme
salt and ground black pepper to taste
1 Granny Smith apple - peeled, cored, and cubed
4 cloves garlic, minced
1 cup apple cider
1 1/2 quarts chicken stock
1/2 teaspoon ground nutmeg (optional)
1 1/2 cups sour cream

Directions

Preheat an oven to 375 degrees F (190 degrees C). Place squash in a large bowl and drizzle with olive oil; mix to coat; sprinkle with salt and pepper. Spread squash into a single layer on a baking pan. Roast the squash in the preheated oven, turning once, until fork-tender and caramelized; 30 to 40 minutes.

Place the bacon in a Dutch oven and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Remove the bacon slices to a paper towel-lined plate, reserving the drippings in the pan.

Place the onion, celery, carrot, bay leaf, curry powder, thyme, and salt and pepper in the Dutch oven; cook in reserved bacon drippings until the carrots and celery are soft. Mix in the apples and cooked squash and cook another 5 minutes. Stir the garlic into the mixture and cook another 1 minute. Pour the apple cider over the mixture; reduce heat to medium-low and bring to a simmer; allow to reduce to about half its original volume. Stir in the chicken stock; simmer over medium-low heat for about 20 minutes.

Puree the soup in small batches in a blender, or use an immersion blender. If using a blender, don't fill the blender more than half-way. Always remove the center lid piece of a stand blender when blending hot liquids so the steam can escape. Cover the hole with a dish towel while blending. Stir the nutmeg into the soup. Garnish each bowl with 1 tablespoon of sour cream and some of the bacon pieces to serve.

Apple Cinnamon Party Shots

Ingredients

1 (3 ounce) package green apple
flavored gelatin mix
1 cup boiling water
1/4 cup cold water
3/4 cup cinnamon schnapps

Directions

Dissolve the gelatin mix in boiling water, stirring for about 2 minutes. Stir in the cold water and schnapps and pour into shot sized disposable cups. Refrigerate until firm, about 3 hours.

Apple Cranberry Tart

Ingredients

1 pastry for a 9 inch double crust pie
2 cups fresh or frozen cranberries, coarsely chopped
2 medium tart apples, peeled and coarsely chopped
1 1/4 cups packed brown sugar
2 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
1 tablespoon butter

Directions

On a lightly floured surface, roll out half of the pastry into a 13-in. circle. Press onto the bottom and up the sides of an ungreased 11-in. fluted tart pan with removable bottom; trim pastry even with edge.

In a bowl, combine the cranberries, apples, brown sugar, flour and cinnamon. Pour into crust. Dot with butter. Roll out remaining pastry to 1/4-in. thickness. Cut out with a floured 1-in. apple cookie cutter. Place over filling.

Place tart pan on a warm baking sheet. Bake at 425 degrees F for 35-40 minutes or until filling is hot and bubbly and crust is golden. Serve warm.

Cranberry, Apple, and Fresh Ginger Chutney

Ingredients

4 cups fresh cranberries
1 cup raisins
1/2 cup white sugar
3/4 cup packed brown sugar
2 teaspoons ground cinnamon
1 teaspoon minced fresh ginger root
1/4 teaspoon ground cloves
1 cup water
1/2 cup minced onion
1/2 cup chopped Granny Smith apple
1/2 cup finely chopped celery

Directions

Combine the cranberries, raisins, white sugar, brown sugar, cinnamon, ginger, cloves and water in a saucepan. Bring to a boil, then simmer over low heat until berries start to pop, about 5 minutes. Add the onion, apple, and celery; continue to cook, stirring occasionally, until the mixture begins to thicken, 5 to 10 more minutes. Transfer to a container and cool slightly. Refrigerate overnight to allow the flavors to blossom.

Vanilla-Maple Apple Pie Filling

Ingredients

2 pounds apples, peeled, thinly sliced
4 teaspoons fresh lemon juice
1 1/2 cups water
1/2 cup maple syrup
2 teaspoons vanilla extract
3/4 cup white sugar
2/3 cup cornstarch
1 dash salt
3 tablespoons ground cinnamon
1 dash ground nutmeg

Directions

Toss apple slices with lemon juice and set aside. Combine water, maple syrup, vanilla, sugar, cornstarch, salt, cinnamon, and nutmeg in a large saucepan, stirring until well mixed.

Bring maple syrup mixture to a simmer over medium-high heat, stirring constantly until the sugar dissolves, and the mixture thickens and turns clear. Fold in apple slices and return to a simmer. Reduce heat to low and cook for 5 minutes. Remove from heat and allow to stand for 15 minutes before spooning into a prepared pie crust or freezing.

Left Bank Apple Salad

Ingredients

3 Granny Smith apples, cored and chopped
1 tablespoon lemon juice
1/3 cup diced celery
3/4 cup red seedless grapes, halved
1/4 cup coarsely chopped walnuts
1 (8 ounce) container low-fat peach yogurt

Directions

Place apples in a large bowl and sprinkle with lemon juice. Toss gently. Add the celery, grapes, and walnuts. Pour in the yogurt and mix until ingredients are coated. Cover bowl and refrigerate several hours or overnight to blend the flavors.

Walnut Apple Dessert

Ingredients

8 cups sliced peeled tart apples
2 1/4 cups packed brown sugar,
divided
2 teaspoons ground cinnamon
1 cup butter or margarine,
softened
2 eggs
2 cups all-purpose flour
1 cup finely chopped walnuts,
divided
Vanilla ice cream (optional)

Directions

Place apples in a greased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with 1/4 cup brown sugar and cinnamon. In a mixing bowl, cream butter and remaining brown sugar. Add eggs. Stir in flour and 1/2 cup walnuts. Spread over apples. Sprinkle with remaining walnuts.

Bake at 350 degrees F for 45-55 minutes or until the apples are tender. Serve warm with ice cream if desired.

Cranberry Apple Crisp

Ingredients

3 cups chopped, peeled tart apple
2 cups fresh or frozen cranberries
1 cup sugar
3 tablespoons all-purpose flour
1 cup crushed cornflakes
1/2 cup chopped pecans
1/2 cup packed light brown sugar
3 tablespoons butter or stick
margarine, melted

Directions

In a large bowl, combine the apples, cranberries, sugar and flour; spoon into a 2-qt. baking dish coated with nonstick cooking spray. Combine the cornflakes, pecans, brown sugar and butter; sprinkle over apple mixture. bake at 350 degrees F for 35-40 minutes or until top is golden brown and filling is bubbly.

Yummy Apple Pound Cake

Ingredients

1 cup vegetable oil
1/2 cup butter
1 1/2 cups white sugar
3 eggs
3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon vanilla extract
3 cups chopped apples
1 cup maraschino cherries,
chopped
1 cup chopped walnuts

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch Bundt pan.

In a medium bowl, cream together the oil, butter and sugar. Beat in the eggs, one at a time. Combine the flour, baking soda and salt, stir into the egg mixture. Finally, fold in the vanilla, apples, cherries, and walnuts. Pour batter into the prepared pan.

Bake for 75 to 90 minutes in the preheated oven, until the cake tests done with a toothpick. Cool in pan for 10 minutes before inverting onto a wire rack to cool completely.

Sour Cream Apple Pie Deluxe

Ingredients

1 unbaked 9 inch pie crust
3/4 cup sugar
2 tablespoons all-purpose flour
1/8 teaspoon salt
1 cup sour cream
1/2 teaspoon vanilla extract
1 egg
2 cups diced apples

1/3 cup sugar
1/3 cup all-purpose flour
1 teaspoon ground cinnamon
1/4 cup chilled butter, diced

Directions

Preheat the oven to 425 degrees F (220 degrees C). Press the pie crust into and up the sides of a 9 inch pie plate.

In a medium bowl, stir together 3/4 cup sugar, 2 tablespoons of flour, and salt. Mix in the sour cream, egg and vanilla until smooth. Add apples, and stir to coat. Scrape the mixture into the pie shell.

Bake for 15 minutes in the preheated oven, then reduce heat to 350 degrees F (175 degrees C), and continue baking for 30 minutes more.

While the pie is baking, prepare the topping in a medium bowl. Stir together 1/3 cup of flour, 1/3 cup sugar, and cinnamon. Cut in the butter until the mixture resembles fine crumbs.

After the 30 minute bake time has passed, cover the top of the pie with the crumb topping, and continue to bake for 15 minutes, or until topping is lightly browned and apples are tender. Allow the pie to cool, then refrigerate until chilled before serving.

Apple Stuffed Chicken

Ingredients

1 (6 ounce) package chicken-flavor stuffing mix
1 (3 1/2) pound broiler-fryer
1/2 teaspoon salt
1/4 teaspoon pepper
1 tablespoon vegetable oil
1 cup chopped, peeled apple
1/4 cup chopped celery
1/4 cup chopped walnuts
1/4 cup raisins
1/2 teaspoon grated lemon peel
GLAZE:
1/2 cup apple jelly
1 tablespoon lemon juice
1/2 teaspoon ground cinnamon

Directions

Prepare stuffing according to package directions. Meanwhile, sprinkle inside of chicken with salt and pepper; rub outside with oil.

In a large bowl, mix stuffing with the apple, celery, nuts, raisins and lemon peel. Lightly stuff chicken. Place chicken breast side up on a rack in a shallow roasting pan. Bake, uncovered, at 350 degrees F for 1 hour.

In a saucepan, combine the glaze ingredients. Bring to a simmer; heat, uncovered, for 3 minutes. Brush over chicken. Bake 20-30 minutes longer or until chicken juices run clear, brushing occasionally with glaze. Cover with foil and let stand for 10-15 minutes. Remove stuffing, then carve chicken.

Sticky Apple Biscuits

Ingredients

1/4 cup honey
1/4 cup packed brown sugar
2 tablespoons butter or margarine,
melted
2 tablespoons water
1/3 cup pecan halves

BISCUIT:

2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
3 tablespoons shortening
3 tablespoons cold butter or
margarine
2/3 cup milk
1/2 cup diced peeled tart apple

FILLING:

3 tablespoons butter or margarine,
softened
2 tablespoons applesauce
1 tablespoon honey
1/4 cup packed brown sugar
3 tablespoons raisins

Directions

In a small bowl, combine the honey, brown sugar, butter and water. Divide between 12 greased muffin cups. Sprinkle with pecans; set aside. In a large bowl, combine the flour, baking powder, salt and cinnamon. Cut in shortening and butter until mixture resembles coarse crumbs. Stir in milk and apple just until moistened. Turn onto a floured surface. Pat into a 10-in. x 8-in. rectangle, about 12 in. thick. Spread with butter, then applesauce; drizzle with honey. Sprinkle with brown sugar and raisins. Roll up, jelly-roll style, starting with a long side. Cut into 12 biscuits. Place, cut side down, over pecan mixture in muffin cups. Bake at 425 degrees F for 20-25 minutes or until golden brown. Cool for 1 minute before inverting onto a serving platter. Serve warm.

Apple Turnovers with Gingered Cranberry Caramel

Ingredients

2 tablespoons sugar
1 teaspoon pumpkin pie spice
1 (12.5 ounce) package
Pepperidge Farm® Apple
Turnovers
2 tablespoons butter, melted
1 cup prepared caramel sauce
1/4 cup finely chopped
crystallized (candied) ginger
1/4 cup finely chopped dried
cranberries
Sweetened whipped cream
(optional)

Directions

Stir the sugar and pumpkin pie spice in a small bowl. Brush the turnovers with the butter and sprinkle with the sugar mixture. Bake and cool the turnovers according to the package directions.

Heat the caramel sauce, ginger and cranberries in a 1-quart saucepan over low heat until the mixture is hot. Serve the turnovers with the sauce. Top with the whipped cream, if desired.

Slow Cooker Apple-Scented Venison Roast

Ingredients

- 1 tablespoon olive oil
- 3 pounds boneless venison roast
- 1 large apple, cored and quartered
- 2 small onions, sliced
- 4 cloves crushed garlic
- 1 cup boiling water
- 1 cube beef bouillon

Directions

Spread the olive oil on the inside of a slow cooker. Place the venison roast inside, and cover with apple, onions, and garlic. Turn to Low, and cook until the roast is tender, about 6 to 8 hours.

When the roast has cooked, remove it from the slow cooker, and place onto a serving platter. Discard the apple. Stir the water and bouillon into the slow cooker until the bouillon has dissolved. Serve this as a sauce with the roast.

Harvest Apple Streusel Squares

Ingredients

2 cups graham cracker crumbs
3/4 cup butter or margarine,
melted
1/2 cup finely chopped pecans
1 (8 ounce) package cream
cheese, softened
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk (NOT
evaporated milk)
2 eggs
1 (20 ounce) can apple pie filling
1/2 cup firmly packed brown
sugar
1/2 cup flour
1/4 teaspoon ground cinnamon
1/4 cup cold butter or margarine
1/2 cup dried cranberries
1/3 cup chopped pecans

Directions

Preheat oven to 350 degrees F. In small bowl, combine cracker graham cracker crumbs, butter and finely chopped pecans. Press evenly onto parchment paper-lined 13x9-inch baking pan.

In mixing bowl, beat cream cheese on low until fluffy. Add EAGLE BRAND® and eggs. Pour over prepared crust. Spoon apple pie filling over cream cheese layer.

In medium bowl, combine brown sugar, flour and cinnamon. Cut in cold butter until mixture resembles coarse crumbs. Stir in cranberries and chopped pecans. Sprinkle over apple layer. Bake 35 to 40 minutes or until golden brown. Do not overbake.

Jackie's Spinach and Apple Salad

Ingredients

12 ounces baby spinach leaves
2 Granny Smith apples, cored and sliced
8 ounces Cheddar cheese, cubed
1/2 cup chopped walnuts

1/4 cup apple cider vinegar
1/4 cup maple syrup
1/4 cup olive oil

Directions

In a large bowl, combine the spinach, apples, Cheddar cheese and walnuts. Toss lightly to blend.

In a small bowl, whisk together the vinegar, maple syrup and olive oil. Pour over the salad, and stir to coat. I like to use a bowl with a lid so I can shake the ingredients. Serve immediately.

Baked Apple-Pecan Maple Pancakes

Ingredients

1 cup pancake/waffle mix
1/2 cup milk
1 egg
2 tablespoons butter, melted
1 cup apple - peeled, cored and sliced
1/2 teaspoon ground cinnamon
1/3 cup pecans, chopped
3 tablespoons maple syrup

Directions

Preheat oven to 350 degrees F (175 degrees C). Mix together pancake mix, milk and egg until blended. Set aside.

Pour melted butter in 9-inch pie plate. Place apple slices in bottom of pie plate. Sprinkle cinnamon and pecans over apples and drizzle syrup over top. Pour batter over apples.

Bake at 350 degrees F (175 degrees C) for 30 minutes or until top springs back when touched. Loosen edges and invert onto serving platter. Cut into wedges before serving.

Big Apple Martini

Ingredients

1 cup crushed ice
6 fluid ounces vodka
1 fluid ounce apple jack
1 dash Calvados

Directions

In a mixing glass, combine crushed ice, vodka and applejack brandy. Stir and strain into 2 chilled cocktail glasses. Top with a splash of Calvados, garnish with a lady apple and serve.

Apple-Leek Pork Chops

Ingredients

2 (4 ounce) lean boneless pork loin chops
2 teaspoons canola oil
1 tart green apple, sliced
1 medium leek, white portion only, sliced
1 cup unsweetened apple juice
1/2 teaspoon grated orange peel
1/2 teaspoon dried rosemary, crushed
1/2 teaspoon salt
1/4 teaspoon pepper
1 tablespoon cornstarch
2 tablespoons water
2 cups cooked wild rice or long grain rice

Directions

In a nonstick skillet, brown pork chops in oil for 3-4 minutes. Turn chops; add apple and leek. Cook for 3-4 minutes. Add the apple juice, orange peel, rosemary, salt and pepper. Bring to a boil. Reduce heat; simmer, uncovered, for 3 minutes. Combine cornstarch and water until smooth; add to skillet. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with rice.

Apple Chutney Chops

Ingredients

4 cups chopped, peeled apples
1/2 cup golden raisins
1/2 cup honey
3 tablespoons cider vinegar
1/2 teaspoon salt
1/2 teaspoon ground ginger
1/2 teaspoon ground mustard
1/2 teaspoon curry powder
4 bone-in pork loin chops, 1 inch thick
1 tablespoon vegetable oil

Directions

For chutney, in a large saucepan, combine the apples, raisins, honey, vinegar, salt, ginger, mustard and curry. Bring to a boil. Reduce heat; simmer, uncovered, for 10-15 minutes or until apples are tender.

Meanwhile, in a large skillet, brown pork chops in oil over medium-high heat for 2-3 minutes on each side. Reduce heat; cook, uncovered, for 10-15 minutes or until juices run clear. Serve with chutney.

Roast Goose with Apple-Raisin Stuffing

Ingredients

- 1 (10 pound) domestic goose
- 1 cup chopped celery
- 1 cup chopped onion
- 2 tablespoons butter or margarine
- 4 cups chopped, peeled apples
- 2 cups raisins
- 8 cups cubed day-old white bread
- 2 tablespoons sugar
- 1 teaspoon salt
- 2 eggs
- 1/2 cup apple cider
- 1/2 cup water

Directions

Sprinkle the inside of the goose with salt. Prick skin well; set aside. In a skillet, saute the celery and onion in butter; transfer to a large bowl. Add the apples, raisins, bread, sugar and salt. In a small bowl, beat eggs, cider and water. Pour over bread mixture and toss lightly. Stuff into the goose. Place with breast side up on a rack in a large shallow roasting pan. Bake, uncovered, at 350 degrees F for 3 to 3-1/2 hours or until a meat thermometer reads 185 degrees F. Drain fat from pan as it accumulates. Remove all dressing.

Apple Crisp I

Ingredients

8 apples
1 cup all-purpose flour
1 cup white sugar
1 tablespoon baking powder
1 egg
1 1/2 tablespoons ground cinnamon
1/4 cup white sugar
1 tablespoon butter, melted

Directions

Mix together flour, 1 cup sugar, baking powder, and egg. The mixture will look like cornmeal.

Peel, core, and slice the apples. Mix together with 1/2 tablespoon cinnamon. Place apples in a greased 8 inch square pan. Spread flour mixture over the apples. Mix together 1 tablespoon cinnamon and 1/4 cup sugar; sprinkle over the top of the crisp. Drizzle with butter or margarine.

Bake at 300 degrees F (150 degrees C) for one hour. Serve warm.

Campbell's Apple Strudel

Ingredients

1 sheet Pepperidge Farm® Puff Pastry
1 egg
1 tablespoon water
2 tablespoons granulated sugar
1 tablespoon all-purpose flour
1/4 teaspoon ground cinnamon
2 large Granny Smith apples - peeled, cored and thinly sliced
2 tablespoons raisins
confectioners' sugar (optional)

Directions

Thaw the pastry sheet at room temperature for 40 minutes or until it's easy to handle. Heat the oven to 375 degrees F. Lightly grease a baking sheet. Stir the egg and water in a small bowl. Mix the sugar, flour and cinnamon in a medium bowl. Add the apples and raisins and toss to coat.

Unfold the pastry sheet on a lightly floured surface. Roll the sheet into a 16x12-inch rectangle. With the short side facing you, spoon the apple mixture onto the bottom half of the pastry to within 1 inch of the edges. Starting at the short side closest to you, roll up like a jelly roll. Place seam-side down on the baking sheet. Tuck ends under to seal. Brush with the egg mixture. Cut several 2-inch long slits 2 inches apart on the top.

Bake for 35 minutes or until golden. Cool on the baking sheet on a wire rack for 30 minutes. Slice and serve warm. Sprinkle with confectioners' sugar, if desired.

Nutty Apple Wedges

Ingredients

1 medium unpeeled tart apple,
cored
1/2 cup peanut butter
1 cup crushed cornflakes

Directions

Cut apple into 12 thin wedges. Spread peanut butter on cut sides; roll in cornflakes.

Cocoa Apple Cake

Ingredients

3 eggs
2 cups white sugar
1 cup butter, softened
1/2 cup water
2 1/4 cups all-purpose flour
2 tablespoons unsweetened cocoa powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ground allspice
1/2 cup semisweet chocolate chips
2 cups grated apple
1 tablespoon vanilla extract

Directions

Cream together until fluffy the eggs, sugar, butter or margarine, and water.

In another bowl, sift together the flour, cocoa, baking soda, and spices.

Add dry ingredients to creamed mixture and mix well.

Fold in chocolate chips, apple, and vanilla extract. Stir until these ingredients are evenly distributed.

Spoon into greased, floured 10 inch bundt or loose bottom tube pan.

Bake at 325 degrees F (165 degrees C) for 60 to 70 minutes until cake tests done.

Apple-Raspberry Crisp

Ingredients

1 cup packed brown sugar
1 tablespoon all-purpose flour
5 large Granny Smith apples -
peeled, cored and thinly sliced
1 cup frozen raspberries, thawed
1/2 cup old-fashioned oats
1/2 cup all-purpose flour
1 1/2 teaspoons ground cinnamon
1/4 teaspoon salt
6 tablespoons butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x9 inch square baking dish.

In a large bowl, mix brown sugar and 1 tablespoon flour. Add sliced apples and raspberries; toss to coat. Spoon into baking dish. In a medium bowl, mix together oats, 1/2 cup flour, cinnamon and salt. Stir in butter until crumbly. Sprinkle over apple mixture.

Bake in preheated oven for 50 to 55 minutes, or until topping is lightly browned. Serve warm.

All-Day Apple Butter

Ingredients

5 1/2 pounds apples - peeled,
cored and finely chopped
4 cups sugar
2 teaspoons ground cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon salt

Directions

Place apples in a slow cooker. Combine sugar, cinnamon, cloves and salt; pour over apples and mix well. Cover and cook on high for 1 hour. Reduce heat to low; cover and cook for 9-11 hours or until thickened and dark brown, stirring occasionally (stir more frequently as it thickens to prevent sticking). Uncover and cook on low 1 hour longer. If desired, stir with a wire whisk until smooth. Spoon into freezer containers, leaving 1/2-in. headspace. Cover and refrigerate or freeze.

Super Duper Easy Apple Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 tablespoon ground cinnamon
1 teaspoon vanilla extract
2 Granny Smith apples - peeled, cored and finely diced

Directions

Prepare cake mix according to package directions for a 10 inch tube pan. Stir in the cinnamon and vanilla extract, then fold in the chopped apples.

Pour batter into prepared pan. Bake in the preheated oven for 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Cranberry Apple Pie I

Ingredients

1 (9 inch) deep dish pie crust
6 apples - peeled, cored and chopped
1 (12 ounce) package fresh cranberries, roughly chopped
1 1/2 cups white sugar
1/3 cup quick-cooking tapioca
1 1/2 cups all-purpose flour
3/4 cup packed brown sugar
1 teaspoon ground cinnamon
1/2 teaspoon salt
2/3 cup unsalted butter
1 egg, lightly beaten

Directions

Preheat oven to 325 degrees F (165 degrees C). Invert pie shell over another pie pan of equal size. This will keep the crust from shrinking down into the pan. Bake in this position for 10 minutes, until partially baked. Turn right side up, and remove the extra pie pan from inside the crust.

In a large bowl, combine apples, cranberries, and sugar. Cover, and set aside for about 20 minutes. Mix in tapioca, and set aside for 15 to 20 minutes, until tapioca has absorbed fruit juice. Spread mixture into the partially baked pie shell.

In a medium bowl, combine flour, brown sugar, cinnamon, salt, and butter. Work mixture with fingertips until crumbly. Spread mixture over the apple-cranberry filling. Brush exposed pie shell with lightly beaten egg.

Place the pie on a cookie sheet to catch drips. Bake 45 to 60 minutes on the bottom rack of the preheated oven, or until apples are tender when tested with a wooden pick.

Apple Port Pastry Cups

Ingredients

1/2 (17.3 ounce) package
Pepperidge Farm® Puff Pastry
Sheets
4 ounces mascarpone cheese,
softened
4 teaspoons packed brown sugar
1 tablespoon port wine
1/2 teaspoon ground cinnamon
2 teaspoons lemon juice
1 red or green apple, cored and
finely chopped

Directions

Thaw the pastry sheet at room temperature for 40 minutes or until easy to handle. Heat the oven to 400 degrees F.

Unfold the pastry sheet on a lightly floured surface and roll into a 14-inch square. Cut the pastry sheet into 36 (about 2 1/4-inch) squares. Press the pastry squares into 36 (1 3/4-inch) mini muffin pan cups.

Bake for 10 minutes or until the pastry cups are golden.

Stir the cheese, brown sugar, wine, cinnamon and lemon juice in a medium bowl until the mixture is smooth. Add the apples and toss to coat.

Divide the apple mixture among the pastry cups. Bake for 10 minutes or until the filling is hot.

Mom's Apple Crisp

Ingredients

5 medium tart apples, peeled and sliced
1 1/4 cups sugar, divided
1 3/4 teaspoons ground cinnamon, divided
1 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup cold butter
1 cup water

Directions

In a bowl, combine the apples, 1/4 cup sugar and 1 teaspoon cinnamon. Transfer to a greased 8-in. square baking dish. In a small bowl, combine the flour, baking powder, salt and remaining sugar; cut in butter until crumbly. Sprinkle over apples, pressing down to smooth top.

Slowly pour water over the top; sprinkle with remaining cinnamon. Bake, uncovered, at 400 degrees F for 40-45 minutes or until apples are tender. Serve warm.

Apple Gouda Quesadillas

Ingredients

8 (8 inch) flour tortillas
2 tablespoons olive oil
2 tablespoons Dijon mustard
2 green onions, chopped
2 red apples, cored and thinly sliced
2 cups shredded Gouda cheese

Directions

Preheat a grill for high heat.

Brush oil onto one side of a tortilla, and place on a plate oil side down. Spread about 1/2 tablespoon of mustard on the top side, and top with green onion, apple slices and about 1/2 cup of shredded cheese. Place a second tortilla on top, and brush the top with olive oil. Repeat with remaining ingredients, stacking the quesadillas on the plate.

Brush the grilling surface with oil, and place the quesadillas carefully on the grill. Grill for about 3 minutes, or until the bottom is crisp. Flip, and grill on the other side until crisp. Remove from the grill to serving plates and cut into quarters. Serve warm.

Laura's Blue Ribbon Caramel Apple Pie

Ingredients

2 prepared pie crusts
1/2 teaspoon nutmeg
1/2 teaspoon cinnamon
1/2 teaspoon allspice
12 Kraft® caramel squares
1 teaspoon Milk
1/2 cup chopped pecans
2 (21 ounce) cans LUCKY LEAF®
Apple Pie Filling

Directions

Place one pie crust in a baking dish. Combine spices with LUCKY LEAF Apple Pie Filling. Pour apple mixture into crust. Melt caramels and milk in microwave-safe bowl for about a minute, stirring twice. Pour melted caramels over the LUCKY LEAF Apple Pie Filling. Place pecans on top and cover with the second crust. Vent crust for baking. Brush top of pie crust with the beaten egg wash and sprinkle with 1 teaspoon sugar. Bake at 425 for 45 minutes.

Apple Streusel Cobbler

Ingredients

2 (21 ounce) cans apple pie filling
2 large eggs
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
1/4 cup butter or margarine,
melted
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/2 cup firmly packed brown
sugar
1/2 cup Pillsbury BEST® All
Purpose Flour
1/4 cup cold butter or margarine
1/2 cup chopped nuts
1/2 cup oats

Directions

Preheat oven to 375 degrees F. Spread apple filling in buttered 9-inch square baking pan.

In large bowl, beat eggs, sweetened condensed milk, melted butter and spices; pour over apple filling. In small bowl, combine brown sugar and flour; cut in cold butter until crumbly. Add nuts and oats. Sprinkle over top.

Bake 50 minutes or until set. Cool. Serve warm with vanilla ice cream (optional). Store leftovers covered in refrigerator.

Apple Cake with Lemon Sauce

Ingredients

CAKE:

3 eggs
1 3/4 cups sugar
1 cup vegetable oil
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cinnamon
1 teaspoon salt
2 cups peeled apples, cut into 1/2 inch pieces
1 cup pecans, chopped
1 cup seedless raisins

LEMON SAUCE:

1 large lemon
2 egg yolks
1 cup sugar
2 1/2 tablespoons cornstarch
1/2 teaspoon salt
1 1/2 cups water
4 teaspoons butter or margarine

Directions

For cake, beat eggs; add sugar, oil and vanilla. In separate bowl, mix flour, soda, cinnamon and salt. Add flour mixture to egg mixture all at once; blend and stir. Add apples, nuts and raisins to mixture; blend well. Pour batter into well-greased 11-in. x 7-in. x 2-in. pan (13-in. x 9-in. x 2-in. pan may be used); decrease baking time by 15-20 minutes. Bake at 375 degrees F for 55 minutes, or until cake tests done when wooden pick is inserted in center. For sauce, grate peel from lemon; measure out 1-1/2 teaspoons rind. Squeeze lemon; measure 3 tablespoons juice. Set aside. Beat egg yolks lightly; set aside. In separate bowl, blend sugar, cornstarch and salt. Measure water into saucepan; gradually stir in sugar mixture. Cook, stirring, until mixture boils clear and thickens. Remove from heat. Beat small amount of hot mixture into egg yolks. Return yolk mixture to saucepan; cook and stir about 2 minutes. Remove from heat; add lemon zest, juice and butter. Pour sauce over cake.

Delicious Apple Crisp

Ingredients

3 cups water
2 tablespoons ground cinnamon
1 cup white sugar
2 teaspoons cornstarch
9 Granny Smith apples - peeled,
cored and finely diced
1 cup quick cooking oats
3 tablespoons butter, melted
1/4 cup packed brown sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

To Make Apple Filling: In a large saucepan combine water, cinnamon, sugar, and cornstarch. Mix well, then add apples to pan. Simmer over medium heat, stirring occasionally, until apples are tender. Pour apple filling into a 9x13 inch baking pan.

To Make Topping: In a small bowl, combine oats, melted butter or margarine, and brown sugar. Mix well and sprinkle over apple filling.

Bake in preheated oven for 20 minutes or until topping is golden brown.

Zucchini Apple Pie

Ingredients

1 recipe pastry for a 9 inch double crust pie
2 large zucchini
2 tablespoons lemon juice
1 pinch salt
1 1/4 cups packed brown sugar
1 1/2 teaspoons ground cinnamon
1 1/2 teaspoons cream of tartar
1 pinch ground nutmeg
3 tablespoons all-purpose flour

Directions

Peel the zucchini. Cut into quarters lengthwise, then remove seeds and cut crosswise (as you would cut apples for apple pie). Toss together 4 cups chopped zucchini, lemon juice and salt. Place mixture into frying pan and cook until tender-crisp.

In a separate bowl, mix together the brown sugar, cinnamon, cream of tartar, nutmeg and flour. Add the cooked zucchini to sugar mixture and mix well. It will be a little runny, but that's OK.

Place filling into a 9 inch pie crust, dot with butter, and place top crust on. Bake in oven at 400 degrees F (205 degrees C) for 40 minutes or until golden brown.

Nickie's Apple-Pecan Cheesecake

Ingredients

Crust

1 1/2 cups graham cracker crumbs
1/4 cup melted butter
2 tablespoons packed brown sugar

Filling

4 (8 ounce) packages cream cheese, softened
1 cup packed brown sugar
1 teaspoon vanilla extract
1 cup sour cream

4 eggs

Topping

4 cups apples (about 3) - peeled, cored, and chopped
1/2 cup packed brown sugar
3/4 cup chopped pecans
1 teaspoon ground cinnamon

Directions

Preheat oven to 325 degrees F (165 degrees C). Line a 9x13 inch baking dish with aluminum foil, extending the foil sheets over the side of the dish.

To make the crust, mix the graham cracker crumbs, butter, and 2 tablespoons brown sugar together in a bowl until evenly blended. Press evenly over the bottom of the prepared baking dish.

To make the filling, beat the cream cheese, 1 cup brown sugar, and vanilla together in a mixing bowl until evenly blended. Beat in the sour cream. On low speed, add the eggs, one at a time, just until blended. Pour the mixture over the crust.

To make the topping, place the apples in a bowl, and toss with 1/2 cup brown sugar, pecans, and cinnamon until evenly blended.

Bake in preheated oven until center is almost set, about 55 minutes. Cool, and refrigerate 4 hours, or overnight.

Before cutting, allow the cheesecake to sit 30 minutes at room temperature, then lift from the baking dish using the extended aluminum foil sheets, and place on a cutting board or serving plate. Remove the aluminum foil, and cut into 16 squares.

Apple Raisin Cobbler Pie

Ingredients

2 cups apple pie filling
1 cup raisins
1/4 teaspoon ground nutmeg
1/3 cup all-purpose flour
1/4 cup packed brown sugar
3 tablespoons butter, melted
3/4 cup chopped walnuts
1 (9 inch) prepared graham cracker crust

Directions

Combine apple pie filling, raisins, and nutmeg in a bowl. Pour into crust.

In another bowl, combine flour and brown sugar; cut in melted butter until mixture becomes crumbly. Stir in nuts. Sprinkle mixture over the top of the pie filling.

Bake at 350 degrees F (175 degrees C) for 35 to 45 minutes, or until top has browned.

Applesauce Raisin Cookies I

Ingredients

1 cup shortening
2 cups packed brown sugar
2 eggs
2 cups thick applesauce, drained
1/2 cup cold, brewed coffee
3 1/2 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1 teaspoon ground nutmeg
1 cup raisins
1/2 cup chopped walnuts

Directions

Cream shortening and sugar together. Add eggs and mix thoroughly.

Stir in applesauce and coffee.

In separate bowl, mix remaining ingredients together. Add to applesauce mixture and blend thoroughly. Chill at least 2 hours.

Heat oven to 400 degrees F. Lightly grease cookie sheet. Drop rounded tablespoonfuls of dough onto cookie sheet about 2 inches apart.

Bake 9 to 12 minutes. Cool on wire racks.

Apple Butter Pumpkin Pie

Ingredients

1 cup canned pumpkin puree
1 cup apple butter
1/4 cup dark brown sugar
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon salt
3 eggs, beaten
1 cup evaporated milk
1 (9 inch) unbaked deep dish pie crust

STREUSEL TOPPING:

3 tablespoons butter
1/2 cup all-purpose flour
1/3 cup dark brown sugar
1/2 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine pumpkin, apple butter, 1/4 cup brown sugar, cinnamon, nutmeg, and salt. Stir in eggs and evaporated milk. Pour into prepared pie shell.

Bake in preheated oven for 50 to 60 minutes, or until a knife inserted 2 inches from the center comes out clean. Sprinkle streusel topping over the pie, and bake for an additional 15 minutes.

To make the streusel topping: In a small bowl, combine butter, flour, and 1/3 cup brown sugar. Stir until mixture resembles coarse crumbs. Stir in pecans.

Plum-Apple Butter

Ingredients

2 pounds tart apples, peeled and quartered
2 pounds plums, pitted and quartered
1 cup water
3 cups sugar
1 1/2 teaspoons ground cinnamon
1 teaspoon ground nutmeg
1/4 teaspoon ground allspice

Directions

Place apples, plums and water in a large kettle; cover and simmer until tender, about 15 minutes. Cool. Puree in batches in a food processor or blender; return all to the kettle. Add sugar and spices. Simmer, uncovered, for 20-30 minutes or until thickened, stirring frequently. Cool completely. Pour into jars. Cover and store in the refrigerator for up to 3 weeks.

Glazed Apple Tart

Ingredients

2 cups all-purpose flour
1/2 cup sugar, divided
3/4 cup butter or margarine
1 egg yolk, lightly beaten
3 tablespoons cold water
6 medium baking apples, peeled,
cored, and chopped
1 1/2 cups granola with raisins
1/2 cup slivered almonds
1 cup confectioners' sugar
2 tablespoons lemon juice

Directions

In a bowl, combine flour and 1/4 cup of sugar; cut in butter until mixture resembles coarse crumbs. Combine egg yolk and water; stir into flour mixture and mix lightly. Form dough into a ball; press onto bottom and sides of an ungreased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 15 minutes. Sprinkle the apples over crust. Combine granola, almonds and remaining sugar; sprinkle over apples. Bake at 350 degrees F for 50 minutes or until apples are tender. Cool on wire rack. Combine confectioners' sugar and lemon juice until smooth; drizzle over pie.

Old Fashioned Apple Cake

Ingredients

3 cups all-purpose flour
2 cups white sugar
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
3 eggs
1 1/4 cups vegetable oil
1/4 cup orange juice
1 teaspoon vanilla extract
1 cup apple - peeled, cored and chopped
1 cup chopped walnuts
1 cup flaked coconut

6 tablespoons butter
1 cup white sugar
1/2 teaspoon baking soda
1/2 cup buttermilk

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch tube pan.

In a large bowl, combine flour, 2 cups sugar, baking soda, salt and cinnamon. Make a well in the center and pour in the eggs, oil, orange juice and vanilla. Mix well. Stir in the chopped apple, nuts and coconut. Pour into prepared pan.

Bake in the preheated oven for 75 to 90 minutes, or until a toothpick inserted into the center of the cake comes out clean. Pour glaze over cake and let stand for 1 hour before turning out.

To make the glaze: In a saucepan, combine butter, 1 cup sugar, 1/2 teaspoon baking soda and 1/2 cup buttermilk. Bring to a rolling boil and pour over cake.

Makeover Zucchini Apple Bread

Ingredients

4 cups all-purpose flour
3 teaspoons baking soda
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon salt
2 eggs
3/4 cup canola oil
1 1/2 cups unsweetened applesauce
1 cup sugar
1 cup packed brown sugar
1 teaspoon vanilla extract
2 cups shredded zucchini
1 cup peeled and grated apple
1/2 cup chopped pecans

Directions

In a large bowl, combine the flour, baking soda, cinnamon, nutmeg and salt. In a large mixing bowl, beat the eggs until frothy. Add the oil, applesauce, sugars and vanilla; beat until blended. Stir into dry ingredients just until moistened. Fold in the zucchini, apples and pecans.

Transfer to three 8-in. x 4-in. x 2-in. loaf pans coated with nonstick cooking spray. Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Easy Apple Strudel

Ingredients

1 Granny Smith apple - peeled,
cored and coarsely shredded
3 Granny Smith apples - peeled,
cored and sliced
1 cup brown sugar
1 cup golden raisins
1 sheet frozen puff pastry, thawed
1 egg
1/4 cup milk

Directions

Preheat oven to 400 degrees F (200 degrees C). Line a baking sheet with parchment paper.

Place apples in a large bowl. Stir in brown sugar and golden raisins; set aside. Place puff pastry on baking sheet. Roll lightly with a rolling pin. Arrange apple filling down the middle of the pastry lengthwise. Fold the pastry lengthwise around the mixture. Seal edges of pastry by using a bit of water on your fingers, and rubbing the pastry edges together. Whisk egg and milk together, and brush onto top of pastry.

Bake in preheated oven for 35 to 40 minutes, or until golden brown.

Apple Oatmeal Bars

Ingredients

2 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
1 cup packed brown sugar
1 cup rolled oats
1 cup butter
4 tablespoons butter
6 cups thinly sliced apples

Directions

Mix flour, salt and baking soda. Add brown sugar and oatmeal, mix well. Cut in 1 cup butter.

Spread half of the crumb mixture in a buttered 9 x 13 pan.

Put apples on top of bottom layer. Cover with remaining crumb mixture and dot with 4 tablespoons butter.

Bake at 350 degrees F (175 degrees C) for 40 to 45 minutes. It is great served with ice cream!

Pasta with Pork and Apple Sauce

Ingredients

8 ounces uncooked fettuccine
2 large apples - peeled, cored and chopped
1 shallot
1 tablespoon basil
1/4 cup red wine
2 tablespoons olive oil
4 boneless pork loin chops
1 teaspoon ground nutmeg
freshly ground black pepper to taste
1 teaspoon Worcestershire sauce
1/2 red onion, chopped
3 cloves garlic, minced
1 cup chopped sun-dried tomatoes
1 cup chopped fresh broccoli
1/2 red bell pepper, chopped

Directions

Bring a large pot of lightly salted water to a boil. Place pasta in the pot, cook for 8 to 10 minutes, until al dente, and drain.

Place the apples, shallot, basil, and red wine in a blender, and puree.

Heat the oil in a skillet over medium heat. Place pork chops in the skillet, season with nutmeg and pepper, and sprinkle with Worcestershire sauce. Cook about 4 minutes, then mix in onion and garlic. Continue cooking 4 minutes, or to desired doneness.

Mix sun-dried tomatoes, broccoli, and red bell pepper into the skillet. Continue cooking until broccoli is tender. Stir in the apple mixture, and cook until heated through. Serve over the cooked pasta.

Apple Toast

Ingredients

1 tablespoon butter
4 slices white or whole wheat bread
1 tablespoon cinnamon
1 large apple, cored and thinly sliced

Directions

Set oven to broil.

Spread butter on one side of each slice of bread. Place apple slices on buttered side of bread. Sprinkle cinnamon on top. Place bread on a baking sheet.

Place in a preheated oven until toasted, about 2 minutes.

Squash and Apple Soup

Ingredients

2 teaspoons butter
1 onion, chopped
1 pound butternut squash, peeled and chopped
2 apples, peeled and chopped
1 small potato, peeled and chopped
1 teaspoon grated fresh ginger root
1 pinch white pepper
4 cups water
1/4 cup apple cider
1 teaspoon packed brown sugar
1/2 cup plain yogurt
1 tablespoon finely chopped toasted pecans

Directions

In a large saucepan melt butter over medium heat; cook onion, stirring occasionally, for 4 minutes or until softened. Add squash, apples, potato, ginger and pepper; stir in water. Cover and bring to boil; reduce heat to low and simmer for 12 to 15 minutes or until potatoes are tender.

In food processor or blender, puree soup, in batches if necessary, until smooth. Return to saucepan. Stir in apple cider and brown sugar; heat to boiling. Garnish with dollop of yogurt and sprinkle with pecans.

Apple Oatmeal Cookies I

Ingredients

- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1/2 teaspoon ground nutmeg
- 1/2 cup shortening
- 3/4 cup white sugar
- 2 eggs
- 1 cup rolled oats
- 1 cup diced apple without peel
- 1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the shortening and sugar. Beat in the eggs until well blended. Combine the flour, baking powder, cinnamon, nutmeg, and salt; stir into the sugar mixture until well blended. Fold in the walnuts, oats and apples. Drop dough by spoonfuls about 2 inches onto ungreased cookie sheets.

Bake for 12 to 15 minutes in the preheated oven. Let cool on wire racks.

Apple Danish Cheesecake

Ingredients

1 cup all-purpose flour
1/2 cup ground almonds
1/4 cup white sugar
1/2 cup butter, chilled
1/4 teaspoon almond extract
8 ounces cream cheese, softened
1/4 cup white sugar
1/4 teaspoon cream of tartar
1 egg
1/3 cup packed brown sugar
1 tablespoon all-purpose flour
1 teaspoon ground cinnamon
4 cups thinly sliced apples
1/3 cup blanched slivered almonds

Directions

To make dough: in a small bowl, combine 1 cup flour, 1/2 cup ground almonds, and 1/4 cup sugar; cut in butter until crumbly. Add extract. Shape dough into a ball, gently press dough against the bottom and up the sides of a 9-inch springform or cake pan. Refrigerate for 30 minutes.

To make filling: in a medium-sized mixing bowl, beat cream cheese, 1/4 cup sugar, and cream of tartar until smooth. Add egg; beat on low just until combined. Pour over crust.

To make topping: in another medium-sized bowl, combine brown sugar, 1 tablespoon flour, and cinnamon. Add apples and stir until coated. Spoon over the filling. Sprinkle with 1/3 cup slivered almonds.

Bake at 350 degrees F (175 degrees C) for 40-45 minutes or until golden brown. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight. Remove from pan.

Apple Pork Chops

Ingredients

2 tablespoons vegetable oil
1/2 cup chopped onion
4 (1/2-inch thick) pork chops
1/2 teaspoon salt
ground black pepper to taste
2 apples - peeled, cored and sliced
2 tablespoons brown sugar
1/2 teaspoon ground mustard
1/8 teaspoon ground cloves
3/4 cup hot water

Directions

Preheat oven to 375 degrees F (190 degrees C).

Heat oil in large skillet. Saute onion in oil for 1 minute, or until tender. Remove onion and set aside. Brown pork chops on both sides in oil.

Place chops in an 8x12 inch baking dish and sprinkle them with salt and pepper. Cover the chops with the apples and cooked onion.

In a small bowl, combine brown sugar, mustard, cloves and water. Pour over chops. Cover and bake in the preheated oven for 30 to 45 minutes. Enjoy!

Apple Cinnamon Turnovers

Ingredients

1 medium tart apple, peeled and chopped
1/2 cup applesauce
3/4 teaspoon ground cinnamon, divided
1 dash ground nutmeg
1 (7.5 ounce) package refrigerated biscuits
1 tablespoon butter or margarine, melted
2 tablespoons white sugar

Directions

In a bowl, combine the apple, applesauce, 1/4 teaspoon cinnamon and nutmeg. Separate biscuits; roll out each into a 6-in. circle. Place on greased baking sheets. Place a heaping tablespoonful of apple mixture in the center of each. Fold in half and pinch edges to seal. Brush with butter. Combine sugar and remaining cinnamon; sprinkle over tops.

Bake at 400 degrees for 8-10 minutes or until edges are golden brown. Serve warm.

Indian Style Chicken with Apples

Ingredients

2 tablespoons olive oil
4 skinless, boneless chicken breast halves - cut into strips
1 large sweet onion, diced
2 Granny Smith apples - peeled, cored and sliced
1 red bell pepper, seeded and sliced into strips
1 tablespoon red curry paste
1 teaspoon ground cinnamon
1/2 cup chicken broth
1 cup plain yogurt
salt and pepper to taste

Directions

Heat the olive oil in a large skillet over medium-high heat. Fry the chicken until golden brown, 5 to 10 minutes. Remove from the skillet and set aside.

Add the onion and apple to the skillet and reduce the heat to medium. Cook and stir until the onions are translucent, about 8 minutes. Add the bell pepper; continue to cook and stir for another 5 minutes. Season with curry paste and cinnamon; cook for a few more minutes to intensify the flavors.

Stir in the chicken broth and yogurt. Return chicken to the skillet and simmer for a few minutes to heat through. Remove from the heat, season to taste with salt and pepper, and let stand for 5 minutes before serving.

Applesauce Oatmeal Cake

Ingredients

3/4 cup butter, softened
1 1/2 cups white sugar
4 eggs
1 1/8 cups applesauce
3/4 cup milk
1 1/2 cups all-purpose flour
1 1/2 cups rolled oats
1/4 teaspoon salt
1 tablespoon baking powder
1 1/2 teaspoons ground cinnamon
3/4 teaspoon ground nutmeg
3/4 teaspoon ground cloves
1 1/2 cups raisins
1 1/2 cups coarsely chopped walnuts

Directions

Stir together flour, oats, salt, baking powder, and spices.

In a large bowl, cream the butter or margarine with the sugar. Beat in the eggs, then the applesauce and milk. Beat flour mixture into applesauce mixture. Stir in the raisins and nuts. Turn the batter into a greased and floured tube pan.

Bake the cake in a preheated oven at 350 degrees F (175 degrees C) for 65 minutes, or until it tests done. Let cake cool on a wire rack.

Blushing Apple Cream Pie

Ingredients

3/4 cup heavy cream
2 tablespoons cinnamon red hot candies
1/2 teaspoon ground cinnamon
1 cup sugar
1/4 cup all-purpose flour
2 tablespoons vinegar
4 1/2 cups thinly sliced peeled baking apples
1 Pastry for double-crust pie (9 inches)

Directions

In a mixing bowl, combine first six ingredients; mix well. Add apples and stir gently to mix. Pour into a pastry-lined pie plate. Roll out remaining pastry to fit top of pie. Cut slits in top crust; place over apples. Seal and flute edges. Bake at 400 degrees F for 50 minutes or until pastry is golden and apples are tender.

Washington State Apple Pie

Ingredients

6 cups baking apples - peeled and cored
2 tablespoons water
1 tablespoon lemon juice
1/2 cup sugar
1/2 cup packed brown sugar
3 tablespoons all-purpose flour
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/8 teaspoon ground ginger
1/8 teaspoon salt
1 Pastry for double-crust pie (9 inches)

Directions

In a saucepan, combine apples, water and lemon juice; cook over medium-low heat just until the apples are tender. Remove from the heat and cool (do not drain). In a large bowl, combine sugars, flour, cinnamon, nutmeg, ginger and salt; add apples and toss to coat. Place bottom pastry in pie plate; add apple mixture. Cover with top pastry; seal and flute edges. Cut slits in top crust. Bake at 450 degrees F for 10 minutes. Reduce heat to 350 degrees F; bake 35 to 45 minutes longer or until golden brown.

Apple Lattice Fruit Bake

Ingredients

3/4 cup brown sugar
1/3 cup water
2 tablespoons all-purpose flour
6 Granny Smith apples - peeled, cored and sliced
1/2 cup chopped pecans
1/2 cup chopped dried mixed fruit
1 sheet frozen puff pastry, thawed
1 tablespoon white sugar
1/4 teaspoon ground cinnamon

Directions

Preheat oven to 375 degrees F (190 degrees C).

Stir together brown sugar, water, and flour in a large bowl until smooth. Add the apples, pecans, and dried fruit; toss in the brown sugar mixture until well coated. Pour into a 9x13 inch baking dish. Cut the puff pastry into ten 1-inch strips with a pizza cutter. Lay 5 of the strips over the apples lengthwise, and cut the remaining 5 strips in half. Place the 10 smaller strips over the apples widthwise to create the lattice. Stir together the white sugar and cinnamon, and sprinkle over the lattice.

Bake in preheated oven until the apple mixture is bubbling, and the lattice is golden brown, 40 to 45 minutes.

Apple-Onion Pork Chops

Ingredients

4 (4 ounce) lean boneless pork loin chops
1/2 teaspoon salt
1/4 teaspoon pepper
2 tablespoons olive or canola oil, divided
2 cups sliced red onion (1/2 inch slices)
1 large tart apple - peeled and chopped
3 tablespoons red wine vinegar or cider vinegar
1/3 cup reduced sodium chicken broth

Directions

Sprinkle both sides of pork chops with salt and pepper. In a large nonstick skillet, brown chops in 1 tablespoon oil on both sides over medium-high heat. Remove and keep warm. In the same skillet, cook onions and apple in remaining oil over low heat until golden brown, about 30 minutes.

Return pork chops to the pan. Add vinegar; cook for 2 minutes. Stir in the broth. Bring to a boil. Reduce heat; cover and simmer for 18-20 minutes or until meat is tender.

Saucy Spiced Apple Pie

Ingredients

1 Pastry for double-crust pie (9 inches)
1/4 cup butter, softened
2 cups sugar
1 egg
1 egg, separated
1/3 cup unsweetened pineapple juice
1 1/2 teaspoons vanilla extract
1/3 cup all-purpose flour
1/2 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon ground nutmeg
6 cups sliced peeled tart apples
Additional sugar

Directions

Line a 9-in. pie plate with bottom pastry; trim even with edge. In a mixing bowl, cream butter and sugar. Add the egg, egg yolk, pineapple juice and vanilla; mix well (mixture will appear curdled). Combine the flour, cinnamon, ginger and nutmeg; add to creamed mixture. Fill crust with apple slices. Top with the creamed mixture.

Roll out remaining pastry to fit top of pie; place over filling. Trim, seal and flute edges. cut slits in top. Beat egg white; brush over pastry. Sprinkle with additional sugar.

Bake at 350 degrees F for 55-60 minutes or until crust is golden brown and filling is bubbly. Cool on a wire rack. Refrigerate leftovers.

Apple Cider Pancakes

Ingredients

2 cups complete pancake mix
1 1/4 cups apple cider
1 tablespoon ground cinnamon
1 teaspoon ground nutmeg
1 tablespoon brown sugar
1/2 teaspoon vanilla extract
1/4 cup chopped walnuts
(optional)
butter flavored cooking spray

Directions

Place pancake mix into a medium bowl, and stir in apple cider. Apple cider may be adjusted to achieve the desired thickness. Stir in cinnamon, nutmeg, brown sugar and vanilla. Mix in walnuts if using.

Heat a large skillet over medium heat, and spray with cooking spray. Use about 1/4 cup of batter per pancake. Cook 3 to 4 pancakes at a time. Turn over when bubbles appear in the center, and cook until golden on the other side. Serve immediately with pats of butter and maple syrup.

Apple Sausage Breakfast Casserole

Ingredients

6 Morningstar Farms® Maple Flavored Veggie Sausage Patties
1 small cooking apple, cored and chopped
1 tablespoon sugar
1/2 teaspoon cinnamon
4 cups cubed, firm-textured multigrain bread
1 1/2 cups shredded Cheddar cheese
6 eggs, beaten
1/3 cup sour cream
2 tablespoons sugar
1/2 teaspoon vanilla
1/4 teaspoon salt
1 1/2 cups fat-free milk

Directions

Chop Morningstar Farms® Maple Flavored Sausage Patties into bite-size pieces. Set aside. In small bowl toss together apple, 1 tablespoon sugar and cinnamon. Set aside.

Place half of the bread in 8 x 8 x 2-inch baking dish coated with nonstick cooking spray. Top with half of the veggie patties, half of the apple mixture and half of the cheese. Repeat layers.

In medium bowl whisk together eggs and sour cream. Whisk in 2 tablespoons sugar, vanilla and salt. Add milk, whisk until combined. Pour over mixture in baking dish. Cover and refrigerate for 2 to 24 hours.

Bake, uncovered, at 325 degrees F about 70 minutes or until a knife inserted in center comes out clean (170 degrees F.). Let stand for 10 minutes before serving.

Crunchy Apple Muffins

Ingredients

1 cup all-purpose flour
1/2 cup whole wheat flour
1/2 cup sugar
2 teaspoons baking powder
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1 egg
1/2 cup fat-free milk
2 tablespoons butter or stick
margarine, melted
1 cup tart apples - peeled, cored
and chopped
TOPPING:
1/4 cup reduced-fat granola
cereal
2 tablespoons chopped walnuts
1 tablespoon brown sugar
1/2 teaspoon ground cinnamon
2 teaspoons fat free milk

Directions

In a large bowl, combine flours, sugar, baking powder, cinnamon and salt. In another bowl, beat egg, milk and butter. Stir into dry ingredients just until moistened. Fold in apples. Coat jumbo muffin cups with nonstick cooking spray; fill half full.

For topping, combine the cereal, walnuts, brown sugar, cinnamon and milk. Sprinkle over muffins. Bake at 375 degrees F for 20-25 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack. Serve warm.

Apple Coffee Cake

Ingredients

1/2 cup butter flavored shortening
1 cup sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup sour cream
1 3/4 cups chopped, peeled tart apples

TOPPING:

3/4 cup packed brown sugar
1 teaspoon ground cinnamon
2 tablespoons cold butter or margarine
1/2 cup chopped walnuts

Directions

In a mixing bowl, cream shortening and sugar. Add eggs and vanilla; mix well. Combine flour, baking powder, baking soda and salt; add to the creamed mixture alternately with sour cream. Stir in apples. Transfer to two greased 8-in. square baking dishes. For topping, combine brown sugar and cinnamon. Cut in butter until crumbly. Stir in nuts; sprinkle over batter. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool completely. Cover and freeze for up to 6 months. Thaw overnight in the refrigerator.

Apple and Raisin Sauce

Ingredients

2 tablespoons butter
1 Royal Gala apple - peeled,
cored and sliced
1 cup white wine
1/4 cup brown sugar
1 teaspoon ground cinnamon
1/2 teaspoon vanilla extract
1/3 cup golden raisins

Directions

Melt butter in a skillet over low heat. Add apples, and increase the heat to medium-high. Cook for 5 minutes, stirring occasionally. Stir in the white wine, brown sugar, cinnamon, vanilla, and golden raisins. Cook over medium heat until the liquid has reduced and is thick.

Mock Apple Pie II

Ingredients

1 1/2 cups white sugar
1 1/2 cups water
1 tablespoon butter
1 1/2 teaspoons cream of tartar
1/2 teaspoon ground cinnamon
16 double-wide soda crackers
1 (9 inch) pie shell

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a saucepan, combine sugar, water, butter, cream of tartar and cinnamon. Bring to a boil, and continue to boil for 2 minutes.

Break 16 (double) soda crackers into pie shell. Pour hot syrup over.

Add top crust, seal and flute edges. Bake at 425 degrees F (220 degrees C) for 30 to 35 minutes.

Maple Sausage, Apple, and Sweet Onion Brunch

Ingredients

1/2 (15 ounce) package rolled refrigerated unbaked pie crust
1 pound maple-flavored bulk pork sausage
1 cup chopped sweet onion
1 (20 ounce) can LUCKY LEAF® Lite Apple Pie Filling
2 tablespoons packed brown sugar
1/4 cup butter
1/3 cup packed brown sugar
3/4 cup rolled oats
3/4 cup chopped pecans
2 tablespoons pure maple syrup

Directions

Let pie crust stand at room temperature according to package directions. Preheat oven to 400 degrees F. Line a 10- to 10 1/2-inch tart pan with removable bottom with pie crust, pressing into bottom and up sides. Line the unpricked pastry shell with a double thickness of heavy-duty foil. Bake for 5 minutes. Remove foil. Bake for 5 to 7 minutes more or until pastry is nearly done. Remove from the oven.

Meanwhile, in a large skillet cook sausage and onion until meat is browned and onion is tender, stirring frequently. Drain fat. Stir in pie filling and 2 tablespoons brown sugar. Transfer mixture to partially baked pie shell.

In a medium bowl cut butter into 1/3 cup brown sugar until crumbly. Stir in oats and pecans; sprinkle evenly atop sausage mixture.

Bake, uncovered, for 30 to 35 minutes or until top is golden. Remove from oven; drizzle with maple syrup. Let stand 15 minutes. Remove sides of pan and slice to serve.

Apple Chutney

Ingredients

15 tart apples - peeled, cored, and finely chopped
1 yellow onion, quartered
3 (1 inch) pieces fresh ginger root, peeled
1 cup white wine vinegar
1/2 cup white sugar
1/2 cup brown sugar
1/2 teaspoon cinnamon
1/2 teaspoon white pepper
1/2 teaspoon ground cardamom
1/4 teaspoon ground nutmeg

Directions

In a saucepan, mix the apples, onion, ginger, vinegar, white sugar, brown sugar, cinnamon, white pepper, cardamom, and nutmeg. Bring to a boil, reduce heat, and cover. Simmer 30 minutes, stirring frequently, until the apples are tender. Mix in some water if necessary to keep the ingredients moist. Remove the onion and ginger, and store in the refrigerator until ready to serve.

Apple and Crabapple Sauce

Ingredients

5 pounds red apples - peeled,
cored and diced
1 1/2 pounds crabapples, cleaned
and chopped
1 cup fresh apple cider
2 cups white sugar, or to taste

Directions

In a large pot, combine the red apples, crab apples, and apple cider. Simmer over low heat until apples are completely soft, about 3 hours. Stir in sugar to taste.

Sausage Applesauce Appetizer

Ingredients

2 pounds Italian sausage
3/4 cup packed brown sugar
1 cup chunky applesauce
1 onion, chopped

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a large skillet, fry sausage until it is browned. Drain well. Cut the sausage into bite-size pieces.

In a small casserole dish, combine sausage, brown sugar, applesauce, and onion.

Bake at 325 degrees F (165 degrees C) for 45 minutes. Serve with toothpicks for easy nibbling.

Apple Pineapple Crisp

Ingredients

2/3 cup sugar
1 tablespoon cornstarch
1 teaspoon grated lemon peel
3/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
4 cups sliced peeled tart apples
1 (20 ounce) can pineapple
chunks, drained
3/4 cup quick-cooking oats
1/4 cup all-purpose flour
1/4 cup packed brown sugar
1/3 cup cold butter or margarine
1 (3.5 ounce) jar macadamia nuts,
chopped

Directions

In a bowl, combine the sugar, cornstarch, lemon peel, cinnamon and nutmeg. Add the apples and pineapple, toss to coat. Transfer to a greased shallow 2-qt. baking dish.

In another bowl, combine oats, flour and brown sugar. Cut in butter until mixture resembles coarse crumbs. Stir in nuts; sprinkle over apple mixture. Bake, uncovered, at 375 degrees F for 30 minutes. Cover loosely with foil; bake 15 minutes longer or until apples are tender and topping is golden.

Crunchy Apple Salad

Ingredients

4 large red apples, diced
1 cup chopped celery
1 cup raisins
1 cup chopped walnuts
1/2 cup mayonnaise

Directions

In a large bowl, combine the apples, celery, raisins and walnuts. Blend in mayonnaise. Cover and refrigerate until serving.

Apple Bread

Ingredients

3 cups all-purpose flour
2 teaspoons cinnamon
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup vegetable oil
2 cups sugar
2 eggs, beaten
1/2 teaspoon vanilla
2 cups apples - peeled, cored,
and coarsely chopped
1 cup broken walnuts

Directions

In bowl, combine flour, cinnamon, baking soda, baking powder and salt; set aside. In large mixing bowl, place oil, sugar, eggs, vanilla and apples. Stir into flour mixture. Add walnuts and mix. Divided mixture between two greased 8-in. x 4-in. bread pans. Bake at 350 degrees F for 40-45 minutes or until bread test done. Cool for 10 minutes on wire rack before removing from pan.

Apple Cake III

Ingredients

1 (18.25 ounce) package yellow cake mix
3 eggs
1 (21 ounce) can apple pie filling
3/4 cup packed brown sugar
1 tablespoon all-purpose flour
1 tablespoon butter
1 teaspoon ground cinnamon
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch baking pan.

In a large bowl, mix together the cake mix, eggs and apple pie filling. Pour into the prepared pan. Combine the brown sugar, flour, butter, cinnamon and walnuts. Sprinkle over the top of the batter.

Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Apple Nut Bread

Ingredients

1/2 cup butter or margarine,
softened
1 1/8 cups sugar, divided
2 eggs
1 cup grated peeled apple
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
2 tablespoons buttermilk
1/2 teaspoon vanilla extract
1 cup chopped nuts
3/4 teaspoon ground cinnamon

Directions

In a mixing bowl, cream the butter and 1 cup sugar. Add eggs, one at a time, beating well after each addition. Stir in apple. Combine the flour, baking soda and salt; add to creamed mixture alternately with buttermilk. Stir in vanilla and nuts. Pour into a greased and floured 9-in. x 5-in. x 3-in. loaf pan. Combine cinnamon and remaining sugar; sprinkle over batter. Bake at 350 degrees F for 60-65 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pan to wire rack.

Honey Baked Apples

Ingredients

6 green apples
1 1/2 cups fresh cranberries
2 1/4 cups water
3/4 cup packed brown sugar
3 tablespoons honey
6 scoops vanilla ice cream

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Core the apples, and remove the peel from the top third of each one. Place them in a baking dish, and fill the core holes with as many cranberries as you can fit.

Meanwhile, stir together the water, brown sugar and honey in a small saucepan. Bring to a boil, stirring occasionally to dissolve the sugar and honey if necessary. Once it comes to a boil, pour the mixture over the apples.

Bake for 1 hour in the preheated oven, basting with the juices every 15 to 20 minutes. Serve with vanilla ice cream.

Apple Fritters II

Ingredients

1/2 cup all-purpose flour
1 pinch salt
2 tablespoons white sugar
1/4 cup milk
2 eggs, beaten
1 1/2 teaspoons grated lemon
zest
2 large apples
2 tablespoons vegetable oil
1 tablespoon butter

Directions

In a large bowl, mix flour, salt and sugar. Pour in milk, a little at a time, stirring to make a smooth batter. Beat in eggs and lemon zest.

Core and peel apples, then cut in wedges. Cut each wedge crosswise into thin slices. Toss apples in batter to coat.

In a large skillet over medium heat, heat oil and butter. Drop fritter mixture by spoonfuls into pan and cook, turning once, until golden brown. Plate and sprinkle with sugar. Serve warm.

Apple Walnut Cake

Ingredients

- 1 cup butter, softened
- 2 cups sugar
- 3 eggs
- 2 teaspoons vanilla extract
- 3 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1/4 teaspoon ground mace
- 3 cups chopped, peeled baking apples
- 2 cups chopped walnuts

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Add vanilla. Combine flour, baking powder, cinnamon, salt and mace; gradually add to creamed mixture. Stir in apples and nuts. (Batter will be very stiff.)

Spoon into a greased and floured 10-in. tube pan bake at 325 degrees F for 1 hour and 25 minutes or until cake tests done. Cool 10 minutes in pan before removing to a wire rack to cool completely.

Harvest Apple Cider

Ingredients

8 whole cloves
4 cups apple cider
4 cups pineapple juice
1/2 cup water
1 (3 inch) cinnamon stick
1 tea bag

Directions

Place cloves on a double thickness of cheesecloth; bring up corners of cloth and tie with kitchen string to form a bag. Place the remaining ingredients in a slow cooker; add spice bag. Cover and cook on low for 2 hours or until cider reaches desired temperature. Discard spice bag, cinnamon stick and tea bag before serving.

Applesauce Oat Muffins

Ingredients

1/2 cup all-purpose flour
1/4 cup quick-cooking oats
3 tablespoons brown sugar
1 teaspoon baking powder
1/4 teaspoon ground cinnamon
1/8 teaspoon salt
1 egg
1/4 cup milk
2 tablespoons unsweetened applesauce
1 tablespoon canola oil

Directions

In a bowl, combine the first six ingredients. In another bowl, combine the egg, milk, applesauce and oil. Stir into dry ingredients just until moistened. Fill four greased muffin cups two-thirds full. Bake at 400 degrees F for 12-15 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack. Serve warm.

Roasted Root Vegetables With Apple Juice

Ingredients

3 tablespoons butter
3 cups apple juice
1 cup dry white wine
1 1/4 pounds turnips
1 1/4 pounds parsnips
1 1/4 pounds carrots
1 1/4 pounds sweet potatoes
1 1/4 pounds rutabagas
salt and pepper to taste

Directions

Boil apple juice and wine in a large saucepan until reduced to 3/4 cup, about 30 minutes. Whisk in butter or margarine.

Preheat oven to 425 degrees F (220 degrees C).

Peel and cut vegetables into 1/2 inch pieces. Divide between 2 roasting pans. Pour apple juice mixture over vegetables. Sprinkle with salt and pepper. Toss to coat.

Roast until vegetables are tender and golden, stirring occasionally, about 40 minutes.

Smoked Sausage and Apple Bake

Ingredients

1 pound smoked sausage, sliced
2 Granny Smith apples - peeled, cored and sliced
1 teaspoon ground cinnamon
1/2 large onion, sliced
1 (16 ounce) can sauerkraut, drained
1/2 cup heavy cream
1/2 cup apple brandy

Directions

Preheat the oven to 350 degrees F (175 degrees C). Brown the sausage in a large skillet over medium heat. Set aside.

Make a layer of sliced apples in the bottom of a 2 quart casserole dish. Sprinkle with a bit of the cinnamon. Layer half of the onion, then half of the sauerkraut over the apples. Place all of the sausage slices over the sauerkraut, reserving the drippings in the pan. Cover the sausage with the remaining sauerkraut, onion, and top with apple slices. Sprinkle the remaining cinnamon over the top.

Pour the heavy cream and brandy into the skillet with the sausage drippings. Place over medium heat, and stir to remove the bits of sausage flavor from the bottom. Pour over the sausage and apple casserole.

Cover, and bake for 1 hour in the preheated oven. Let stand for a few minutes before serving.

Candied Apples II

Ingredients

15 apples
2 cups white sugar
1 cup light corn syrup
1 1/2 cups water
8 drops red food coloring

Directions

Lightly grease cookie sheets. Insert craft sticks into whole, stemmed apples.

In a medium saucepan over medium-high heat, combine sugar, corn syrup and water. Heat to 300 to 310 degrees F (149 to 154 degrees C), or until a small amount of syrup dropped into cold water forms hard, brittle threads. Remove from heat and stir in food coloring.

Holding apple by its stick, dip in syrup and remove and turn to coat evenly. Place on prepared sheets to harden.

Candy Apple Martini

Ingredients

1 fluid ounce vanilla vodka
1 fluid ounce sour apple schnapps
1 fluid ounce butterscotch
schnapps
1 fluid ounce cranberry juice
1 maraschino cherry

Directions

Pour the vodka, apple schnapps, butterscotch schnapps, and cranberry juice into a cocktail shaker over ice. Cover, and shake until the outside of the shaker has frosted. Strain into a chilled martini glass, and garnish with a maraschino cherry to serve.

Fresh Apple Salsa

Ingredients

2 tart apples, cored and cubed
4 tablespoons lime juice
1 fresh jalapeno pepper, seeded and sliced
1 fresh Anaheim chile, seeded and sliced
1/2 medium onion, finely chopped
2 tablespoons coarsely chopped fresh cilantro
1/2 cup chopped walnuts, lightly toasted
2 tablespoons fresh ginger, peeled and thinly sliced
1/4 teaspoon salt

Directions

In a large bowl, stir together apples and lime juice. Stir in jalapeno and Anaheim chile slices. Stir in onion, cilantro, walnuts, ginger, and salt. Mix thoroughly.

Wild Rice and Apple Dressing

Ingredients

- 1 cup brown rice
- 4 cups water
- 1 cup instant long grain and wild rice
- 1 (1 pound) loaf white bread, cut into 1/2-inch cubes
- 1 teaspoon dried sage
- 1 teaspoon dried thyme
- 1 teaspoon garlic powder
- 4 stalks celery, grated
- 4 carrots, grated
- 1 small onion, grated
- 2 Granny Smith apples - peeled, cored and chopped
- 1 cup chicken broth

Directions

In a large saucepan or rice cooker, combine the brown rice and water. Bring to a boil, then cover and reduce heat to low. Set a timer for 20 minutes. When that time is up, stir in the instant wild rice. Continue to simmer, covered, until the rice is tender and water has been absorbed, 10 to 15 more minutes.

Preheat the oven to 350 degrees F (175 degrees C). Spread the bread cubes over a baking sheet and season with sage, thyme, and garlic powder. Bake for 10 minutes, or until bread is lightly toasted and spices are fragrant. Set aside to cool slightly. Leave the oven on.

In a large bowl, toss the bread cubes with the celery, carrot, onion, and apples. Stir in the rice until evenly distributed. Pour into a lightly greased 9x13 inch baking dish. Pour the chicken broth evenly over the top. Cover with aluminum foil.

Bake for 30 minutes in the preheated oven, or until heated through. Remove the aluminum foil and bake an additional 10 minutes if you like a crispy top.

PHILLY Bavarian Apple Torte

Ingredients

1/2 cup butter, softened
1 cup sugar, divided
1 cup flour
1 (250 g) package PHILADELPHIA
Brick Cream Cheese, softened
1 egg
1/2 teaspoon vanilla
1/2 teaspoon ground cinnamon
4 Granny Smith or Golden
Delicious apples, peeled, sliced
1/4 cup sliced almonds

Directions

Heat oven to 425 degrees F. Beat butter and 1/3 cup of the sugar in small bowl with electric mixer on medium speed until light and fluffy. Add flour; mix well. Spread onto bottom and 1 inch up side of 9-inch springform pan.

Beat cream cheese and 1/3 cup of the remaining sugar in same bowl with electric mixer on medium speed until well blended. Add egg and vanilla; mix well. Spread evenly over crust. Combine remaining 1/3 cup sugar and the cinnamon. Add to apples in large bowl; toss to coat. Spoon over cream cheese layer; sprinkle with almonds.

Bake 10 min. Reduce temperature to 375 degrees F; continue baking 25 min. or until centre is set. Cool on wire rack. Loosen torte from rim of pan. Cover and refrigerate 3 hours before serving. Store any leftovers in refrigerator.

Liquid Hot Apple Pie

Ingredients

- 1 gallon apple juice
- 1 (2 liter) bottle cold ginger ale
- 1 cup brown sugar
- 1 pint whiskey
- 1 pint spiced rum
- 3 (3 inch) cinnamon sticks

Directions

In a large pot, combine the apple juice, ginger ale and brown sugar. Bring to a simmer and cook for 20 minutes. Cool to room temperature. Stir in the whiskey and spiced rum and let stand for 1 hour. Pour into 1 gallon jugs or containers and place a cinnamon stick in each one. Cover and store until serving. This can be served warm, but don't heat too much or the alcohol will burn off.

Spiced Cranberry Apple Chutney

Ingredients

2 cups fresh cranberries
2 cups white sugar
3 tablespoons water, or more as needed
1 large Granny Smith apple - peeled, cored and chopped
2 stalks celery, finely chopped
1 tablespoon grated orange zest
1 cup fresh orange juice
1/4 cup pecans (optional)
1 cup golden raisins
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves
1 pinch salt, or to taste

Directions

Place the cranberries, sugar, and water in a large saucepan, and bring to a boil. Reduce heat to medium, and cook until all the cranberries have popped, 8 to 10 minutes. Stir in the apple, celery, orange zest, orange juice, pecans, raisins, ginger, cloves, and salt, and cook over medium heat, stirring frequently, until the celery is tender and the sauce is reduced, about 35 minutes. Turn off the heat, cover the saucepan, and let the chutney stand to thicken, about 15 minutes. Serve warm.

Peanut Caramel Apple Crisp

Ingredients

1 cup butter, softened
2 cups packed brown sugar
1 (14 ounce) can sweetened condensed milk
1 cup light corn syrup
1 teaspoon vanilla extract
1/2 cup chopped roasted peanuts
10 Gala apples - peeled, cored and sliced

1/2 cup butter
3/4 cup packed brown sugar
1/4 cup white sugar
2 tablespoons flour
2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1/4 cup chopped peanuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

Place 1 cup butter, 2 cups brown sugar, condensed milk, corn syrup, and vanilla extract in a pan over medium-high heat. Stirring constantly, bring mixture to a boil. Lower heat to medium, and continue to stir while mixture simmers for about 12 minutes. Remove from heat, and stir in 1/2 cup peanuts.

Place apples in a mixing bowl. Pour in the caramel sauce, and toss gently to coat apples. Pour into the prepared pan.

To make the crumb topping, use a pastry blender or two forks to mix 1/2 cup butter with 3/4 cup brown sugar, white sugar, flour, cinnamon, and nutmeg in a mixing bowl until crumbly. Stir in 1/4 cup peanuts. Sprinkle over the top of the apples. Place baking dish on a cookie sheet to prevent spills while baking.

Bake in preheated oven until top is crisped and apples can be pierced with a fork, about 45 minutes.

Veronica's Apple Pancakes

Ingredients

1/4 cup butter, melted
1 egg
1 cup milk
1 cup shredded tart apple
1 1/4 cups all-purpose flour
1 1/4 teaspoons baking powder
1/4 teaspoon ground cinnamon
1 tablespoon white sugar

Directions

In a large bowl, combine butter, egg, milk and apple. In a separate bowl, sift together flour, baking powder, cinnamon and sugar. Stir flour mixture into apple mixture, just until combined.

Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake. Brown on both sides and serve hot.

Baked Apples in Caramel Cream

Ingredients

3 tablespoons brown sugar
1/4 cup hot water
4 large Rome beauty apples,
cored
1 tablespoon lemon juice
12 individually wrapped caramels,
unwrapped
1/2 cup whipping cream

Directions

Combine brown sugar and water in an 9-in. square baking dish. Peel the top half of each apple; brush with lemon juice. Place in the baking dish. Fill each with three caramels. Bake at 350 degrees F for 60-65 minutes or until apples are tender, basting every 20 minutes. Carefully lift apples, allowing any caramel in centers to drip into pan, and place in individual dessert dishes. Pour sauce into a small saucepan; add cream. Cook and stir over medium-low heat until sauce is smooth and thick. Spoon over apples; serve immediately.

Slow Cooked Apple Brown Betty

Ingredients

3 cups apples - peeled, cored and diced
10 slices bread, cubed
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/8 teaspoon salt
3/4 cup brown sugar
1/2 cup butter, melted

Directions

Place apples into the crock of a slow cooker. In a medium bowl, toss together the bread cubes, cinnamon, nutmeg, salt and brown sugar. Place on top of the apples and drizzle with melted butter. Cover and cook on Low for 3 hours, or until apples are tender.

Applesauce Sandwiches

Ingredients

1 cup applesauce
8 slices bread
1/4 cup butter or margarine,
softened
1 tablespoon sugar
1/4 teaspoon ground cinnamon

Directions

Spread the applesauce on four slices of bread; top with remaining bread. Lightly butter the outsides of sandwiches. Toast on a hot griddle for 3-4 minutes on each side or until golden brown. Combine sugar and cinnamon; sprinkle over hot sandwiches. Serve immediately.

Applesauce Cookies II

Ingredients

1 cup packed brown sugar
1 egg
3/4 cup shortening
1 cup applesauce
2 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1 cup chopped walnuts
1 cup raisins

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease cookie sheets.

In a medium bowl, cream together the brown sugar and shortening until smooth. Stir in the egg, and then the applesauce until well blended. Combine the flour, baking soda, salt, cinnamon, nutmeg, and cloves; stir into the applesauce mixture. Mix in walnuts and raisins. Drop by teaspoonfuls onto the prepared cookie sheets.

Bake for 10 to 12 minutes in the preheated oven, until the edges start to brown. Cool on cookie sheets for a few minutes before removing to wire racks to cool completely.

Apple Rhubarb Crumble

Ingredients

3 cups chopped fresh or frozen rhubarb
2 medium tart apples, peeled and chopped
1 egg
3/4 cup sugar
1/4 cup maple syrup
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cinnamon
1 cup all-purpose flour
1/2 cup packed brown sugar
Pinch salt
1/2 cup cold butter or margarine

Directions

In a bowl, combine the rhubarb, apples, egg, sugar, syrup, nutmeg and cinnamon. Pour into a greased 2-qt. baking dish. In another bowl, combine the flour, brown sugar and salt. Cut in butter until the mixture resembles coarse crumbs; sprinkle over fruit mixture. Bake at 350 degrees F for 45-55 minutes or until bubbly.

Grandma's Apple Cookies

Ingredients

1/2 cup shortening
1 1/3 cups packed brown sugar
1 egg
1/4 cup milk
1 teaspoon baking soda
2 cups all-purpose flour
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground nutmeg
1 cup chopped walnuts
1 cup dates, pitted and chopped
1 cup chopped apples

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream the shortening and brown sugar together. Mix in the egg and milk. Stir in the apples. Add the flour, baking soda, ground cinnamon, ground cloves, ground nutmeg. Stir in the nuts and dates.

Either drop spoonfuls of dough onto a lightly greased cookie sheet or spread dough into a 13x18 inch lightly greased jelly roll pan. Bake at 350 degrees F (175 degrees C) for 8 to 10 minutes for the cookies or 20 to 25 minutes for the bars. Let cool then ice, if desired.

Peanut Butter and Apple Stuffed Pork Chops

Ingredients

4 (3/4 inch thick) center cut pork chops, fat trimmed
1/2 cup finely chopped apple
1 large shallot, minced
1/4 cup seasoned bread crumbs
1/4 cup JIF® Creamy Peanut Butter
Crisco® Original No-Stick Cooking Spray
1/2 cup Smucker's® Apple Jelly, or Currant Jelly, melted
Salt and pepper to taste

Directions

Make a pocket in each pork chop with small knife by cutting horizontally from outside edge almost to bone.

In a medium bowl combine apple, shallot, bread crumbs and peanut butter; mix well. Shape stuffing mixture into four equal patties.

Place one stuffing patty into each pork chop pocket. Using wooden toothpicks (2 to 3 per chop), close each pocket to prevent stuffing from falling out during cooking.

Preheat oven to 450 degrees F.

Lightly coat baking pan with the no-stick cooking spray. Season chops with salt and pepper.

Lightly coat oven-proof frying pan with the no-stick cooking spray. Season chops with salt and pepper. Place large, oven-proof frying pan over medium-high heat until hot. Fry pork chops in pan, cooking about 8 minutes, turning once, or until well browned on both sides.

Remove pan from stove and place in hot oven to cook for another 20 minutes.

Baste pork chops with melted jelly during last 5 minutes of cooking. Remove toothpicks before serving.

Mini Apple Pie

Ingredients

1/4 cup golden raisins
1/3 cup apple juice
2 large Golden Delicious apples,
peeled and sliced
2 tablespoons sugar
2 tablespoons brown sugar
1 tablespoon all-purpose flour
1/4 teaspoon ground cinnamon
Pastry for a single-crust 9-inch pie

Directions

In a saucepan over medium heat, cook raisins in apple juice for 5 minutes. Add apples; cook, uncovered, for 8-10 minutes or until tender. remove from the heat; cool. Combine the sugars, flour and cinnamon; add to apple mixture. On a floured surface, roll out half of the pastry to fit a 20-oz. baking dish. Place pastry in dish; trim to edge of dish. Add filling.

Roll out the remaining pastry to fit top of pie; place over filling. Trim, seal and flute edges. Cut slits in pastry. Bake at 400 degrees F for 35-40 minutes or until golden brown and bubbly. Cool on a wire rack.

Apple and Spice Cookies

Ingredients

2 cups sifted all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1 teaspoon ground nutmeg
1/2 cup shortening
1 1/3 cups packed brown sugar
1/3 cup apple juice
1 cup chopped walnuts
1 cup chopped apples
1 cup raisins

Directions

Cream together shortening and brown sugar. Stir in flour, baking soda, salt and spices until dampened. Stir until smooth. Mixture will be very thick.

Stir in nuts, apples and raisins.

Drop by tablespoon 2 inches apart on a lightly greased cookie sheet. Bake 8 to 10 minutes in a 400 degree F (205 degrees C) oven. Let cool slightly, remove from cookie sheet.

Caramel Apple Dip

Ingredients

16 individually wrapped caramels,
unwrapped
1/4 cup water
1 (8 ounce) package cream
cheese
1/2 cup brown sugar

Directions

In a medium saucepan over medium-low heat, or in the microwave, melt caramels with water, stirring frequently. Remove from heat. In a medium bowl, cream together cream cheese and sugar. Fold in caramel mixture. Serve immediately.

Heavenly 'Apple of My Thigh' Dessert

Ingredients

1 (8 ounce) package cream cheese, at room temperature
1/4 cup white sugar
3/4 cup caramel ice cream topping
3 (1.4 ounce) bars chocolate covered English toffee, chopped
5 green apples, cored and sliced

Directions

Mix together the cream cheese, sugar and 1/4 cup of the caramel sauce in a medium bowl. Spread onto a serving tray or a plate. Drizzle the remaining caramel sauce over the top and sprinkle with pieces of chocolate covered toffee. Refrigerate for 30 minutes, then serve with apple slices.

Apple Mashed Potatoes

Ingredients

4 medium potatoes, peeled and cubed
2 medium tart apples, peeled and quartered
1/2 teaspoon salt
4 bacon strips, diced
1 small onion, quartered and thinly sliced
1/4 cup butter, softened
1 teaspoon cider vinegar
1/2 teaspoon sugar
1 dash ground nutmeg

Directions

Place the potatoes, apples and salt in a large saucepan; add enough water to cover. Bring to a boil; cover and cook for 12 minutes or until tender.

Meanwhile, in a small skillet, cook bacon over medium heat until crisp. Remove to paper towels; drain, reserving 1 teaspoon drippings. In the drippings, saute onion until tender.

Drain the potatoes and apples. Add the butter, vinegar and sugar; mash until smooth. Top with bacon, onion and nutmeg.

Apple Cake V

Ingredients

3 cups all-purpose flour
1 teaspoon salt
2 cups white sugar
1 teaspoon baking soda
1 1/4 cups vegetable oil
2 teaspoons vanilla extract
3 eggs, beaten
3 1/2 cups chopped apples
1 cup chopped walnuts

1 1/4 cups packed brown sugar
1/3 cup milk
1/2 cup butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, Sift together flour, sugar, salt and soda. Make a well in the center and add oil, eggs and vanilla. Mix well (batter will be thick). Fold in chopped apples and nuts. Spread into a 9x13 inch pan.

Bake at 350 degrees F (175 degrees C) for 40 to 50 minutes, or until a toothpick inserted into cake comes out clean. Glaze while still hot.

To make the glaze: In a saucepan, combine brown sugar, milk and butter. Bring to a boil and continue cooking for 2 1/2 minutes, stirring constantly. Pour over cake while still hot.

Toasted Apple-Pecan Brie Sandwiches

Ingredients

3 tablespoons butter
4 Granny Smith apple - peeled,
cored and sliced
1/2 cup packed brown sugar
1 teaspoon ground cinnamon
1/4 cup chopped pecans
4 slices sourdough bread
2 tablespoons butter
6 ounces Brie cheese, cut into
long, even slices
1 pinch ground cinnamon, for
dusting

Directions

Melt 3 tablespoons of butter in a large skillet over medium heat. Add the apples; cook and stir until tender, 7 to 8 minutes. Stir in the brown sugar, 1 teaspoon of cinnamon and pecans and continue to cook for 1 to 2 minutes longer. Remove from the heat and set aside.

Preheat the oven's broiler.

Cut the slices of bread in half if they are very large and toast lightly. Spread the remaining butter on to one side of each piece of bread. Place two slices of brie cheese onto the unbuttered side of each piece of bread. Top with a generous scoop of the apple mixture. Place the open face sandwiches onto a baking sheet.

Broil until the cheese has melted, about 1 minute. Sprinkle with additional cinnamon if desired.

Apple Spice Syrup

Ingredients

1/4 cup packed brown sugar
2 tablespoons cornstarch
1/4 teaspoon ground allspice
1/8 teaspoon ground nutmeg
1 3/4 cups apple juice or cider

Directions

In a saucepan, combine brown sugar, cornstarch, allspice and nutmeg; mix well. Add juice or cider. Cook and stir over medium heat until syrup is bubbly and slightly thickened.

Apple Avocado Salad with Tangerine Dressing

Ingredients

1 (10 ounce) package baby greens
1/4 cup chopped red onion
1/2 cup chopped walnuts
1/3 cup crumbled blue cheese
2 teaspoons lemon zest
1 apple - peeled, cored and sliced
1 avocado - peeled, pitted and diced

4 mandarin oranges, juiced
1/2 lemon, juiced
1/2 teaspoon lemon zest
1 clove garlic, minced
2 tablespoons olive oil
salt to taste

Directions

In a large bowl, toss together the baby greens, red onion, walnuts, blue cheese, and lemon zest. Mix in the apple and avocado just before serving.

In a container with a lid, mix the mandarin orange juice, lemon juice, lemon zest, garlic, olive oil, and salt. Drizzle over the salad as desired.

Apple-Filled Cranberry Muffins

Ingredients

FILLING:

1 1/2 cups finely chopped peeled apple
2 tablespoons sugar
1 teaspoon ground cinnamon

MUFFINS:

3 cups all-purpose flour
2 cups sugar
3 teaspoons baking powder
1 teaspoon salt
4 eggs, lightly beaten
1 cup vegetable oil
1/2 cup cranberry juice
1/2 cup finely chopped fresh cranberries
3 tablespoons vanilla extract

Directions

For filling, combine apples, sugar and cinnamon; set aside. For muffins, combine flour, sugar, baking powder and salt. Combine eggs, oil, cranberry juice, cranberries and vanilla; stir into dry ingredients just until moistened. Fill greased or paper-lined muffin cups one-third full. Spoon 1 tablespoon filling on top. Fill muffins cups two-thirds full with remaining batter. Bake at 350 degrees F for 35-30 minutes or until muffins test done. Cool 10 minutes before removing to a wire rack.

Cumin Chicken With Apples

Ingredients

4 chicken leg quarters
2 tablespoons butter
2 medium apples, chopped
2 small onions, halved and sliced
1 (4.5 ounce) can mushroom stems and pieces, drained
1 tablespoon all-purpose flour
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1/2 cup water
1 tablespoon ground cumin
1 teaspoon Worcestershire sauce
3/4 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon chili powder
Hot cooked rice

Directions

In a large skillet, brown chicken in butter. Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. In the drippings, saute apples, onions and mushrooms until apples are crisp-tender. Add flour, soup, water, cumin, Worcestershire sauce, salt and pepper; mix well. Pour over chicken.

Cover and bake at 350 degrees F for 1 hour or until the chicken juices run clear. Sprinkle with chili powder. Serve over rice.

Apple Charlotte

Ingredients

1 tablespoon butter
1 (1 pound) loaf white bread,
crusts trimmed
8 apples - peeled, cored and
chopped
1/3 cup white sugar
1/2 tablespoon ground cinnamon
1 tablespoon lemon juice
2 tablespoons butter, cubed
nonstick cooking spray

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease a 9x5 inch bread pan with 1 tablespoon butter. Press bread slices onto the bottom and sides of pan, making sure there are no gaps.

In a large bowl, combine apples, sugar, cinnamon, lemon juice and 2 tablespoons cubed butter. Place apple mixture in bread lined pan. Cover top with bread slices, and coat with nonstick cooking spray. Cover with aluminum foil.

Bake in preheated oven for 35 to 40 minutes. Allow to cool for 15 minutes in pan, then invert onto serving dish.

Low Fat Apple Bran Muffins

Ingredients

1 1/2 cups wheat bran
1 cup low-fat buttermilk
1 cup all-purpose flour
1/4 cup packed brown sugar
1 teaspoon baking soda
2 egg whites
1/2 apple, grated

Directions

In a small bowl, combine bran and buttermilk. Set aside to soak for 10 minutes.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease muffin pan, or use paper liners.

In a large bowl, mix together flour, brown sugar and baking soda. Stir in bran mixture and egg whites. Fold in grated apple. Divide batter into 12 muffin cups.

Bake in preheated oven for 16 to 18 minutes, or until a toothpick inserted into the center comes out clean. Allow to cool for 5 minutes before removing from the pan.

Fresh Apple Walnut Cake

Ingredients

3 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
3 apples - peeled, cored and sliced
1 cup white sugar
1 cup brown sugar
1 1/4 cups vegetable oil
2 eggs
2 teaspoons vanilla extract
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, baking soda, cinnamon and salt. Set aside.

Combine the apples and the white sugar; set aside. In a large bowl, mix together the brown sugar, oil, eggs and vanilla. Stir in the apple mixture, then the flour mixture. Fold in the walnuts.

Pour batter into prepared pan. Bake in the preheated oven for 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Sugarless Apple Pie

Ingredients

6 cups peeled and sliced tart apples
1/3 cup apple juice concentrate
2 tablespoons quick-cooking tapioca
1 teaspoon ground cinnamon
1 (9 inch) unbaked pastry shell
1/4 cup finely chopped walnuts

Directions

In a large bowl, combine the first four ingredients; let stand for 15 minutes. Stir and pour into pastry shell. Sprinkle with nuts. Bake at 425 degrees F for 15 minutes. Reduce heat to 350 degrees F; bake 40-50 minutes longer or until apples are tender. Cover edges with foil during the last 15 minutes if necessary.

Apple Glazed Pork

Ingredients

4 Granny Smith apples, cored and chopped
1 (8 ounce) can crushed pineapple, with juice
1/2 cup apple cider vinegar
1/4 cup brown sugar
1/4 cup Dijon mustard
1/4 cup water
2 tablespoons honey
4 cloves garlic, crushed
2 teaspoons cayenne pepper
1 teaspoon onion powder
6 boneless pork chops

Directions

Place apples, pineapple and juice, vinegar, sugar, mustard, water, honey, garlic, cayenne pepper, and onion powder in a large saucepan. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until the apples are tender, about 15 minutes. Allow the mixture to cool to room temperature, then puree in a blender until smooth. Place the pork chops into a resealable plastic bag, and pour the apple puree overtop. Marinate in the refrigerator overnight.

Preheat an outdoor grill for medium heat, and lightly oil grate. Remove pork chops from marinade, and shake off excess. Discard remaining marinade.

Cook on preheated grill until the chops are no longer pink in the center, about 5 minutes per side depending on the thickness.

Apple Spice Snack Cake

Ingredients

1 (18.25 ounce) package spice cake mix
1 (21 ounce) can apple pie filling
2 eggs
2 tablespoons vegetable oil

Directions

In a mixing bowl, combine all ingredients. beat on medium speed for 2 minutes. Pour into a greased 13-in.x 9-in. x 2-in. baking dish. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Awesome Sausage, Apple and Cranberry Stuffing

Ingredients

1 1/2 cups cubed whole wheat bread
3 3/4 cups cubed white bread
1 pound ground turkey sausage
1 cup chopped onion
3/4 cup chopped celery
2 1/2 teaspoons dried sage
1 1/2 teaspoons dried rosemary
1/2 teaspoon dried thyme
1 Golden Delicious apple, cored and chopped
3/4 cup dried cranberries
1/3 cup minced fresh parsley
1 cooked turkey liver, finely chopped
3/4 cup turkey stock
4 tablespoons unsalted butter, melted

Directions

Preheat oven to 350 degree F (175 degree C). Spread the white and whole wheat bread cubes in a single layer on a large baking sheet. Bake for 5 to 7 minutes in the preheated oven, or until evenly toasted. Transfer toasted bread cubes to a large bowl.

In a large skillet, cook the sausage and onions over medium heat, stirring and breaking up the lumps until evenly browned. Add the celery, sage, rosemary, and thyme; cook, stirring, for 2 minutes to blend flavors.

Pour sausage mixture over bread in bowl. Mix in chopped apples, dried cranberries, parsley, and liver. Drizzle with turkey stock and melted butter, and mix lightly. Spoon into turkey to loosely fill.

Apple Crisp

Ingredients

4 apples - peeled, cored and chopped
1 dash ground cinnamon
1 dash ground nutmeg
1/2 cup walnuts
1/2 cup pecans
1/2 cup brown sugar
1/2 cup all-purpose flour
4 tablespoons butter, diced
1 pinch salt

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place apples in a pie pan and dust with cinnamon and nutmeg. Cover with foil and bake for 20 minutes.

In a food processor chop nuts with a few short pulses. Pour in sugar and flour and process to combine. Add butter and salt and process until mixture resembles coarse meal. Sprinkle topping over apples.

Bake in preheated oven for 30 minutes, or until golden brown.

Applesauce-Oat Muffins

Ingredients

Muffin:

- 1 1/2 cups instant oatmeal
- 1 1/4 cups all-purpose flour
- 1 teaspoon baking powder
- 3/4 teaspoon baking soda
- 1/8 teaspoon ground cinnamon
- 1/2 cup packed brown sugar
- 1 egg white
- 1 cup applesauce
- 1/2 cup milk

Topping:

- 1/4 cup instant oatmeal
- 1/4 cup packed brown sugar
- 7/8 tablespoon ground cinnamon
- 1 tablespoon melted butter

Directions

Preheat an oven to 400 degrees F (200 degrees C). Grease 12 muffin cups, or line with paper muffin liners. Whisk together 1 1/2 cups oatmeal, the flour, baking powder, baking soda, and 1/8 teaspoon of cinnamon in a mixing bowl; set aside.

Whisk 1/2 cup brown sugar, egg white, applesauce, and milk together in a mixing bowl until smooth. Stir in the flour mixture until evenly moistened; it's ok if small, dry lumps remain. Pour the batter into the prepared muffin tin. Stir the 1/4 cup oatmeal, 1/4 cup brown sugar, 1 tablespoon cinnamon, and the melted butter in a small bowl; sprinkle this mixture over the muffins.

Bake in the preheated oven until golden and the tops spring back when lightly pressed, about 20 minutes. Cool at least 10 minutes before serving.

Apple Yogurt Pancakes

Ingredients

2 eggs
1 2/3 cups milk
1 (8 ounce) container plain yogurt
1/4 cup vegetable oil
2 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 1/2 teaspoons ground cinnamon
1 apple - peeled, cored and diced

Directions

In a large bowl, stir together the eggs, milk, yogurt and oil until well blended. Combine the flour, baking powder, baking soda, salt and cinnamon, stir into the milk mixture until smooth. Fold in chopped apple.

Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each cake. Cook until bubbles form in the cakes and the bottoms are golden brown. Flip and cook the other side. Serve warm with syrup or jam.

Pumpkin Curry with Lentils and Apples

Ingredients

- 1 cup red lentils
- 1 cup brown lentils
- 8 cups water
- 1/2 teaspoon turmeric
- 1 tablespoon canola oil
- 1 large onion, diced
- 2 tomatoes, cored and chopped
- 3 cloves garlic, minced
- 1 1/2 tablespoons curry powder, or to taste
- 2 teaspoons ground cumin
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1/4 teaspoon ground cloves
- 2 cups peeled, cubed (1-inch), seeded pumpkin
- 2 potatoes, unpeeled and chopped
- 2 carrots, peeled and diced
- 2 cups packed fresh spinach, chopped
- 1 Granny Smith apple, unpeeled, cored and diced

Directions

Place the red and brown lentils in a pan with the water and turmeric. Cook over medium-low heat until tender, about 45 minutes. Drain, reserving 2 1/2 cups of the cooking liquid.

Meanwhile, heat the canola oil in a large, deep pot over medium heat. Stir in the onion, and cook until tender and transparent, about 5 minutes. Stir in the tomatoes and garlic; cook 5 minutes more, stirring occasionally. Mix in the curry powder, cumin, salt, pepper, and cloves. Add the cooked lentils, reserved cooking liquid, pumpkin, potatoes, and carrots. Cover, and cook over medium-low heat until the vegetables are tender, 35 to 45 minutes. Stir in the spinach and apple. Cook until the pumpkin can be easily pierced with a fork, about 15 minutes more. Adjust seasonings to taste.

Apple Spice Drops

Ingredients

1/2 cup butter or margarine,
softened
2/3 cup sugar
2/3 cup packed brown sugar
1 egg
1/4 cup apple juice
2 cups all-purpose flour
1 teaspoon ground cinnamon
1/2 teaspoon baking soda
1/2 teaspoon ground nutmeg
1 cup finely chopped peeled tart
apple
1 cup chopped walnuts
FROSTING:
1/4 cup butter or margarine,
softened
3 cups confectioners' sugar
1 teaspoon vanilla extract
3 tablespoons apple juice

Directions

In a mixing bowl, cream butter and sugars. Beat in egg and apple juice. Combine the dry ingredients; gradually add to the creamed mixture. Fold in apple and walnuts.

Drop by teaspoonfuls 2 in. apart onto greased baking sheets. Bake at 375 degrees F for 12-14 minutes or until golden brown. Remove to wire racks to cool.

For frosting, cream butter, sugar, vanilla and enough apple juice to achieve spreading consistency. Frost cooled cookies.

Roasted Root Vegetables With Apple Juice

Ingredients

3 tablespoons butter
3 cups apple juice
1 cup dry white wine
1 1/4 pounds turnips
1 1/4 pounds parsnip
1 1/4 pounds carrots
1 1/4 pounds sweet potatoes
1 1/4 pounds rutabagas
salt and pepper to taste

Directions

Boil apple juice and wine in a large saucepan until reduced to 3/4 cup, about 30 minutes. Whisk in butter or margarine.

Preheat oven to 425 degrees F (220 degrees C).

Peel and cut vegetables into 1/2 inch pieces. Divide between 2 roasting pans. Pour apple juice mixture over vegetables. Sprinkle with salt and pepper. Toss to coat.

Roast until vegetables are tender and golden, stirring occasionally, about 40 minutes.

Soft Apple Butter Delights

Ingredients

1 cup butter or margarine,
softened
2 cups packed brown sugar
2 eggs
1/2 cup brewed coffee, room
temperature
3 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground nutmeg
2 cups apple butter*
1 cup chopped walnuts

Directions

In a large mixing bowl, cream the butter and brown sugar. Add eggs, one at a time, beating well after each addition. Beat in coffee. Combine flour, baking soda, salt and nutmeg; gradually add to the creamed mixture. Stir in apple butter and walnuts (dough will be soft). Refrigerate for 1 hour. Drop by teaspoonfuls 2 in. apart onto lightly greased baking sheets. Bake at 400 degrees F for 10-12 minutes or until edges are firm. Remove to wire racks to cool.

Upside-Down Apple Pecan Pie

Ingredients

1 cup chopped pecans
1/2 cup firmly packed brown sugar
1/3 cup margarine, melted
1 pastry for a 9 inch double crust pie
6 cups Granny Smith apples - peeled, cored and sliced
1/4 cup white sugar
2 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a 9 inch deep-dish pie pan, combine pecans, brown sugar and margarine; spread into a single layer. Roll out dough, and place bottom crust over pecan mixture.

In a large bowl, combine apples, sugar, flour, cinnamon and nutmeg. Pour into crust in pan. Top with second crust. Fold edges of crust over, and flute to seal edges. Make several small slits in the top to allow steam to escape.

Place pan on foil or cookie sheet during baking to guard against spillage. Bake in preheated oven for 40 to 50 minutes, or until crust is golden brown and apples are tender.

Cool pie in pan for 5 minutes. Place serving plate over pie, and flip to invert, being careful not to come in contact with molten sugar. If some of the nuts stick to the pan, remove them with a knife, and place on pie. Allow to cool for 1 hour.

Cranberry Applesauce Muffins

Ingredients

1 cup unsweetened applesauce
1/3 cup vegetable oil
1 eggs, beaten
2 cups all-purpose flour
1/2 cup white sugar
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
1 cup fresh or frozen cranberries,
chopped
1/2 cup pecans, chopped

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a muffin pan, or use paper liners.

In a small bowl, mix together applesauce, oil and egg. In a large bowl, combine flour, sugar, baking soda, cinnamon and salt. Make a well in the center, and pour in egg mixture. Stir until just moistened. Fold in cranberries and pecans. Spoon into muffin cups, 2/3 full.

Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the center comes out clean. Cool in pan for 2 minutes before removing.

Luscious Apple Trifle

Ingredients

2 cups cold milk
1 (3.4 ounce) package instant vanilla pudding mix
1 (8 ounce) package cream cheese, softened
1 (8 ounce) carton frozen whipped topping, thawed, divided
1 (10.75 ounce) loaf angel food cake, cut into 1-inch cubes
1 (12 ounce) jar butterscotch ice cream topping
3 medium red apples, chopped
1 1/2 teaspoons ground cinnamon

Directions

In a bowl, whisk milk and pudding mix for 2 minutes. Let stand for 2 minutes or until soft-set. In a large mixing bowl, beat cream cheese until smooth; beat in pudding. Fold in 1 cup whipped topping.

In a 3-qt. glass bowl, layer a third of the cake cubes, 1/3 cup butterscotch topping, a third of the apples, 1/2 teaspoon cinnamon and a third of the cream cheese mixture. Repeat layers twice. Garnish with remaining whipped topping. Chill until serving.

POP-TARTS[®] Apple Cranberry Pie

Ingredients

1 (9 inch) refrigerated rolled pie
pastry
2 (21 ounce) cans apple pie filling,
peach pie filling, or combination
1/2 cup dried cranberries
1/2 teaspoon almond extract
4 KELLOGG'S[®] POP-TARTS[®]
Frosted Brown Sugar Cinnamon
toaster pastries
1/4 cup finely chopped walnuts

Directions

Fit pastry into 9-inch pie plate according to package directions.
Crimp edges.

In medium bowl stir together pie filling, cranberries, and almond
extract. Spoon into pastry.

Crumble KELLOGG'S[®] POP-TARTS[®] FROSTED BROWN
SUGAR CINNAMON toaster pastries over top of pie. Sprinkle with
nuts.

Baked at 375 degrees F, loosely covered with foil, for 30 minutes.
Remove foil. Bake at 375 degrees F about 15 minutes more or until
golden brown. Serve warm or at room temperature.

Apple Snow

Ingredients

6 large apples - peeled, cored and chopped
3 tablespoons water
1 cup white sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/2 teaspoon vanilla extract
1 egg white

Directions

In a large saucepan or Dutch oven, combine apples and water and cook, covered, over low heat, until frothy, 15 to 30 minutes. Remove from heat and stir in sugar, cinnamon, cloves and vanilla. Let cool.

In a medium bowl, whip the egg white until stiff peaks form. Fold into the cooled apple mixture. Serve.

Miss Hatties Apple Pie

Ingredients

2 (9 inch) unbaked pie crusts

12 unpeeled Granny Smith apples,
cored and quartered
1 cup white sugar
2 teaspoons ground cinnamon
1 1/2 teaspoons ground cloves
1 teaspoon freshly grated nutmeg
3 tablespoons butter
3 tablespoons melted butter

Directions

Preheat oven to 375 degrees F (190 degrees C.)

Shred the apples into a large bowl, Add sugar, cinnamon, cloves and nutmeg. Mix well and place in bottom crust. Dot the top with 3 tablespoons butter.

On a cutting board, place rolled out (or packaged) pie crust. With a leaf or apple cookie cutter, cut shapes from the pie crust. Positioning the cutouts all over the top of the pie leaving small spaces between cutouts for the vent holes.

Bake in the preheated oven for 30 minutes. Remove pie from oven and brush with 3 tablespoons melted butter. Return to oven and bake an additional 15 minutes, or until golden brown. Place a piece of aluminum foil under the pan in case it boils over.

Apple Cranberry Cobbler

Ingredients

5 cups thinly sliced peeled tart apples
1 1/4 cups sugar
1 cup fresh or frozen cranberries
3 tablespoons quick-cooking tapioca
1/2 teaspoon ground cinnamon
1 cup water
2 tablespoons butter or margarine
TOPPING:
3/4 cup all-purpose flour
2 tablespoons sugar
1 teaspoon baking powder
1/8 teaspoon salt
1/4 cup cold butter or margarine
1/4 cup milk

Directions

In a large saucepan, combine the apples, sugar, cranberries, tapioca, cinnamon and water. Let stand for 5 minutes, stirring occasionally. Cook and stir over medium heat until mixture comes to a full boil. Cook and stir 3 minutes longer. Pour into a greased 2-qt. baking dish. Dot with butter.

In a bowl, combine the flour, sugar, baking powder and salt. Cut in butter until crumbly. Stir in milk to form a soft dough. Drop dough by tablespoonfuls over hot apple mixture. Bake, uncovered, at 375 degrees F for 30-35 minutes or until topping is golden brown and a toothpick inserted into topping comes out clean.

Mock Apple Pie

Ingredients

2 cups water
1 cup white sugar
2 teaspoons cream of tartar
30 buttery round crackers
1/2 teaspoon ground cinnamon
1 tablespoon lemon juice
1 recipe pastry for a 9 inch single crust pie

1 cup crushed buttery round crackers
1/2 cup packed brown sugar
1/2 teaspoon ground cinnamon
1/3 cup butter, melted

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a saucepan over medium high heat, combine the water, sugar and cream of tartar; bring to boil.

Drop in whole crackers and boil for 5 minutes. Pour mixture into pie shell; sprinkle with cinnamon and lemon juice.

Mix together the crushed crackers, brown sugar, cinnamon and butter; sprinkle over pie filling.

Bake for 15 minutes and reduce heat to 375 degrees F (190 degrees C) and continue to bake for 15 to 20 minutes longer. Serve warm.

Applesauce Cake

Ingredients

1 cup all-purpose flour
3/4 cup sugar
1/4 cup cornstarch
1 teaspoon ground cinnamon
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cloves
1/2 cup unsweetened applesauce
1/4 cup water
1/4 cup fat-free plain yogurt
2 egg whites, beaten
1/2 teaspoon almond extract
1/4 cup raisins
DRIZZLE:
1/4 cup confectioners' sugar
1 teaspoon water

Directions

In a large bowl, combine the first eight ingredients. Combine the applesauce, water, yogurt, egg whites and almond extract. stir into the dry ingredients just until moistened. Fold in raisins.

Pour into a greased 8-in. square baking dish. Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

For drizzle, in a bowl, whisk confectioners' sugar and water until smooth. Drizzle over cake.

Applesauce Brownies I

Ingredients

1 1/2 cups white sugar
1/2 cup margarine
2 eggs
2 tablespoons unsweetened
cocoa powder
1 1/2 teaspoons salt
2 cups applesauce
1 teaspoon baking soda
1 teaspoon ground cinnamon
2 cups all-purpose flour
2 tablespoons white sugar
1 cup semisweet chocolate chips
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream 1 1/2 cups sugar and margarine. Add eggs. Sift cocoa, salt, baking soda, cinnamon and flour ingredients and add to sugar mixture, alternately with applesauce. Pour into 10-1/2 X 15-1/2 inch jelly roll pan.

Combine 2 tablespoon sugar, 1 cup chocolate chips and 1 cup chopped nuts. Sprinkle over batter. Bake for 30 minutes.

Apple-Strawberry Spinach Salad

Ingredients

1 pound fresh spinach, torn
2 cups chopped unpeeled Granny Smith apples
3/4 cup fresh bean sprouts
1/2 cup sliced fresh strawberries
1/4 cup crumbled cooked bacon
DRESSING:
3/4 cup vegetable oil
1/3 cup white wine vinegar
1 small onion, grated
1/2 cup sugar
2 teaspoons Worcestershire sauce
2 teaspoons salt

Directions

In a large salad bowl, combine the first five ingredients. In a small bowl, whisk together all dressing ingredients. Just before serving, pour over salad and toss.

Mother's Applesauce Cake

Ingredients

3 1/2 cups all-purpose flour
1/2 teaspoon salt
2 teaspoons ground cinnamon
1 teaspoon ground cloves
3 teaspoons baking soda
1/2 cup butter
2 cups packed brown sugar
2 eggs, beaten
3 cups unsweetened applesauce
1/2 cup raisins
1/2 cup dates, pitted and
chopped
1 cup chopped walnuts
1/2 cup butter
1 cup packed brown sugar
1/4 cup milk
1 teaspoon vanilla extract
2 cups sifted confectioners' sugar

Directions

Whisk together flour, salt, cinnamon, cloves, and soda. Set aside.

Cream together 1/2 cup butter or margarine and 2 cups brown sugar, beating until light and fluffy. Mix in eggs. Add flour mixture into creamed mixture alternately with applesauce, beginning and ending with flour mixture. Stir in the raisins, dates, and walnuts. Pour into greased and floured tube pan.

Bake at 300 degrees F (150 degrees C) for 1 1/2 hours, or until done. Cool.

To make icing, melt 1/2 cup butter or margarine in a small saucepan over low heat, and stir in 1 cup brown sugar. Boil for 2 minutes. Stir in milk, and continue to stir until the mixture returns to a boil. Remove from heat, and cool for 5 minutes. Beat in vanilla and confectioners' sugar. Frost cooled cake.

Applesauce Sandwich

Ingredients

1 tablespoon butter
2 slices bread
3 tablespoons applesauce

Directions

Heat a skillet over low heat. Spread butter on one side of each slice of bread. Place bread slices, buttered side down, in skillet. Divide applesauce onto both slices of bread, and spread to the edges.

Cook until lightly browned, about 5 minutes. Fold slices together, and cool 5 minutes. Cut into quarters.

Apple Coffee Cake

Ingredients

3 cups all-purpose flour
1 tablespoon baking powder
2 cups white sugar
1 cup vegetable oil
4 eggs
1/2 cup orange juice
4 apples - peeled, cored and sliced
5 tablespoons white sugar
5 tablespoons brown sugar
2 teaspoons ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 10 inch tube pan.

In a large bowl, stir together flour and baking powder. In a separate bowl, beat together 2 cups sugar, vegetable oil, eggs. Stir egg mixture into flour mixture, alternately with orange juice, until smooth. In a small bowl, combine 5 tablespoons white sugar, 5 tablespoons brown sugar and 2 teaspoons cinnamon.

Pour 1/2 of batter into prepared pan. Add 1/2 of the apples then 1/2 of the cinnamon sugar mixture. Repeat laying with remaining ingredients.

Bake in preheated oven until a toothpick inserted into center of cake comes out clean, about 50 to 70 minutes. Let cool for 15 to 20 minutes, invert on a plate and serve.

Apple Crisp

Ingredients

2 medium tart apples, peeled and sliced
2 tablespoons water
3 tablespoons all-purpose flour
2 tablespoons sugar
1/4 teaspoon ground cinnamon
2 tablespoons cold butter

Directions

Place apples in two greased 10-oz. custard cups; sprinkle with water. In a bowl, combine the flour, sugar and cinnamon. cut in butter until mixture is crumbly. Sprinkle over apples. Bake, uncovered, at 350 degrees F for 30-35 minutes or until tender. Serve warm.

CheddarWurst® and Apple Kabob

Ingredients

1 (14 ounce) package Hillshire Farm® Cheddarwurst®
1 large tart green apple, cut into 1 inch pieces
1 medium red bell pepper, cut into 1 inch chunks
1 small red onion, cut into 1 inch pieces
1/4 cup apricot preserves
1 tablespoon Dijon mustard

Directions

Cut each sausage into 3 pieces. Thread sausage, apples, peppers and onion onto 6 skewers, leaving a small space between each item.

Melt apricot preserves in small saucepan over low heat. Add mustard, mixing until well blended.

Grill kabobs over medium heat, turning frequently for 10 minutes. Brush kabobs with apricot preserves mixture and grill 2 minutes longer, or until apple and vegetables are crisp-tender.

Applesauce

Ingredients

6 cups apples - peeled, cored and chopped

3/4 cup water

1/8 teaspoon ground cinnamon

1/8 teaspoon ground cloves

1/2 cup white sugar

Directions

In a 2 quart saucepan over medium heat, combine apples, water, cinnamon, and cloves. Bring to a boil, reduce heat, and simmer 10 minutes. Stir in sugar, and simmer 5 more minutes.

Apple Sausage Wagon Wheel

Ingredients

1/2 cup vegetable oil
1 egg, beaten
1/2 cup brown sugar
1 cup quick cooking oats
1 cup whole wheat flour
1 cup buttermilk
1 teaspoon baking powder
1/2 teaspoon salt
1/2 tablespoon baking soda
2 apples - peeled, cored and sliced
1/2 pound smoked turkey sausage links, chopped

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a medium bowl, mix vegetable oil, egg, brown sugar, quick cooking oats, whole wheat flour, buttermilk, baking powder, salt and baking soda.

Place apples and sausage in a medium baking dish or cast iron skillet. Pour the batter mixture over the apples and sausage.

Bake 20 to 25 minutes in the preheated oven, until crisp and golden brown.

Apple Shortbread Pie

Ingredients

2 cups all-purpose flour
1/2 cup white sugar
1/4 teaspoon salt
3/4 cup chilled butter, diced
2 egg yolks, beaten

1 1/4 pounds Golden Delicious
apple - peeled, cored and cut into
1/4 inch slices
1/4 cup light brown sugar, packed
1 tablespoon all-purpose flour
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg

Directions

Preheat oven to 400 degrees F (200 degrees C.)

Sift four, 1/2 cup sugar and salt into a large bowl. Cut in butter until mixture resembles coarse crumbs. Fold in egg yolks (mixture will be crumbly). Remove 1/4 of mixture, and set aside. Press remainder onto bottom and sides an 8 inch tart shell or pie pan.

In a large bowl, combine apples, brown sugar, 1 tablespoon flour, cinnamon and nutmeg. Place apples into crust, and sprinkle reserved crumb mixture evenly over top.

Place pie on a baking sheet, and bake in preheated oven for 15 minutes. Reduce heat to 350 degrees F (175 degrees C) and continue baking 20 minutes, or until top is golden brown and filling is bubbling.

Apple Butter with Honey

Ingredients

3 cups apple cider
2 pounds apples - peeled, cored
and chopped
1/3 cup honey
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground allspice

Directions

In a large saucepan over medium heat, boil the cider 15 minutes.

Stir apples into the cider and reduce heat. Cover and simmer, stirring frequently. Cook 1 hour, or until the apples are tender.

Remove apples from heat. Mash with a potato masher. Stir in the honey, cinnamon, cloves and allspice. Return to low heat and cook uncovered, stirring often, until thick. Transfer to sterile jars and chill in the refrigerator until serving.

The Big Apple Pie

Ingredients

2 cups all-purpose flour
1/2 teaspoon salt
1/2 cup butter
1/2 cup ice water

8 Granny Smith apples - peeled,
cored and sliced
1 cup white sugar
1 tablespoon all-purpose flour
1 1/2 teaspoons ground cinnamon
2 tablespoons butter

Directions

In a large bowl, combine flour and salt. Cut in butter until mixture resembles coarse crumbs. Stir in water a tablespoon at a time until mixture forms a ball. Divide dough in half and shape into balls. Wrap in plastic and refrigerate for 4 hours or overnight. Roll one ball out to fit a 9 inch pie plate. Place bottom crust in pie plate. Roll out top crust and set aside.

Preheat oven to 400 degrees F (200 degrees C.)

In a large bowl, combine sliced apples, sugar, 1 tablespoon flour and cinnamon. Mix well and pour into pie shell. Dot with remaining 2 tablespoons butter. Cover with top crust, seal edges, and cut away excess dough. Make several small slits in the top to allow steam to escape.

Bake in the preheated oven for 60 minutes, or until golden brown.

Apple Dumplings III

Ingredients

1 recipe pastry for a 9 inch double
crust pie
6 apples, peeled and cored
3/4 cup white sugar
1 cup water
1/4 teaspoon ground cinnamon
2 tablespoons margarine

Directions

Preheat oven to 400 degrees F (200 degrees C.)

To make the sauce: In a saucepan, combine sugar, water, cinnamon and margarine. Bring to a boil and continue to cook 5 minutes.

Roll dough out and cut into 6 pieces. Wrap each apple in dough and place in a baking pan. Pour sauce over the wrapped apples.

Bake in the preheated oven for 40 minutes, or until golden brown.

Apple Pie Waffles

Ingredients

- 1 3/4 cups whole wheat flour
- 1/2 cup wheat bran
- 1/2 teaspoon salt
- 1 teaspoon apple pie spice
- 3/4 cup water
- 1 teaspoon honey
- 2 teaspoons active dry yeast
- 2 medium apples, grated
- 3 tablespoons applesauce
- 1 cup skim milk
- 2 egg whites

Directions

In a medium bowl, stir together the flour, wheat bran, salt and apple pie spice. Set aside. In a separate bowl, stir together the water and honey. Sprinkle the yeast over the surface, and let stand for about 5 minutes to dissolve.

When the yeast has dissolved, stir in the apples, applesauce, milk and egg whites until well blended. Stir this mixture into the dry ingredients. Cover, and let rest for about 15 minutes.

Heat the waffle iron, and coat with cooking spray. Spoon the waffle batter onto the iron in the amount recommended by the manufacturer. Close the iron, and cook for about 7 minutes, or until the steam stops coming out and the waffle can be easily removed. Continue with remaining batter.

Turkey with Apple Slices

Ingredients

1/2 pound turkey breast
tenderloins
1 tablespoon butter or margarine
2 tablespoons maple syrup
1 tablespoon cider vinegar
1 teaspoon Dijon mustard
1/2 teaspoon chicken bouillon
granules
1 medium tart apple, sliced

Directions

In a large skillet, cook turkey in butter over medium heat for 4-5 minutes on each side or until the juices run clear. Remove from the skillet; cover and keep warm. In the same skillet, combine the syrup, vinegar, mustard and bouillon. Add the apple; cook and stir over medium heat for 2-3 minutes or until apple is tender. Spoon over turkey.

Sarah's Applesauce

Ingredients

4 apples - peeled, cored and
chopped
3/4 cup water
1/4 cup white sugar
1/2 teaspoon ground cinnamon

Directions

In a saucepan, combine apples, water, sugar, and cinnamon. Cover, and cook over medium heat for 15 to 20 minutes, or until apples are soft. Allow to cool, then mash with a fork or potato masher.

Spiced Slow Cooker Applesauce

Ingredients

8 apples - peeled, cored, and
thinly sliced
1/2 cup water
3/4 cup packed brown sugar
1/2 teaspoon pumpkin pie spice

Directions

Combine the apples and water in a slow cooker; cook on Low for 6 to 8 hours. Stir in the brown sugar and pumpkin pie spice; continue cooking another 30 minutes.

Applesauce Drop Doughnuts

Ingredients

3 tablespoons butter or margarine,
softened
3/4 cup sugar
3 eggs
1 cup applesauce
1 teaspoon vanilla extract
4 1/2 cups all-purpose flour
3 1/2 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 cup milk
Oil for deep-fat frying
Additional sugar

Directions

In a mixing bowl, cream butter and sugar. Add the eggs, one at a time, beating well after each addition. Beat in applesauce and vanilla. Combine flour, baking powder, salt, cinnamon and nutmeg; add to the creamed mixture alternately with milk (the batter will be thick). In an electric skillet or deep-fat fryer, heat oil to 375 degrees F. Drop teaspoonfuls of batter a few at a time into hot oil. Turn with a slotted spoon and fry until golden, about 1 minute on each side. Drain on paper towels; roll in sugar while warm.

Pumpkin Apple Streusel Muffins

Ingredients

2 1/2 cups all-purpose flour
2 cups white sugar
1 tablespoon pumpkin pie spice
1 teaspoon baking soda
1/2 teaspoon salt
2 eggs, lightly beaten
1 cup canned pumpkin puree
1/2 cup vegetable oil
2 cups peeled, cored and
chopped apple

2 tablespoons all-purpose flour
1/4 cup white sugar
1/2 teaspoon ground cinnamon
4 teaspoons butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 18 muffin cups or use paper liners.

In a large bowl, sift together 2 1/2 cups all-purpose flour, 2 cups sugar, pumpkin pie spice, baking soda and salt. In a separate bowl, mix together eggs, pumpkin and oil. Add pumpkin mixture to flour mixture; stirring just to moisten. Fold in apples. Spoon batter into prepared muffin cups.

In a small bowl, mix together 2 tablespoons flour, 1/4 cup sugar and 1/2 teaspoon cinnamon. Cut in butter until mixture resembles coarse crumbs. Sprinkle topping evenly over muffin batter.

Bake in preheated oven for 35 to 40 minutes, or until a toothpick inserted into a muffin comes out clean.

Grape-Apple Delight

Ingredients

1 (.25 ounce) envelope unflavored gelatin
1/4 cup water
1 1/2 cups apple juice
1 cup halved seedless red grapes
1 cup diced apple
1/4 cup diced celery

Directions

Sprinkle gelatin over the water in a small saucepan; allow to soften for 5 minutes. Cook and stir over low heat until gelatin fully dissolves, about 2 minutes. Remove from heat and stir in the apple juice; Transfer to a bowl and chill until the mixture begins to thicken, about 20 minutes.

Mix the grapes, apple, and celery into the gelatin mixture and pour into a 4-cup mold; chill until set, about 2 hours.

Danish Pastry Apple Bars

Ingredients

2 1/2 cups all-purpose flour
1 teaspoon salt
1 cup shortening
1 egg yolk
1/2 cup milk

10 apples - peeled, cored and
thinly sliced
1/2 cup light brown sugar
1/4 cup white sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 egg white

Directions

Preheat oven to 375 degrees F (190 degrees C.)

In a large bowl, combine flour and salt. Cut in shortening until mixture resembles coarse crumbs. Beat egg yolk in measuring cup and add enough milk to make 2/3 cup total liquid. Stir into flour mixture until all flour is damp. Divide the dough in half. On floured surface, roll half the dough into a rectangle and fit into a 9x13 inch pan.

In large bowl, combine apples, brown sugar, white sugar, cinnamon and nutmeg. Put apple mixture in pan. Roll out remaining dough and place over apples. Seal edges and cut slits in top dough. Beat egg white till frothy and brush on crust.

Bake in the preheated oven for 50 minutes, or until golden brown.

Caramel Apple Cheesecake

Ingredients

1 (21 ounce) can LUCKY LEAF®
Apple Pie Filling
1 (9 inch) graham cracker crust
2 (8 ounce) packages cream
cheese, softened
1/2 cup sugar
1/4 teaspoon vanilla extract
2 eggs
1/4 cup caramel topping
12 pecan halves
2 tablespoons chopped pecans

Directions

Preheat the oven to 350 degrees. Reserve 3/4 cup of apple filling; set aside. Spoon the remaining filling into the crust. Beat together the cream cheese, sugar, and vanilla until smooth. Add the eggs and mix well. Pour this over the LUCKY LEAF Pie Filling. Bake for 35 minutes, or until the center of the cake is set. Cool to room temperature.

Mix the reserved LUCKY LEAF Pie Filling and caramel topping in a small saucepan and heat for about 1 minute, or until spreadable. Spoon the apple-caramel mixture over the top of the cheesecake and spread evenly. Decorate the edge of the cake with pecan halves and sprinkle with chopped pecans. Refrigerate the cake until ready to serve.

Almond, Apple Cinnamon Scones

Ingredients

2 cups all-purpose flour
1/3 cup white sugar
1 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
6 tablespoons shortening, chilled
2 apple - peeled, cored and chopped
1 egg, lightly beaten
1/2 cup plain yogurt
1 tablespoon milk
1 1/2 teaspoons almond extract

1 tablespoon milk
1 egg, lightly beaten
2 tablespoons cinnamon sugar
1/4 cup sliced almonds

Directions

Preheat oven to 375 degrees F (190 degrees C). Line a baking sheet with parchment paper.

Stir the flour, sugar, baking powder, baking soda, and salt together in a mixing bowl. Use two forks or a pastry blender to cut in the shortening with the flour mixture until the mixture resembles coarse corn meal. Stir in the apples.

Whisk 1 egg, yogurt, milk, and almond extract together in a small bowl until smooth. Stir the egg mixture into the flour mixture just until blended. Gather the dough, and place the dough on a lightly floured surface; knead 4 to 5 times. Pat dough into a 7 inch diameter circle about 1 1/2 inch thick. Cut dough into 8 wedges, and place on prepared baking sheet.

To make the scone topping, whisk the milk and 1 egg together in a small bowl. Brush tops of scones with the egg mixture. Sprinkle each scone with cinnamon sugar and almonds.

Bake in preheated oven until tops are golden brown, and a toothpick inserted in center comes out clean, about 20 minutes. Remove from oven and cool on a wire rack. Serve warm or at room temperature.

Maple-Apple Baked Beans

Ingredients

4 cups dried navy beans
10 cups water
1 pound sliced bacon, quartered
1 large onion, chopped
2 teaspoons salt
1 teaspoon ground mustard
1 cup maple syrup
3 medium tart apples, peeled and sliced
1/2 cup butter or margarine, softened
1 cup packed brown or maple sugar

Directions

Place beans in a soup kettle or Dutch oven; add water to cover by 2 in. Bring to a boil; boil for 2 minutes. Remove from the heat; cover and let stand for 1 hour.

Drain and rinse beans; discard liquid. Return beans to the pan; add 10 cups water. Bring to a boil. Reduce heat; cover and simmer for 30 minutes. Drain, reserving 1/2 cup liquid.

Line the bottom of a 4-qt. baking dish with bacon. In a bowl, combine the beans, onion, salt and mustard. Spoon over bacon. Pour syrup over the top. Cover and bake at 350 degrees F for 3 hours, gently stirring occasionally and adding reserved bean liquid if needed.

Arrange sliced apples over the top. In a small mixing bowl, cream butter and brown sugar; spread over apples. Cover and bake 1 hour longer or until beans are tender.

Apple German Chocolate Cake

Ingredients

1 (21 ounce) can apple pie filling
1 (18.25 ounce) package German
chocolate cake mix
3 eggs
3/4 cup coarsely chopped walnuts
1/2 cup miniature semisweet
chocolate chips

Directions

Place pie filling in a blender; cover and process until the apples are in 1/4-in. chunks. Pour into a mixing bowl; add dry cake mix and eggs. Beat on medium speed for 5 minutes. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with nuts and chocolate chips.

Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool completely on a wire rack before cutting.

Apple Orange Syrup

Ingredients

1 tablespoon cornstarch
1 cup apple juice
1/3 cup orange juice

Directions

In a saucepan, stir cornstarch and juices until smooth. Bring to a boil; boil and stir for 2 minutes.

Tropical Carrot-Apple Juice

Ingredients

1 large apple, quartered
1/2 (15 ounce) can pineapple
chunks
3 large carrots, ends trimmed
2 teaspoons fresh ginger
2 large stalks celery
1/2 medium beet
white sugar (optional)

Directions

Juice the apple, pineapple, carrots, ginger, celery, and beet in a juice machine. Sweeten with sugar if desired.

Apple Coffee Cake With Brown Sugar Sauce

Ingredients

2 apples - peeled, cored and chopped
2 1/2 cups all-purpose flour
1 1/2 cups packed brown sugar
3/4 cup butter, softened
1 cup chopped walnuts, toasted
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
1 egg
3/4 cup sour cream
1 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C). Butter a 9 inch round cake pan or 9 1/2 inch springform pan.

Using a fork, work flour with brown sugar and butter in a large bowl until crumbly. Stir in nuts. Divide mixture in half. Evenly press half into pan bottom to form a crust.

Stir baking soda, cinnamon, and salt into remaining crumb mixture until blended, then make a well in the center. In a small bowl, lightly beat egg with sour cream and vanilla until smooth. Add to flour mixture, stirring just until combined. Fold in apples.

Evenly spread batter over crumb mixture. Bake until a cake tester inserted into center comes out fairly clean, about 1 hour and 20 minutes. If top gets too brown before cake is baked, lightly lay a piece of foil over top for last 10 to 20 minutes of baking. Cool in pan on a rack. Serve with Brown Sugar Sauce. Cake keeps well at room temperature for a day. Covered, it freezes well and is easily cut while still frozen.

Sour Cream Apple Pie I

Ingredients

2 tablespoons all-purpose flour
1/4 teaspoon salt
3/4 cup white sugar
1/4 teaspoon ground nutmeg
1 egg
1 cup sour cream
1 teaspoon vanilla extract
3 cups apples, peeled and chopped
1 recipe pastry for a 9 inch single crust pie
1/3 cup white sugar
1/3 cup all-purpose flour
1 teaspoon ground cinnamon
2 tablespoons butter

Directions

Stir together 2 tablespoons flour, salt, 3/4 cup sugar and nutmeg in bowl. Combine egg, sour cream and vanilla in another bowl; mix well. Add egg mixture to dry ingredients; mix well. Stir in apples and spoon mixture into unbaked pie shell.

Bake in a preheated 400 degree F (205 degrees C) oven 15 minutes.

Reduce temperature to 350 degrees F (175 degrees C) and bake 30 minutes more. Remove pie from oven. Increase temperature to 400 degree F (205 degrees C).

Prepare cinnamon topping and sprinkle over pie. Return to oven and bake 10 minutes more. Cool on rack.

To Make Cinnamon Topping: Combine 1/3 cup sugar, 1/3 cup flour and 1 teaspoon ground cinnamon in bowl. Cut in 2 tablespoons butter or regular margarine until crumbly, using a pastry blender.

Pumpkin Waffles with Apple-Cranberry Relish

Ingredients

APPLE-CRANBERRY RELISH

3 large Granny Smith apples
3 tablespoons butter
1/4 teaspoon ground ginger
1/2 teaspoon ground cinnamon
1 teaspoon vanilla extract
1/4 cup orange juice
1 teaspoon grated orange zest (optional)
3/4 cup maple syrup, divided
1/2 cup dried cranberries
1/2 cup chopped pecans
butter (optional)

PUMPKIN WAFFLES

3 eggs
1 1/2 cups low-fat buttermilk
1/2 cup canola oil
1/2 cup pumpkin puree
1 1/2 cups whole wheat pastry flour
2 tablespoons white sugar
2 teaspoons baking powder
3/4 teaspoon baking soda
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves

1/2 cup butter, for serving

Directions

To make the Apple-Cranberry Relish: Peel, core, and chop the apples into 1/4-inch pieces. Combine the chopped apples, 3 tablespoons butter, 1/2 teaspoon cinnamon, vanilla, orange juice, and 1/2 cup maple syrup in a saucepan. Cook over medium heat for about 3 minutes. Add the cranberries and cook 5-10 minutes until apples are tender and cranberries have softened.

Remove apples and cranberries using a slotted spoon and set aside in a bowl. Simmer the apple syrup mixture until thick, about 8 minutes, stirring frequently. Remove from heat and stir in the remaining 1/4 cup maple syrup. Add the pecans and orange zest (if desired) to the apple-cranberry mixture.

Preheat waffle iron according to manufacturer's instructions.

Mix the eggs, buttermilk, canola oil, and pumpkin puree in a bowl, beating well. Combine the pastry flour, sugar, baking powder, baking soda, cinnamon, nutmeg, cloves, and ginger. Stir the flour mixture into the pumpkin mixture and mix until thoroughly combined. The batter should be pourable; add a tablespoon more buttermilk if necessary.

Cook waffles according to manufacturer's instructions. Serve hot, topped with butter and apple-cranberry relish, with spiced apple syrup on the side.

Apple Raisin French Toast Strata

Ingredients

1 (1 pound) loaf cinnamon raisin bread, cubed
1 (8 ounce) package cream cheese, diced
1 cup diced peeled apples
8 eggs
2 1/2 cups half-and-half cream
6 tablespoons butter, melted
1/4 cup maple syrup

Directions

Coat a 9x13 inch baking dish with cooking spray. Arrange 1/2 of the cubed raisin bread in the bottom of the dish. Sprinkle the cream cheese evenly over the bread, and top with the apples. If you like extra raisins, add them now. Top with remaining bread.

In a large bowl, beat the eggs with the cream, butter, and maple syrup. Pour over the bread mixture. Cover with plastic wrap, and press down so that all bread pieces are soaked. Refrigerate at least 2 hours.

Preheat oven to 325 degrees F (165 degrees C).

Bake 45 minutes in the preheated oven. Let stand for 10 minutes before serving.

Apple Cinnamon Cheesecake by EAGLE BRAND®

Ingredients

1/2 cup butter or margarine,
softened
1/4 cup firmly packed light brown
sugar
1 cup all-purpose flour
1/4 cup quick cooking oats
1/4 cup finely chopped walnuts
1/2 teaspoon ground cinnamon
2 (8 ounce) packages cream
cheese, softened
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk (NOT
evaporated milk)
3 large eggs
1/2 cup frozen apple juice
concentrate, thawed
2 medium all-purpose apples,
cored and sliced

Cinnamon Apple Glaze:

1 tablespoon butter
1/4 cup apple juice concentrate,
thawed
1 teaspoon cornstarch
1/4 teaspoon ground cinnamon

Directions

Preheat oven to 300 degrees F. In small bowl, beat 1/2 cup butter and sugar until fluffy. Add flour, oats, walnuts and cinnamon; mix well. Press firmly on bottom and halfway up side of 9-inch springform pan. Bake 10 minutes.

Beat cream cheese until fluffy in large bowl. Gradually beat in sweetened condensed milk until smooth (do not overbeat). Add eggs and apple juice concentrate; mix well. Pour into prepared pan. Bake 45 minutes or until center springs back when lightly touched. Cool.

Cook apples in remaining 1 tablespoon butter until tender-crisp in large skillet. Arrange on top of cheesecake; drizzle with Cinnamon Apple Glaze. Chill. Store leftovers covered in refrigerator.

Apple Cinnamon Glaze: In small saucepan, combine apple juice concentrate, cornstarch and ground cinnamon; mix well. Over low heat, cook and stir until thickened. (Makes about 1/4 cup)

Oatmeal Applesauce Bread

Ingredients

2/3 cup warm water
2 1/4 cups bread flour
1 tablespoon white sugar
1 tablespoon dry milk powder
1 teaspoon salt
1 tablespoon butter
1/4 cup rolled oats
1/4 cup applesauce
1/2 teaspoon ground cinnamon
1 (.25 ounce) package active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select cycle; press Start.

Crumb Apple Pie

Ingredients

6 apples - peeled, cored and sliced
3/4 cup white sugar
1 tablespoon ground cinnamon
1 teaspoon ground nutmeg
3/4 cup packed brown sugar
1/2 cup all-purpose flour
3 teaspoons ground cinnamon
1/4 cup butter
1 recipe pastry for a 9 inch single crust pie

Directions

Mix the white sugar 1 tablespoon of the cinnamon and the nutmeg together in a small bowl. Layer apples then sugar mixture. Then repeat the layering until out of apples.

Mix together the flour and brown sugar and cinnamon and butter. Use a fork until it becomes crumbly. Sprinkle mixture on top of apples.

Bake in a preheated 425 degree F (220 degree C) oven for 40-50 minutes. Cover the top for the remaining 15 minutes to avoid over browning.

Candied Apples III

Ingredients

1 2/3 cups cinnamon red hot candies
2 tablespoons water
12 apples

Directions

Insert craft sticks into apples. Line a baking sheet with waxed paper.

In a heavy-bottomed saucepan over medium-high heat, pour candies and water. Occasionally brushing down sides of pan with a heat-resistant pastry brush, heat candy to 300 to 310 degrees F (149 to 154 degrees C), or until a small amount of syrup dropped into cold water forms hard, brittle threads. Remove from heat and let cool slightly.

Dip apples in hot liquid and place on waxed paper to harden.

Amazing Apple Cake

Ingredients

1 1/4 cups white sugar
2 cups all-purpose flour
2 teaspoons ground cinnamon
2 teaspoons baking soda
2 eggs
1/2 cup vegetable oil
2 teaspoons vanilla extract
1 cup chopped walnuts
5 1/2 cups chopped apples

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a medium bowl, stir together the sugar, flour, cinnamon, and baking soda. Add the eggs, oil and vanilla, mix well. Add the nuts and apple, mix until all of the apples are evenly coated. Pour into a 9x9 inch pan.

Bake for 45 to 50 minutes in the preheated oven. Serve warm or cool.

Apple Butter I

Ingredients

8 apples - peeled, cored and chopped
4 cups white sugar
4 teaspoons ground cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon salt

Directions

Fill a slow cooker with diced apples, sugar, cinnamon, cloves and salt. Cover, and cook on high for 1 hour. Reduce heat. Simmer, stirring occasionally, for 12 hours, or until thick and dark golden in color.

Pack into small, freezer-safe containers leaving 3/4 inch space at the top. Store in the freezer.

Apple Mincemeat Crumble

Ingredients

4 cups thinly sliced apples
1 1/2 cups prepared mincemeat
pie filling
2 tablespoons lemon juice
1/2 cup all-purpose flour
1/2 cup Brazil nuts, chopped
1/3 cup packed brown sugar
1/3 cup quick cooking oats
1/3 cup butter

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly butter one 9x9 inch pan.

Mix together the apples, mincemeat and lemon juice. Place in prepared pan.

In a medium bowl, stir together the flour, nuts, sugar and oats; cut in butter until crumbly. Sprinkle evenly over apple mixture.

Bake at 375 degrees F (190 degrees C) for 45 minutes or until apples are tender.

Easy Apple Strudel

Ingredients

1 sheet Pepperidge Farm® Puff Pastry
1 egg
1 tablespoon water
1 (21 ounce) can apple pie filling

Directions

Thaw pastry sheet at room temperature 30 minutes. Preheat oven to 375 degrees F. Mix egg and water.

Unfold pastry on lightly floured surface. Roll into 16x12-inch rectangle. With short side facing you, spoon pie filling on bottom half of pastry to within 1 inch of edges. Starting at short side, roll up like a jelly roll. Place seam-side down on baking sheet. Tuck ends under to seal. Brush with egg mixture. Cut several 2-inch slits about 2 inches apart on top.

Bake 35 minutes or until golden. Cool on baking sheet on wire rack 30 minutes. Slice and serve warm.

Cheesy Apple Salad

Ingredients

1/4 cup orange juice
3 tablespoons mayonnaise
1 teaspoon lemon juice
1/4 teaspoon grated orange peel
1 large apple, chopped
1/2 cup shredded Cheddar cheese
2 tablespoons chopped celery
2 tablespoons chopped walnuts

Directions

In a small bowl, whisk the orange juice, mayonnaise, lemon juice and orange peel until combined. In another bowl, combine the apple, cheese, celery and walnuts. Add orange juice mixture and stir to coat. Cover and refrigerate for 15 minutes.

Roasted Apple Curried Chicken with Rice

Ingredients

- 1/2 cup honey
- 1/4 cup maple syrup
- 5 tablespoons curry powder
- 4 tablespoons ground nutmeg
- 4 tablespoons paprika
- 3 tablespoons cayenne pepper
- 3 tablespoons whole black peppercorns
- 1 (6 pound) whole chicken
- 3 apples, cored and diced
- 3 shallots
- 2 small onions
- 3 cups water
- 3 cups brown rice

Directions

Preheat the oven to 250 degrees F (120 degrees C).

In a medium bowl, mix together the honey, maple syrup, curry powder, nutmeg, paprika, cayenne, and black peppercorns. Rub some of this mixture all over the chicken, including under the skin, and inside the cavity. Stuff the shallots, onions, and pieces of one apple into the chicken's cavity. Coat the remaining apples with the spice mixture, and place in a roasting pan. Place the chicken in the pan, and pour brown rice around the outside. Pour the water over the rice, making sure that all of the rice is down in the water.

Bake uncovered for about 5 hours. The chicken juices should run clear, and rice should be tender.

Oil-Free Apple Herb Salad Dressing

Ingredients

1 cup apple juice
1/4 cup cider vinegar
1/4 teaspoon dried basil
1/3 teaspoon dried oregano
1/4 teaspoon salt, or to taste

Directions

Whisk together the apple juice, cider vinegar, basil, oregano, and salt. Refrigerate in a jar with a tight fitting lid for at least 2 hours; shake before serving.

Cinnamon Rice with Apples

Ingredients

3/4 cup uncooked white rice
1 1/2 cups apple juice
1 apple, cored and chopped
1/3 cup raisins
1/2 teaspoon ground cinnamon
1/4 teaspoon salt, or to taste
1/4 cup chopped fresh parsley

Directions

In a saucepan, combine rice, apple juice, chopped apple, and raisins. Season with cinnamon and salt. Bring to a boil, reduce heat to low, and cover for about 17 minutes. Lift lid, and see if rice is moist enough for your taste; if not, cook another couple minutes.

Mix in fresh parsley. Serve immediately.

Skillet Apple Chicken

Ingredients

2 1/2 tablespoons olive oil
2 boneless skinless chicken breasts, cut into 1/4-inch strips
1 sweet apple - peeled, cored and thinly sliced
1 1/2 tablespoons garlic salt
1 tablespoon cracked black pepper
1 teaspoon pumpkin pie spice
1 1/2 teaspoons chopped dried tarragon

Directions

Heat the olive oil in a large skillet over medium heat, and cook the chicken 5 minutes.

Gradually stir the apples into the skillet, and continue cooking 15 minutes, or until chicken juices run clear and apples are tender. Thoroughly mix in the garlic salt, pepper, pumpkin pie spice, and tarragon.

Apple Julep

Ingredients

1 quart apple juice
1 cup orange juice
1 cup pineapple juice
1/4 cup lemon juice
1 sprig fresh mint leaves

Directions

In a large pitcher, stir together the apple juice, orange juice, pineapple juice and lemon juice. Mix and pour into glasses full of ice to serve. Garnish each serving with a mint leaf.

Moist Apple Cake

Ingredients

2 1/2 cups all-purpose flour
2 cups sugar
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
2 eggs
3/4 cup unsweetened applesauce
1/4 cup canola oil
1 teaspoon vanilla extract
3 cups chopped, peeled tart apples
1/2 cup chopped pecans
SAUCE:
3 tablespoons butter or stick margarine
1 cup packed brown sugar
1/3 cup fat-free milk
1 teaspoon vanilla extract

Directions

In a large mixing bowl, combine the flour, sugar, baking powder, baking soda, salt and cinnamon. In another mixing bowl, beat eggs until frothy. Add applesauce, oil and vanilla; beat until blended. Stir into flour mixture; mix well. Fold in apples and pecans.

Pour into a 13-in. x 9-in. x 2-in. baking pan coated with nonstick cooking spray. Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. In a small saucepan, melt butter. Add the brown sugar, milk and vanilla. Bring to a boil, stirring constantly. Pour over warm cake. Serve warm.

Chunky Applesauce

Ingredients

8 cups chopped, peeled tart cooking apples
1/2 cup packed brown sugar
2 teaspoons vanilla extract
1 teaspoon ground cinnamon

Directions

In a Dutch oven, combine all the ingredients. Cover and cook over medium-low heat for 30 to 40 minutes or until apples are tender, stirring occasionally. Remove from the heat; mash apples (a potato masher works well) until sauce is desired consistency. Serve warm or cold.

Candy Apple Salad

Ingredients

4 cups Granny Smith apple -
peeled, cored and chopped
1/2 cup white sugar
1 (8 ounce) can crushed
pineapple, with juice
1 tablespoon all-purpose flour
1 egg, beaten
1 tablespoon white vinegar
1 (8 ounce) container frozen
whipped topping, thawed
1 cup coarsely chopped dry
roasted peanuts

Directions

In a saucepan over medium heat, stir together the egg, flour, sugar, vinegar and pineapple. Cook until thick, about 6 minutes. Set aside until completely cool.

In a large serving bowl, fold together the pineapple mixture and whipped topping. Carefully mix in the apples and 1/2 cup of peanuts. Sprinkle the remaining nuts on the top.

Warm Apple Cinnamon Cobbler

Ingredients

4 apples - peeled, cored and sliced
1 cup water
2 teaspoons ground cinnamon
2 tablespoons cornstarch
1/4 cup fructose (fruit sugar)
1 cup whole wheat pastry flour
1 teaspoon baking powder
1/4 cup canola oil
1 tablespoon honey
1/2 cup lowfat buttermilk

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large saucepan over medium heat, combine the apples, water, cinnamon, cornstarch and fructose. Cook until apples are soft and mixture is thickened, about 10 minutes.

Pour the apple mixture into a casserole dish.

Prepare biscuit dough by combining the whole-wheat pastry flour and baking powder. Add the oil and stir until well mixed. Add the honey and buttermilk; stir with a fork until flour mixture is moist. Add additional milk if necessary.

Drop biscuit dough by tablespoons on top of apples. Bake for 20 minutes or until biscuits are golden brown. Serve warm.

Apple Fritters I

Ingredients

2 cups all-purpose flour
1/4 cup white sugar
1 tablespoon baking powder
1/2 teaspoon ground nutmeg
1 teaspoon salt
2 eggs
1 cup milk
2 quarts oil for deep frying
4 large apples, peeled and cored
1/2 cup confectioners' sugar for dusting

Directions

In a medium bowl, mix together flour, sugar, baking powder, nutmeg and salt. In a separate bowl, beat together eggs and milk. Stir milk mixture into flour mixture until smooth.

Heat oil to 375 degrees F (190 degrees C) in a deep fryer or heavy bottomed deep pot or skillet.

Slice apples into 1/2 inch rings. Dip apple slices in batter and fry, a few at a time, turning once, until golden. Drain on paper towels and dust with confectioners' sugar.

Amy's Sausage Apple Pie

Ingredients

1 pound ground pork sausage
1 (15.25 ounce) can apple pie filling
1 (9 inch) unbaked pie crust
1 (8 ounce) package shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place sausage in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and combine with apple pie filling. Transfer to pie crust and top with cheese.

Bake in preheated oven for 25 to 30 minutes, or until pie crust is golden brown.

Colossal Caramel Apple Trifle

Ingredients

1 (18.25 ounce) package yellow cake mix
6 cups cold milk
3 (3.4 ounce) packages instant vanilla pudding mix
1 teaspoon apple pie spice
1 (12 ounce) jar caramel ice cream topping
1 1/2 cups chopped pecans, toasted
2 (21 ounce) cans apple pie filling
2 (16 ounce) containers frozen whipped topping, thawed

Directions

Prepare and bake cake according to package directions, using two greased 9-in. round baking pans. Cool for 10 minutes before removing to wire racks to cool completely. In a large bowl, whisk milk, pudding mixes and apple pie spice for 2 minutes. Let stand for 2 minutes or until soft-set.

Cut one cake layer if necessary to fit evenly in an 8-qt. punch bowl. Poke holes in cake with a long wooden skewer; gradually pour a third of the caramel topping over cake. Sprinkle with 1/2 cup pecans and spread with half of the pudding mixture. Spoon one can of pie filling over pudding; spread with one carton of whipped topping.

Top with remaining cake and repeat layers. Drizzle with remaining caramel topping and sprinkle with remaining pecans. Refrigerate until serving.

Apple Walnut Squares

Ingredients

1/2 cup shortening
1 cup sugar
1 egg
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking soda
1/2 teaspoon salt
2 1/2 cups finely chopped peeled tart apples
1/2 cup packed brown sugar
1 cup chopped walnuts
1 teaspoon ground cinnamon
1 teaspoon vanilla extract

Directions

In a mixing bowl, cream shortening and sugar; beat in egg. Combine flour, baking soda and salt; gradually add to the creamed mixture and mix well (dough will be stiff). Stir in apples. Spread batter into a greased 13-in. x 9-in. x 2-in. baking pan. Combine brown sugar, walnuts, cinnamon and vanilla; sprinkle over batter. Bake at 350 degrees F for 30-35 minutes or until golden brown. Cool. Cut into squares.

Apple and Honey Sorbet

Ingredients

1 1/4 pounds Granny Smith apples, cored and thinly sliced
1 1/2 cups water
1 1/2 cups sugar
1 1/2 lemons, juiced
1 tablespoon honey

Directions

In a large, resealable plastic bag or plastic container with a lid, mix apples with the juice of 1/2 lemon. Freeze for several hours or overnight.

In a small saucepan, bring water and sugar to a boil. Reduce heat, and simmer for 5 minutes. Remove from heat, and stir in honey. Cool completely.

Place apple in a blender, and liquidize them with juice of 1 lemon and the cooled sugar syrup until as smooth as possible. The peel will add texture, and prevent the mixture from being completely smooth.

Transfer the mixture to an ice cream machine and freeze according to directions. Leave the sorbet out to soften 10 minutes prior to serving.

Sweet & Hot Apple Slow Cooker Pork

Ingredients

Non-stick cooking spray
2 chipotle chile peppers in adobo sauce, chopped*
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1/2 teaspoon smoked paprika
1 (2 1/2 pound) boneless pork shoulder roast
3 medium sweet potatoes, peeled and cut in 1-inch cubes
1 large onion, chopped
1 (21 ounce) can LUCKY LEAF® Apple Pie Filling
3 tablespoons all-purpose flour

Directions

Lightly coat a 5- to 6-quart slow cooker with nonstick cooking spray. In a small bowl, combine chipotle peppers, salt, pepper, and paprika. Rub mixture over the pork. Place pork in the slow cooker. Top with sweet potatoes, onion and pie filling.

Cover; cook on low-heat setting for 6 to 8 hours or on high-heat setting for 3 to 4 hours. Remove pork and apple mixture from slow cooker. Cover with foil and let stand 10 minutes. Transfer cooking liquid to a medium saucepan. Stir together 1/4 cup water and 3 tablespoons flour. Add to saucepan. Cook over medium-high heat until mixture is thickened and bubbly; cook and stir 1 minute more. Slice pork and serve with apple mixture and thickened sauce.

Bavarian Apple Torte

Ingredients

3/4 cup butter or margarine,
softened

1/2 cup sugar

1 1/2 cups all-purpose flour

1/2 teaspoon vanilla extract

FILLING:

2 (8 ounce) packages cream
cheese, softened

1/4 cup sugar

2 eggs

3/4 teaspoon vanilla extract

TOPPING:

3 cups thinly sliced peeled tart
apples

1/2 cup sugar

1 teaspoon ground cinnamon

Directions

Combine the first four ingredients. Press onto the bottom of an ungreased 9-in. springform pan. In a mixing bowl, beat cream cheese and sugar. Add eggs and vanilla; mix well. Pour over the crust. Combine topping ingredients; spoon over filling. Bake at 350 degrees F for 55-65 minutes or until the center is set. Cool on a wire rack. Store in the refrigerator. Cut into wedges with a serrated knife.

Clove Apple Cake

Ingredients

6 tablespoons butter or margarine,
softened
3/4 cup sugar
1 teaspoon ground cloves
2 eggs
1 1/3 cups all-purpose flour
1 teaspoon baking powder
1/2 cup milk
1 1/2 cups chopped, peeled tart
apples

CUSTARD SAUCE:

1/4 cup sugar
2 tablespoons all-purpose flour
2 cups milk
1 egg, beaten
3 tablespoons butter or margarine,
softened
1/2 teaspoon vanilla extract
Additional ground cloves (optional)

Directions

In a mixing bowl, cream butter, sugar and cloves. Add eggs, one at a time, beating well after each addition. Combine flour and baking powder; add to creamed mixture alternately with milk. Fold in apples. Transfer to a greased and floured 9-in. round baking pan. Bake at 375 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Meanwhile, in a saucepan, combine sugar, flour and milk until smooth. Bring to a boil over medium-heat; cook and stir for 2 minutes or until thickened and bubbly. Remove from the heat. Stir a small amount into egg; return all to pan. bring to a gentle boil. Reduce heat; cook and stir for 2 minutes. Remove from the heat; whisk in butter and vanilla. Serve over warm cake. Sprinkle with ground cloves if desired.

Apple Crumble Pie

Ingredients

1 (9 inch) deep dish pie crust
5 cups apples - peeled, cored and
thinly sliced
1/2 cup white sugar
3/4 teaspoon ground cinnamon
1/3 cup white sugar
3/4 cup all-purpose flour
6 tablespoons butter

Directions

Preheat oven to 400 degrees F (200 degrees C.) Arrange apple slices in unbaked pie shell. Mix 1/2 cup sugar and cinnamon; sprinkle over apples.

Mix 1/3 cup sugar with flour; cut in butter until crumbly. Spoon mixture over apples.

Bake in preheated oven for 35 to 40 minutes, or until apples are soft and top is lightly browned.

Applesauce Spice Cake

Ingredients

- 1 1/4 cups boiling water
- 1 cup rolled oats
- 1/4 cup vegetable oil
- 1/4 cup applesauce
- 2 eggs
- 2/3 cup white sugar
- 3/4 cup packed brown sugar
- 1 1/3 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 cup raisins
- 1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Combine rolled oats with boiling water and let stand for 20 minutes. Grease and flour a 9 inch square pan. In a medium bowl, sift flour, baking soda, cinnamon and nutmeg together and set aside.

In a large bowl, combine oatmeal, oil and applesauce. Add eggs, sugar and brown sugar and mix well. Add the flour mixture and mix well. Finally, fold in the raisins and nuts. Pour into the 9 inch square pan.

Bake at 350 degrees F (175 degrees C) for 35 minutes, or until a toothpick inserted into the cake comes out clean.

Pumpkin Cake with Apple Top

Ingredients

- 2 cups flour
- 1 cup sugar
- 2 teaspoons baking powder
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground cardamom
- 2 teaspoons lemon zest
- 2 teaspoons ground ginger
- 1 egg yolk
- 2 cups pumpkin puree
- 3/4 cup vegetable oil
- 3 egg whites, beaten
- 1 apple - peeled, cored, and sliced
- 2 teaspoons white sugar
- 2 teaspoons ground cinnamon

Directions

Preheat oven to 300 degrees F (150 degrees C). Lightly grease a 9 inch round cake pan.

Mix together the flour, sugar, baking powder, cinnamon, cardamom, lemon zest, and ginger in a large bowl. Add the egg yolk, pumpkin puree, and oil; mix until smooth. Gently stir the egg whites into the batter; pour into prepared pan. Arrange the apple slices atop the batter; sprinkle with sugar and cinnamon.

Bake in preheated oven until a knife inserted into the center of the cake comes out clean, about 40 minutes. Allow to cool before serving.

Applesauce Cake II

Ingredients

2 1/2 cups cake flour
2 cups white sugar
1 1/2 teaspoons salt
1/4 teaspoon baking powder
3/4 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground allspice
1 1/2 cups applesauce
1/2 cup water
1/2 cup shortening
2 eggs
1 cup raisins
1/2 cup chopped almonds
2 egg whites
1 cup packed brown sugar
1 tablespoon lemon juice
1/2 cup finely chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x13 inch pan.

Beat flour, white sugar, salt, baking powder, cinnamon, cloves, allspice, applesauce, water, shortening, 2 eggs, raisins, and 1/2 cup chopped almonds with a mixer on low, scraping the bowl constantly, 30 seconds. Beat on high speed, scraping bowl occasionally, 3 minutes. Pour into prepared pan.

Bake at 350 degrees F (175 degrees C) until wooden pick inserted in center comes out clean, 60-65 minutes.

To Make Frosting: Just before cake is removed from the oven, beat egg whites until foamy. Beat brown sugar and lemon juice gradually into egg whites until stiff. Carefully spread over HOT cake. Sprinkle with nuts. Bake at 400 degrees F (205 degrees C) until brown, 8 to 10 minutes.

Warm Apple Buttermilk Custard Pie

Ingredients

1 (9 inch) pie shell
1/4 cup butter
2 tart apples - peeled, cored and sliced
1/2 cup white sugar
1/2 teaspoon ground cinnamon
1/4 cup butter, softened
1 1/3 cups white sugar
4 eggs
1 teaspoon vanilla extract
2 tablespoons all-purpose flour
3/4 cup buttermilk
1/4 cup white sugar
1/4 cup packed brown sugar
1/2 cup all-purpose flour
1/4 teaspoon ground cinnamon
3 tablespoons butter

Directions

Preheat oven to 300 degrees F (150 degrees C).

To Make Apple Filling: Melt 1/4 cup butter or margarine in skillet over medium heat. Add apple, 1/2 cup white sugar, and 1/2 teaspoon cinnamon. Cook 3 to 5 minutes, until tender. Set aside.

To Make Buttermilk Custard: In a large mixing bowl combine 1/4 cup softened butter or margarine with 1 1/3 cups white sugar. Beat until creamy. Add eggs one at a time, beating until yellow disappears. Mix in vanilla, then 2 tablespoons flour. Combine thoroughly, then pour in buttermilk, beating until smooth.

Fit pastry into pie pan and prick with a fork. Spoon apple mixture into crust, then pour buttermilk custard over it.

Place in preheated oven and bake for 30 minutes.

To Make Streusel Topping: While pie is baking, combine 1/4 cup white sugar, brown sugar, 1/2 cup flour, and 1/4 teaspoon cinnamon in a small bowl. Cut in 3 tablespoons butter or margarine until mixture is crumbly.

Remove pie from oven after 30 minutes and sprinkle streusel topping over custard. Return to oven and bake for an additional 40 to 50 minutes, until a knife inserted in center comes out clean. Let stand 1 hour before serving.

Apple Hermits

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
1/2 cup softened butter
1 1/2 cups packed brown sugar
1 egg, beaten
1 cup chopped walnuts
1 cup chopped apples
1 cup raisins
2/3 cup confectioners' sugar
1 tablespoon milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Line cookie sheets with parchment paper.

In a medium bowl, sift together flour, baking soda, cinnamon, cloves, nutmeg, and salt. In a large mixing bowl, cream butter until light and fluffy. Mix in sugar and egg. Stir in flour mixture, and mix thoroughly. Fold in nuts, apples, and raisins.

Drop by rounded teaspoon onto prepared cookie sheets about 1 1/2 inches apart. Bake for 12 to 14 minutes. Cool on wire rack.

In a small bowl, mix confectioners' sugar with milk to make a thin glaze. Drizzle over cooled cookies.

Blackberry Apple Pie

Ingredients

1 pastry for a 9 inch double crust pie
5 cups thinly sliced, peeled cooking apples
1 pint fresh blackberries, rinsed and drained
1 tablespoon lemon juice
3/4 cup sugar
2 tablespoons cornstarch
2 tablespoons butter or margarine
1 egg, lightly beaten
1 tablespoon water or milk
Additional sugar

Directions

Place bottom pastry in a 9-in. pie plate; top with a thin layer of apples. Combine blackberries and remaining apples in a large bowl; sprinkle with lemon juice. Add sugar and cornstarch and toss gently. Spoon into pie shell; dot with butter. Top with a lattice crust; seal edges. Combine egg and water or milk; brush over lattice top and pie edges. Bake at 375 degrees F for 50 minutes or until filling is bubbly and apples are tender. Sprinkle with additional sugar. Serve warm or at room temperature.

Dried Cherries and Apple Pie

Ingredients

1 cup dried cherries
4 cups thinly sliced apples
1 cup white sugar
1/4 cup all-purpose flour
1/2 teaspoon ground cinnamon
1 tablespoon butter
1 recipe pastry for a 9 inch double crust pie

Directions

Combine cherries and apple slices in a large bowl. Stir together sugar, flour, and cinnamon; mix well with fruit. Let stand 15 minutes.

Spread fruit mixture into pastry lined 9 inch pie pan. Dot with butter or margarine. Cover with top crust. Seal and flute the edges. Cut slits in the crust to allow steam to escape.

Bake at 425 degrees F (220 degrees C) for 40 to 50 minutes, or until edge is golden brown and apples are tender.

Sesame Apple Toss

Ingredients

1 cup chopped red apple
1 cup halved green grapes
1 cup sliced celery
1/3 cup low-fat orange or lemon
yogurt
Lettuce Leaves
2 teaspoons sesame seeds,
toasted

Directions

In a bowl, combine the first three ingredients; add yogurt and toss to coat. Serve on lettuce if desired. Sprinkle with sesame seeds.

Apple Jack

Ingredients

1 (1.5 fluid ounce) jigger
Tennessee whiskey
2 fluid ounces apple juice

Directions

Pour whiskey into a wide shot glass. Top with apple juice.

Apple Butter Pork Loin

Ingredients

2 (1 1/2 pound) pork tenderloins
seasoning salt to taste
2 cups apple juice
1/2 cup apple butter
1/4 cup brown sugar
2 tablespoons water
1/4 teaspoon ground cinnamon
1/4 teaspoon ground cloves

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Season the pork tenderloins with seasoning salt, and place them in a 9x13 inch baking dish or small roasting pan. Pour apple juice over the pork, and cover the dish with a lid or aluminum foil.

Bake for 1 hour in the preheated oven. While the pork is roasting, mix together the apple butter, brown sugar, water, cinnamon and cloves. After the hour, remove pork tenderloins from the oven, and spread the apple butter mixture over them.

Cover, and return to the oven for 2 hours, or until fork tender.

Tante's Apple Pie

Ingredients

1 1/4 cups all-purpose flour
2 teaspoons white sugar
1 teaspoon baking powder
1/2 teaspoon salt
1/4 cup butter
1/4 cup lard
1 egg yolk
2 tablespoons milk

8 apples - peeled, cored and cut into thin wedges

1/2 cup white sugar
1/4 cup brown sugar
1/2 teaspoon ground cinnamon
1 1/2 tablespoons all-purpose flour
2 tablespoons butter, softened

Directions

Preheat oven to 350 degrees F (175 degrees C.)

In a large bowl, combine flour, 2 teaspoons white sugar, baking powder and salt. Cut in 1/4 cup butter and lard until mixture resembles coarse crumbs. Blend egg yolk and milk, add to flour mixture and stir until mixture forms a ball. Pat onto the bottom and about 1 inch up the sides of an 8x12 inch baking pan. Arrange apple wedges in rows lengthwise on top of dough. Cover with streusel.

To make the streusel: In a medium bowl, combine 1/2 cup white sugar, 1/4 cup brown sugar, cinnamon and 1 1/2 tablespoons flour. Cut in butter and blend into coarse meal.

Bake in the preheated oven for 60 minutes. Cover with foil the last 25 minutes to prevent over browning.

Caramel Apple Cranberry Pie

Ingredients

1 pastry for a 9-inch double crust pie
2 tablespoons lemon juice
4 Granny Smith apples
1/2 cup butter
1 tablespoon all-purpose flour
2 tablespoons cornstarch
2 tablespoons water
1 tablespoon vanilla extract
1/2 cup white sugar
1/2 cup brown sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 cup dried cranberries

1 tablespoon white sugar (optional)
1/2 teaspoon ground cinnamon (optional)

Directions

Preheat an oven to 425 degrees F (220 degrees C). Press one of the pie pastries into a 9-inch pie plate; reserve the remaining pastry.

Pour the lemon juice into a container that large enough for the apples and fill halfway with cold water. Peel and slice the apples into the lemon water; set aside.

Melt the butter in a large saucepan over medium heat. Stir in the flour and cornstarch to form a paste. Stir in 2 tablespoons of water along with the vanilla extract, 1/2 cup white sugar, brown sugar, 1 teaspoon cinnamon, and nutmeg; bring to a simmer. Drain the apples and add them to the sugar mixture along with the cranberries. Cook and stir 5 minutes; remove from the heat and allow to cool slightly.

Pour the fruit into the pie plate and press on the top crust. Stir together 1 tablespoon of white sugar and 1/2 teaspoon of cinnamon; sprinkle over the pie.

Bake in the preheated oven for 15 minutes; reduce the oven temperature to 350 degrees F (175 degrees C) and continue baking until the top crust is golden brown, 35 to 40 minutes.

Apple Pound Cake

Ingredients

2 cups sugar
1 1/2 cups vegetable oil
3 eggs
2 teaspoons vanilla extract
3 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
2 cups chopped, peeled tart apples
1 cup chopped almonds
1/2 cup raisins
APPLE CIDER GLAZE:
1/2 cup apple cider or apple juice
1/2 cup packed brown sugar
2 tablespoons butter or margarine

Directions

In a mixing bowl, combine sugar, oil, eggs and vanilla; mix well. Combine the flour, baking soda, salt, cinnamon and nutmeg; add to egg mixture and mix well. Stir in apples, almonds and raisins. Pour into a greased and floured 10-in. fluted tube pan.

Bake at 350 degrees F for 1-1/4 to 1-1/2 hours or until a toothpick comes out clean. Cool for 15 minutes before removing from pan to a wire rack to cool completely.

In a saucepan, combine glaze ingredients; cook over low heat until sugar is dissolved. Prick top of cake with a fork; drizzle with glaze.

Apple Pie Ice Cream

Ingredients

8 oatmeal cookies, crushed
2 tablespoons melted butter,
divided

2 large apples, peeled, cored and
sliced
3 tablespoons white sugar
1 teaspoon ground cinnamon

3 cups whipping cream
1 1/2 cups half and half
1 cup white sugar
3 eggs, beaten
1 teaspoon vanilla extract
2 teaspoons ground cinnamon

1/4 cup chopped toasted walnuts
1/4 cup dulce de leche or caramel
ice cream topping

Directions

Preheat oven to 375 degrees F (190 degrees C).

Mix the crushed cookies with 1 tablespoon of melted butter, and press onto a baking sheet. Bake in preheated oven for 5 minutes, then remove, allow to cool completely, then crumble.

Melt the remaining 1 tablespoon of butter in a skillet over medium heat. Stir in the apples, 3 tablespoons sugar, and 1 teaspoon cinnamon. Cook until the apples have lightly browned, and the sugar has begun to caramelize, about 10 minutes. Remove from the pan, and allow to cool completely.

Combine cream, half and half, 1 cup sugar, eggs, vanilla, and 2 teaspoons of cinnamon in a large bowl; mix to blend well. Pour into an ice cream maker and freeze according to manufacturer's instructions.

When the ice cream has finished, stir in the crumbled cookie, caramelized apples, and walnuts. Add the dulce de leche by the teaspoon while stirring to evenly distribute.

Savory Apple Pork Chops

Ingredients

4 pork chops
salt and pepper to taste
2 apples, sliced thin
1/4 cup ketchup
3 tablespoons brown sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place pork chops in a foil lined 9x9 inch baking dish and season with salt and pepper to taste. Arrange the sliced apples over and around the chops and brush all liberally with the ketchup. Then sprinkle with the brown sugar.

Bake at 350 degrees F (175 degrees C) for 35 to 45 minutes, or until internal temperature reaches 160 degrees F (70 degrees C).

Baked Applesauce

Ingredients

2 large tart apples, peeled and sliced
3 tablespoons sugar
1/4 teaspoon ground cinnamon
1/4 teaspoon vanilla extract

Directions

Place apples in a greased 1-qt. baking dish. In a small bowl, combine sugar, cinnamon and vanilla; mix well. Sprinkle over apples. Cover and bake at 350 degrees F for 40-45 minutes or until apples are tender. Uncover and mash with a fork. Serve warm.

Hot Caramel Apples

Ingredients

4 large tart apples, cored
1/2 cup apple juice
1/2 cup packed brown sugar
12 red-hot candies
1/4 cup butter
8 caramels
1/4 teaspoon ground cinnamon
Whipped cream

Directions

Peel about 3/4 in. off the top of each apple; place in a 3-qt. slow cooker. Pour juice over apples. Fill the center of each apple with 2 tablespoons of sugar, three red-hots, 1 tablespoon butter and two caramels. Sprinkle with cinnamon.

Cover and cook on low for 4-6 hours or until the apples are tender. Serve immediately with whipped cream if desired.

S'mores Apples

Ingredients

6 Granny Smith apples
6 wooden sticks
1 (14 ounce) package individually wrapped caramels, unwrapped
2 tablespoons water
1/2 teaspoon vanilla extract
1 1/2 cups miniature marshmallows
1 1/2 cups crushed graham crackers
1 cup semi-sweet chocolate chips

Directions

Insert wooden sticks 3/4 of the way into the stem end of each apple. Place apples on a cookie sheet covered with lightly greased aluminum foil.

Combine caramels and water in a saucepan over low heat. Cook, stirring often, until caramel melts and is smooth. Stir in the vanilla. Dip each apple into the caramel and gently run apples around insides of saucepan to scrape off some of the caramel. Scrape excess caramel from the apple bottoms using the side of the saucepan.

Combine the miniature marshmallows and graham crackers on a dinner plate. Roll the apples in the mixture to coat. Place on the aluminum foil and chill.

Put the chocolate chips in a microwave-safe bowl. Cook in the microwave for 30 second intervals, stirring between each, until melted and smooth. Drizzle over the apples and return them to the refrigerator until ready to serve.

Apple Peanut Spinach Salad

Ingredients

2 (6 ounce) packages fresh baby spinach
1 medium apple, chopped
1/4 cup raisins
2 tablespoons chopped peanuts
2 tablespoons olive oil
1 tablespoon sugar
1 tablespoon cider vinegar
1 tablespoon chutney
3/4 teaspoon curry powder
1/4 teaspoon salt

Directions

In a large bowl, combine the spinach, apple, raisins and peanuts. In a jar with a tight-fitting lid, combine the remaining ingredients; shake well. Drizzle over salad and toss to coat.

Best Ever Caramel Apple Crisp

Ingredients

Apple Filling:

5 large Granny Smith apples -
peeled, cored, and thinly sliced
1/2 cup white sugar
1 tablespoon all-purpose flour
1/2 teaspoon ground cinnamon
1 tablespoon lemon juice
1/4 cup water

Crumble:

1 1/2 cups all-purpose flour
1 cup brown sugar
1 cup quick cooking oats
1 cup butter, softened

Caramel Sauce:

1 (14 ounce) package individually
wrapped caramels, unwrapped
1 (5 ounce) can evaporated milk

Directions

Preheat oven to 350 F (175 degree C).

In a medium size bowl, toss apples with sugar, flour, cinnamon, lemon juice, and water; spread evenly into a 8x8 inch pan. In another bowl, mix together flour, brown sugar, oats, and butter; spoon mixture evenly over apples.

In a heavy sauce pan over low heat, melt the caramels with the evaporated milk. Heat , stirring frequently, until mixture has a smooth consistency. Drizzle the caramel sauce over the top of the crumble.

Bake in preheated oven for about 45 minutes (apple mixture will bubble and topping will be golden brown).

Apple Tuna Sandwiches

Ingredients

1 (6 ounce) can tuna in water,
drained
1/2 cup chopped red apple
1/3 cup fat-free mayonnaise
1/4 cup finely chopped celery
1/4 cup finely chopped walnuts
2 tablespoons finely chopped
onion
1 tablespoon sweet pickle relish
1 teaspoon sugar
1/4 teaspoon salt
6 slices reduced-calorie bread,
toasted
6 leaves lettuce

Directions

In a bowl, combine the first nine ingredients.

Spread 1/2 cup on three slices of bread. Top with lettuce and remaining bread.

Sugar Free Applesauce Cake

Ingredients

3 eggs
1/4 cup vegetable oil
1 cup unsweetened applesauce
1 cup frozen apple juice concentrate, thawed
2 1/4 cups all-purpose flour
1 tablespoon baking soda
1 teaspoon ground ginger
1 1/2 cups ground almonds
2 Macintosh apples - peeled, cored and finely chopped
1 (8 ounce) package cream cheese
3 tablespoons unsweetened apple butter
2 tablespoons frozen apple juice concentrate, thawed

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9 inch square baking pan.

Beat the eggs until they drop like ribbons from the beaters. Continue beating and add the oil in a thin stream. Beat in the 1 cup applesauce and the 1 cup unsweetened apple juice concentrate.

Beat in the flour gradually until well blended. Add the baking soda, ground ginger, ground almonds and apples, mix to combine.

Pour the batter into the prepared pan and bake at 350 degrees F (175 degrees C) for about 40 minutes or until the cake tests done. Let cake cool on a rack for 15 minutes before turning out of pan. Cool completely before frosting.

Carefully slice the cake in half horizontally with a long serrated knife. Fill and frost with Apple Butter Frosting.

To Make Apple Butter Frosting: Beat the cream cheese until soft and fluffy. Gradually beat in the apple butter and remaining 2 tablespoons apple juice concentrate.

Apple Streusel Pie

Ingredients

2 ounces butter
1/2 cup packed brown sugar
1/2 cup all-purpose flour
1 cup chopped pecans

9 apple - peeled, cored and sliced
1/4 cup white sugar
1 tablespoon all-purpose flour
1 teaspoon ground cinnamon

2 recipes unbaked pie shells

Directions

Preheat oven to 350 degrees F (175 C).

Prepare the topping by combining the butter, brown sugar, flour and chopped pecans. Cut in all ingredients with pastry cutter until pea-sized. Set aside

Combine the apples, sugar, flour and cinnamon. Toss gently together and set aside.

Place apple mixture in unbaked pie shells. Heap the apples up high in each shell and fill completely. Sprinkle topping on top of each.

Bake at 350 degrees F (175 degrees C) for 50 minutes. Do not allow topping to get too dark.

Green Apple Salad with Toasted Almonds, Shaved

Ingredients

1 cup apple cider
1/4 cup apple cider vinegar,
divided
1 shallot, minced
1/4 cup extra virgin olive oil
1 tablespoon fresh tarragon, torn
3 packets Stevia Extract In The
Raw®
Sea salt to taste
Fresh cracked black pepper to
taste
2 firm Granny Smith apples, cored
and sliced thick
3 ribs celery, peeled and thinly
sliced
1/4 cup whole almonds, toasted
1 tablespoon chopped fresh
chives
2 ounces Manchego cheese
shaved slices (may substitute hard
Gouda or Parmigiano Reggiano)

Directions

In small saucepan combine apple cider and 2 tablespoons apple cider vinegar. Heat to boiling and continue boiling until liquid is reduced to a syrup. Set aside to cool.

Mix remaining vinegar with the shallots, olive oil, tarragon, Stevia Extract In The Raw, honey (optional), salt and pepper. Whisk vigorously to combine until stevia dissolves.

In medium bowl toss together apples, celery, almonds and chives. Blend in vinaigrette.

Assemble salad on small plates, stacking the apples mixture and cheese in alternating layers.

Drizzle with cider reduction to finish and enjoy.

Nana's Apple Crisp

Ingredients

6 tart apples - peeled, cored, and sliced
1/2 cup butter, melted
1 cup all-purpose flour
1 cup white sugar
1 cup quick-cooking oats
2 tablespoons ground cinnamon, divided
1/4 cup butter, cut into pieces

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place apples in a 9x13 inch baking dish. In a bowl, mix melted butter, flour, sugar, oats, and 1 tablespoon cinnamon to form a crumbly mixture. Sprinkle over apples. Dot with remaining 1/4 cup butter, and sprinkle with remaining 1 tablespoon cinnamon.

Bake 50 minutes in the preheated oven, until lightly browned and apples are tender.

Glazed Apples and Sausage

Ingredients

2 pounds uncooked pork sausage links
2 large tart apples, peeled and sliced
1 large onion, chopped
1/3 cup water
1/4 cup packed brown sugar

Directions

Cook the sausage according to package directions. Meanwhile, in a large saucepan, combine the apples, onion, water and brown sugar. Cook over medium heat for 5-8 minutes, stirring occasionally. Add the sausage; heat through.

Gourmet Caramel Apples

Ingredients

5 large Granny Smith apples
wooden craft sticks
1 (14 ounce) package individually wrapped caramels, unwrapped
2 tablespoons water
7 ounces chocolate candy bar, broken into pieces
2 tablespoons shortening, divided
1 cup colored candy coating melts

Directions

Bring a large pot of water to a boil. Dip apples into boiling water briefly, using a slotted spoon, to remove any wax that may be present. Wipe dry, and set aside to cool. Insert sticks into the apples through the cores.

Line a baking sheet with waxed paper and coat with cooking spray. Place the unwrapped caramels into a microwave-safe medium bowl along with 2 tablespoons of water. Cook on high for 2 minutes, then stir and continue cooking and stirring at 1 minute intervals until caramel is melted and smooth.

Hold apples by the stick, and dip into the caramel to coat. Set on waxed paper; refrigerate for about 15 minutes to set.

Heat the chocolate with 1 tablespoon of shortening in a microwave-safe bowl until melted and smooth. Dip apples into the chocolate to cover the layer of caramel. Return to the waxed paper to set.

Melt the candy melts in the microwave with the remaining shortening, stirring every 30 seconds until smooth. Use a fork or wooden stick to flick colored designs onto your apples for a finishing touch. Refrigerate until set, overnight is even better.

Applesauce Squares

Ingredients

1/2 cup butter
1 cup white sugar
1 egg
1 teaspoon vanilla extract
1 cup raisins
1 1/2 cups applesauce
1/2 teaspoon ground cinnamon
2 cups all-purpose flour
2 teaspoons baking soda
3/4 teaspoon salt
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 8x8 inch baking pan.

Cream butter, sugar, eggs and vanilla; beat well.

Blend in cinnamon, flour, baking soda and salt; add raisins, nuts and applesauce. Mix well.

Place batter into the prepared baking pan and bake at 350 degrees F (175 degrees C) for 30 minutes. Cut into squares and serve.

Slow Cooker Apple Crisp

Ingredients

1 cup all-purpose flour
1/2 cup light brown sugar
1/2 cup white sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 pinch salt
1/2 cup butter, cut into pieces
1 cup chopped walnuts

1/3 cup white sugar, or to taste
1 tablespoon cornstarch
1/2 teaspoon ground ginger
1/2 teaspoon ground cinnamon
6 cups apples - peeled, cored and chopped
2 tablespoons lemon juice

Directions

Mix flour, brown sugar, 1/2 cup of white sugar, 1/2 teaspoon cinnamon, nutmeg, and salt together in a bowl. Combine butter with the flour mixture using fingers or a fork until coarse crumbs form. Stir in walnuts and set aside.

Whisk together 1/3 cup sugar, cornstarch, ginger, and 1/2 teaspoon cinnamon. Place the apples in a slow cooker, stir in the cornstarch mixture; toss with lemon juice. Sprinkle the walnut crumb topping on top. Cover and cook on High for 2 hours or Low for 4 hours, until apples are tender. Partially uncover the slow cooker to allow the topping to harden, about 1 hour.

Apple-Glazed Pork Chops

Ingredients

1/2 cup SMUCKER'S® Apple Jelly
1 teaspoon ground cinnamon
1/4 teaspoon ground allspice
1/8 teaspoon ground cloves
4 (1-inch-thick) pork chops
2 small baking apples, cored and sliced

Directions

Combine first four ingredients in saucepan; cook over low heat, stirring occasionally, until jelly melts. Keep warm.

Place pork chops on rack in broiler pan. Broil five inches from heat, seven minutes on each side.

Remove from oven; brush one side with jelly glaze, and broil three minutes. Flip and brush other side with glaze; top with apple slices, and drizzle with remaining glaze. Broil three minutes.

Grilled Peanut Butter Apple Sandwiches

Ingredients

1 Gala apple, peeled, cored, and
thinly sliced
1/2 teaspoon white sugar
1/2 teaspoon ground cinnamon
8 tablespoons creamy peanut
butter
8 slices whole wheat bread
1/4 cup unsalted butter

Directions

Mix cinnamon and sugar together in a small bowl. Spread one
tablespoon of peanut butter onto one side of 8 slices of bread.

Arrange apple slices on 4 slices of bread. Sprinkle the
cinnamon/sugar mixture evenly over the apples. Top with the
remaining 4 slices of bread, peanut butter face down.

Melt the butter in a large skillet over medium heat. Fry sandwiches
until browned, about 1 to 2 minutes on each side.

Taffy Apple Salad III

Ingredients

1 (20 ounce) can pineapple chunks
2 cups miniature marshmallows
1 1/2 tablespoons white wine vinegar
1/2 cup white sugar
1 egg, beaten
1 tablespoon all-purpose flour
2 cups chopped red apple
1 1/2 cups raw Spanish peanuts
1 (8 ounce) container frozen whipped topping, thawed

Directions

Drain Pineapple juice into medium saucepan. Combine pineapple chunks and marshmallows into bowl and refrigerate.

Add vinegar, sugar, egg and flour to pineapple juice; mix well. Cook over medium heat until thick. Remove from heat and refrigerate until chilled.

Combine juice mixture with pineapple and marshmallows. Add apples, peanuts and whipped topping. Mix well and chill before serving.

Apple Cinnamon Bismarcks

Ingredients

1 (16 ounce) can refrigerated flaky
biscuit dough
1/2 cup sugar
1/2 teaspoon ground cinnamon
1/4 cup butter or margarine,
melted
1 cup apple pie filling

Directions

Bake biscuits according to package directions. In a shallow bowl, combine the sugar and cinnamon. Brush warm biscuits with butter, then roll in cinnamon-sugar.

In a small mixing bowl, beat pie filling until smooth. Cut a small hole in the corner of a pastry bag; insert a large round tip. Fill bag with pie filling. Push the tip through the top of each biscuit to fill.

Cranberry and Apple Stuffed Pork Chops

Ingredients

1 tablespoon olive oil
1/2 onion, chopped
1 large Granny Smith apple -
peeled, cored and diced
2 tablespoons balsamic vinegar
1/2 cup dried cranberries
salt and pepper to taste
2 (6 ounce) boneless pork chops
1 tablespoon olive oil

Directions

Heat 1 tablespoon olive oil in a skillet over medium heat. Stir in the onion and apple; cook and stir for 5 minutes. Stir in the cranberries and balsamic vinegar, and continue cooking until the apple and onions have softened, about 5 minutes more. Season to taste with salt and pepper, then scrape the mixture onto a plate, and refrigerate until cold.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a small baking dish.

Cut a large pocket into the pork chops using a sharp, thin bladed knife. Stuff the cooled apple mixture into the pork chops, and secure with toothpicks if needed. Heat the remaining 1 tablespoon olive oil in a large skillet over medium-high heat. Season the pork chops with salt and pepper to taste, and place into the hot skillet. Cook on each side until browned, about 3 minutes, then transfer to a baking dish. Top with the remaining apple mixture, and cover the baking dish with aluminum foil.

Bake in preheated oven until the pork is no longer pink in the center, about 40 minutes depending on the thickness of the pork chops. Uncover, and bake about 10 minutes longer until the apple mixture has browned around the edges.

Apple Dumpling Cake

Ingredients

3 pounds apples - peeled, cored and sliced
2 cups all-purpose flour
1 1/2 cups white sugar
2 teaspoons baking powder
1 teaspoon salt
2 eggs, beaten
1 cup vegetable oil
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

Place sliced apples in baking dish. In a medium bowl, mix together the flour, sugar, baking powder, and salt. Stir in eggs and oil; pack on top of apples. Sprinkle with cinnamon.

Bake in preheated oven for 40 to 45 minutes, or until topping is puffed and golden brown.

Apple-Topped Pork Loin

Ingredients

2 tablespoons all-purpose flour
1 teaspoon caraway seeds
1 teaspoon ground mustard
3/4 teaspoon salt
1/2 teaspoon sugar
1/4 teaspoon rubbed sage
1/4 teaspoon pepper
1 (4 pound) boneless pork loin
roast
2 tablespoons olive or vegetable
oil

APPLE TOPPING:

1 1/2 cups finely chopped peeled
tart apples
1/2 cup packed brown sugar
1/4 teaspoon salt
1/4 teaspoon ground cinnamon
1/8 teaspoon ground mace

Directions

In a small bowl, combine the first seven ingredients; rub over roast. In a large skillet, heat oil; brown roast on all sides. Place on a rack in a shallow baking pan. Bake, uncovered, at 325 degrees F for 1-1/2 hours.

Combine the topping ingredients; spread over top of roast. Bake 1 to 1-1/2 hours longer or until a meat thermometer reads 160 degrees F. Let stand for 10 minutes before slicing.

Apple Glazed Pork Tenderloin

Ingredients

1 tablespoon olive oil
1 (1 1/4 pound) pork tenderloin
kosher salt and ground black pepper to taste
2 teaspoons chopped fresh parsley
1/2 sweet onion, diced
1 Gala apple, cut into chunks
1/2 cup Riesling wine
1 cup apple jelly
2 tablespoons balsamic vinegar

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a baking dish large enough to hold the tenderloin without folding it.

Heat the olive oil in a large skillet over medium-high heat, and brown the pork tenderloin on all sides. Remove the browned tenderloin to the prepared baking dish. Sprinkle all sides of the meat with salt, pepper, and parsley.

Cook and stir the onion and apple in the same skillet over medium heat until the onion becomes soft, about 5 minutes, and pour in the Riesling wine. Scrape all the browned flavor bits off the bottom of the skillet and stir to help dissolve them into the wine. Bring to a boil, and pour the onion, apple, and wine mixture over the tenderloin.

Mix together the apple jelly and balsamic vinegar in a bowl until the mixture is smooth and without lumps. Spread the jelly mixture all over the pork.

Bake the loin in the preheated oven until an instant-read thermometer inserted into the center reads 160 degrees F (70 degrees C), 30 to 45 minutes. Allow the tenderloin to rest for 10 minutes before slicing, and serve each slice with a spoonful of the apple-onion mixture.

Apple Glazed Pork Chops

Ingredients

4 pork chops, 1 inch thick
1 tart green apple - peeled, cored
and chopped
1 1/2 cups applesauce
1 (1 ounce) envelope dry onion
soup mix

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium skillet over medium heat, brown pork chops about 5 minutes on each side.

In a small bowl, mix apple, applesauce, and onion soup mix. Place the browned pork chops in a medium baking dish. Top with the apple mixture.

Bake pork chops about 30 minutes in the preheated oven, to an internal temperature of 160 degrees F (70 degrees C).

Apple Peanut Butter Crisp

Ingredients

1/2 cup Pillsbury BEST® All Purpose Flour
1/2 cup quick-cooking rolled oats
1/2 cup packed brown sugar
1/2 teaspoon salt
2 tablespoons Jif® Creamy Peanut Butter
3 tablespoons butter or margarine
Crisco® Original No-Stick Cooking Spray
5 cooking apples, peeled, cored and sliced
1 1/2 cups Light cream or vanilla ice cream (optional)

Directions

Combine flour, oats, brown sugar and salt in a small bowl until well combined. Blend in peanut butter and butter with a fork until mixture resembles coarse crumbs.

Spray a 9 x 1 1/2-inch round microwave-safe baking dish with a no-stick spray. Place apples in prepared dish. Top with oat mixture. Microwave 14 to 16 minutes, turning dish 1/4 turn halfway through cook time, if necessary.

Serve warm with cream or ice cream.

Muesli-Applesauce Muffins

Ingredients

1 cup applesauce
1/3 cup vegetable oil
2/3 cup white sugar
1 egg
1/2 cup water
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground allspice
1/2 teaspoon salt
1 1/4 cups muesli cereal
1 cup raisins

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease one 12-cup muffin tin.

In a large bowl, beat the applesauce, oil egg, sugar and water together for 2 minutes at medium speed.

In a medium bowl, combine the flour, cinnamon, salt, baking soda, allspice and muesli together. Add the dry ingredients to the applesauce mixture. Beat on low speed until combined.

Spoon batter into the prepared muffin tin filling each cup 3/4 full. Bake in the preheated oven for 20 to 25 minutes or until the tops are golden brown and spring back lightly when touched. Remove from pans immediately to cool.

Peanut Butter Apple Dip

Ingredients

1 (8 ounce) package cream
cheese, softened
1 cup peanut butter
1 cup packed brown sugar
1/4 cup milk
3 apples, cut into wedges

Directions

In a mixing bowl, combine the first four ingredients; mix well. Serve with apples. Store in refrigerator.

Cranberry Apple Cider

Ingredients

4 cups water
4 cups apple juice
1 (12 ounce) can frozen apple
juice concentrate, thawed
1 medium apple - peeled, cored
and diced
1 cup fresh or frozen cranberries
1 medium orange, peeled and
sectioned
1 cinnamon stick

Directions

In a 5-qt. slow cooker, combine all ingredients. Cover and cook on low for 2 hours or until cider reaches desired temperature. Discard cinnamon stick. If desired, remove fruit with a slotted spoon before serving.

Raisin Apple Muffins

Ingredients

1 1/2 cups all-purpose flour
1/2 cup sugar
2 teaspoons baking powder
1 teaspoon ground cinnamon
1/2 teaspoon salt
1 egg
1/2 cup fat-free milk
1/4 cup canola oil
1 cup chopped, peeled tart apple
1/4 cup raisins

CRUMB TOPPING:

2 tablespoons all-purpose flour
2 tablespoons quick cooking oats
2 tablespoons brown sugar
1 teaspoon ground cinnamon
1 tablespoon cold butter or margarine

Directions

In a bowl, combine the flour, sugar, baking powder, cinnamon and salt. Combine the egg, milk and oil; stir into dry ingredients just until moistened. Fold in the apple and raisins. Coat muffin cups with nonstick cooking spray or use paper liners; fill two-thirds full with batter.

For topping, in a bowl, combine the flour, oats, brown sugar and cinnamon; cut in butter until crumbly. Sprinkle over batter. Bake at 375 degrees F for 15-20 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack. Serve warm.

Cranberry Apple Pie III

Ingredients

1 1/4 cups white sugar
1/4 cup all-purpose flour
1/4 teaspoon salt
2 cups cranberries
1/4 cup maple syrup
5 apples - peeled, cored and sliced
1/2 cup chopped walnuts
1 (9 inch) unbaked pie shell

1 cup dry bread crumbs
3/4 cup all-purpose flour
1/4 cup packed brown sugar
1/4 cup butter, melted

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large saucepan, mix together white sugar, 1/4 cup flour, and salt. Stir in cranberries and maple syrup. Cook over high heat, stirring constantly. When mixture comes to a boil, reduce heat, cover, and simmer 5 minutes, stirring occasionally.

Stir apples into simmering mixture, and continue to cook for 5 minutes, or until apples are tender. Remove from heat, and stir in walnuts. Pour apple mixture into pie shell; set aside.

In a medium bowl, combine bread crumbs, 3/4 cup flour, brown sugar, and melted butter. Mix well, and sprinkle over apple filling.

Bake 30 minutes in the preheated oven, or until topping is golden brown. Serve warm.

Upside Down Caramel Apple Pie

Ingredients

1 pastry for a 9 inch double crust pie
4 Granny Smith apples - peeled, cored and sliced
1 tablespoon lemon juice
1/4 cup packed brown sugar
1 tablespoon butter, melted
1 tablespoon corn syrup
1/3 cup chopped pecans
1/2 cup packed brown sugar
3 tablespoons all-purpose flour
3/4 teaspoon ground cinnamon

Directions

Preheat oven to 425 degrees F (220 degrees C). On a lightly floured surface, roll out pie crusts, and set aside. In a large bowl, toss apples with lemon juice; set aside.

Combine 1/4 cup brown sugar, butter and corn syrup; spread in bottom of a 9 inch pie dish (glass or ceramic works best). Sprinkle with chopped pecans. Cover with one pie crust. In a small bowl, mix together 1/2 cup brown sugar, flour, and cinnamon.

Arrange half of the apples in pastry lined plate. Sprinkle with half the brown sugar mixture. Repeat layers. Cover with remaining pie crust, fold top edge under, and crimp. Cut a few slits in the top to vent steam.

Bake in preheated oven for 50 to 60 minutes, or until golden brown. Let stand 5 minutes. Loosen edge of pie, and carefully invert pie onto a serving dish. Serve warm.

Simple Caramel Apple Pork Chops

Ingredients

4 boneless pork chops, 3/4-inch thick
2 tablespoons brown sugar
Salt and black pepper to taste
1/8 teaspoon cinnamon
1/8 teaspoon ground nutmeg
2 tablespoons butter
2 medium tart red apples, cored and sliced into 1/2-inch wedges
3 tablespoons chopped pecans

Directions

Heat skillet over medium-high heat. Saute chops, 5-6 minutes, turning occasionally, until both sides are evenly browned. Remove; keep warm.

In a small bowl, combine brown sugar, salt, pepper, cinnamon and nutmeg. Add butter to skillet; stir in brown sugar mixture and apples. Cover and cook for 3-4 minutes or just until apples are tender.

Remove apples with a slotted spoon and arrange on top of chops; keep warm. Continue cooking mixture in skillet, uncovered, until sauce thickens slightly. Spoon sauce over apples and chops. Sprinkle with pecans.

Dutch Apple Loaf

Ingredients

1/2 cup butter or margarine,
softened
1 cup sugar
2 eggs
1/4 cup buttermilk
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
2 cups diced peeled tart apples
1/2 cup chopped walnuts
TOPPING:
1/4 cup sugar
1/4 cup all-purpose flour
2 teaspoons ground cinnamon
1/4 cup cold butter or margarine

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in buttermilk and vanilla. Combine the flour, baking soda and salt; add to creamed mixture. Fold in apples and walnuts. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan.

For topping, combine the sugar, flour and cinnamon in a bowl. Cut in butter until mixture resembles coarse crumbs. Sprinkle over batter. Bake at 350 degrees F for 55-60 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Apple Cider Sauce and Pork Loin Chops

Ingredients

3 tablespoons olive oil
4 pork loin chops
seasoning salt to taste
black pepper to taste
garlic powder to taste
1/2 teaspoon poultry seasoning
3 tablespoons Worcestershire sauce
1 (8 ounce) container frozen apple cider concentrate, undiluted
1/4 cup dry sherry

Directions

Preheat oven to 375 degrees F (190 degrees C).

Heat olive oil in a large oven-safe frying pan over medium-high heat. Sprinkle chops with salt, pepper, garlic powder, and poultry seasoning. Place in hot oil, and brown on both sides. Drizzle Worcestershire sauce over chops, and pour in apple cider.

Bake in preheated oven for 25 minutes. Remove chops to a plate, and return frying pan to stove over medium-high heat. Stir sherry into pan, and boil until sauce thickens, stirring frequently. Serve sauce over chops.

Apple-Banana Oatmeal

Ingredients

1 cup water
1 tablespoon orange juice
concentrate
1/2 cup chopped unpeeled tart
apple
1/4 cup sliced firm banana
1/4 cup raisins
1/4 teaspoon salt (optional)
1/8 teaspoon ground cinnamon
2/3 cup quick-cooking oats
1/3 cup oat bran
brown sugar (optional)

Directions

In a saucepan, combine water, orange juice concentrate, apple, banana, raisins, salt if desired and cinnamon; bring to a boil. Stir in oats and oat bran. Cook for 1-2 minutes, stirring occasionally. Sprinkle with brown sugar if desired.

Sage Apple Chicken with Brie

Ingredients

1 cup red wine
1/4 cup olive oil
1 teaspoon salt, divided
1 tablespoon dried sage, divided
2 skinless, boneless chicken breast halves
1 Red Delicious apple, cored and sliced
4 slices Brie cheese

Directions

In a large resealable bag, combine the red wine, olive oil, 1/2 teaspoon of salt and 1/2 teaspoon sage. Place the chicken in the bag, seal and shake to coat. Place in the refrigerator to marinate overnight.

Preheat the oven to 400 degrees F (200 degrees C). Place the chicken on a baking sheet. Season with the remaining sage and salt. Discard marinade.

Bake for about 25 minutes, or until chicken juices run clear. Remove from the oven and top each piece of chicken with slices of apple and Brie cheese. Return to the oven and set it to Broil.

Broil the chicken for about 5 minutes, or until the apple and cheese are toasted.

Apple Broccoli Salad

Ingredients

6 medium tart apples, chopped
3 cups broccoli florets
1 small onion, chopped
1/2 cup raisins
1 1/2 cups mayonnaise
2 tablespoons white vinegar
1 1/2 teaspoons sugar
1/2 teaspoon lemon juice
1/2 teaspoon salt
10 bacon strips, cooked and crumbled
1/2 cup coarsely chopped walnuts

Directions

In a large bowl, combine the apples, broccoli, onion and raisins. In a small bowl, combine the mayonnaise, vinegar, sugar, lemon juice and salt; pour over apple mixture and toss to coat. Cover and chill for at least 2 hours. Just before serving, stir in the bacon and walnuts.

Roasted Beets, Apples, and Fennel

Ingredients

5 medium beets, peeled and quartered
5 apples, cored and chopped
2 heads fennel, trimmed and thickly sliced
1/2 cup honey Dijon salad dressing
1/4 cup apple cider vinegar
2 tablespoons olive oil
1 teaspoon sea salt
ground black pepper, to taste

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place the beets, apples, and fennel in a large roasting pan. In a small bowl, mix together the honey Dijon salad dressing, apple cider vinegar, olive oil, salt, and pepper. Pour the dressing mixture over the beets, apples, and fennel and mix well.

Roast in the oven for 1 hour or until the beets are tender.

Apple Cheese Quick Bread

Ingredients

1/2 cup butter, softened
1/3 cup white sugar
1/3 cup honey
2 eggs
1 cup whole wheat flour
1 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
2 Granny Smith apples - peeled,
cored and shredded
4 ounces Swiss cheese, shredded
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the honey and eggs. In a separate bowl, sift together the whole wheat flour, all-purpose flour, baking powder, soda and salt. Add the flour mixture to the butter and egg mixture; mix until combined. Fold in the apple, cheese and walnuts. Spoon batter into prepared pan.

Bake at 350 degrees F (175 degrees C) for 50 to 60 minutes, or until a toothpick inserted into the center of the loaf comes out clean. Turn the loaf out onto a wire rack and let cool completely.

Fresh Apple Spice Cake

Ingredients

4 cups thinly sliced apples
1 cup water
2 tablespoons white sugar
1 3/8 cups butter
2 1/2 cups white sugar
4 eggs
3 cups all-purpose flour
2 cups whole wheat flour
2 teaspoons baking soda
2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cloves
1/4 teaspoon salt
1 cup raisins

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease and flour one 10 inch tube pan.

Place apples, water and 2 tablespoons of the sugar in a saucepan. Cook, covered, over medium heat until tender. Approximately 5 to 10 minutes. Remove apple mixture from heat and set aside.

In a large bowl cream the butter with the remaining 2-1/2 cups white sugar. Beat in the eggs, then the apple mixture (including the liquid).

Stir the all-purpose flour, wheat flour, baking soda, salt, ground cinnamon, ground nutmeg and ground cloves together. Beat the flour mixture into the apple mixture until just thoroughly moistened. Stir in the raisins. Turn the batter into the prepared pan.

Bake at 325 degrees F (165 degrees C) for 1 hour and 30 minutes or until cake tests done. Let cake cool and rack. Makes about 20 to 24 servings.

Apple-Berry Pie

Ingredients

1 pastry for a 9 inch double crust pie
1 cup white sugar
4 teaspoons tapioca
1/2 teaspoon ground cinnamon
2 cups fresh blackberries
2 cups apples - peeled, cored and sliced
2 tablespoons butter, cut into small pieces

Directions

Preheat oven to 375 degrees F (190 degrees C). On a lightly floured surface, roll out one crust, and place in a 9 inch pie plate. Roll out top crust, and set aside.

In a large bowl, mix together the sugar, tapioca, and cinnamon. Add blackberries and apple slices. Toss gently to coat without mashing the berries. Let stand for 20 minutes.

Spoon filling into pastry lined pan. Dot with butter. Moisten the edge of the pastry with water. Cover with top crust; trim and crimp edge. Cut a few slits in the top to allow steam to escape during baking. Cover edge with foil to prevent over-browning.

Bake in preheated oven for 25 minutes. Remove foil, and continue baking for 20 to 25 minutes, or until crust is golden brown. Cool on wire rack.

Apple Maple Crumble Pie

Ingredients

5 apples - peeled, cored and sliced
2/3 cup maple syrup
1/2 cup butter
1/2 cup brown sugar
3/4 cup all-purpose flour
1 pinch salt
3/4 cup rolled oats

Directions

Preheat oven to 375 degrees F (190 degrees C).

Place the apples in an 8x8 inch baking dish. Pour the maple syrup over the apples. In a bowl, cream together the butter and brown sugar. Stir in the flour, salt and oats. Sprinkle the oat mixture over the apples.

Bake in preheated oven 35 minutes, until golden and bubbly and apples are tender.

My Mom's Apple Sauce Cake

Ingredients

2 1/2 cups all-purpose flour
1/4 teaspoon baking powder
1 1/2 teaspoons baking soda
1 1/2 teaspoons salt
3/4 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground allspice
1/2 cup shortening
1 cup white sugar
1/2 cup water
1 egg
1/2 cup chopped walnuts
1 cup chopped raisins
1 (16 ounce) jar applesauce

1 (8 ounce) package cream
cheese
1 tablespoon milk
1 teaspoon vanilla extract
5 1/2 cups sifted confectioners'
sugar
1/3 cup orange juice

Directions

Preheat oven to 350 degrees F (175 degrees C), grease and flour a 9x13 inch pan or 2 - 8 inch round pans.

Sift together flour, baking powder, baking soda, salt, cinnamon, cloves and allspice. set aside.

In a large bowl, cream shortening and sugar until light and fluffy. Mix in water and egg. Add flour mixture alternately with applesauce and mix thoroughly. Fold in nuts and raisins.

Pour into pan and bake at 350 degrees F (175 degrees C) for 45 to 50 minutes or until a toothpick inserted into center of cake comes out clean. Cool and frost with cream cheese frosting.

To make frosting: In a medium bowl, beat cream cheese until smooth. Add milk and vanilla and mix in. Add confectioners sugar and orange or lemon juice. Beat until fluffy, then frost cake.

Cinnamon-Apple Angel Food Cake

Ingredients

1 1/2 cups egg whites
1 1/2 teaspoons cream of tartar
1/4 teaspoon salt
1 cup sugar
1 teaspoon vanilla extract
1/2 teaspoon almond extract
1 1/2 cups confectioners' sugar
1 cup cake flour

GLAZE:

1/3 cup butter or margarine
2 cups confectioners' sugar
1/2 teaspoon ground cinnamon
3 tablespoons apple juice or cider

Directions

In a mixing bowl, beat egg whites, cream of tartar and salt on medium speed until soft peaks form. Add sugar, 2 tablespoons at a time, beating well after each addition; beat until smooth and glossy and stiff peaks form. Add extracts on low speed. Combine confectioners' sugar and flour; gently fold into egg mixture. Pour into an ungreased 10-in. tub pan. Bake on the lowest rack at 375 degrees F for 35-40 minutes or until top crust is golden brown and cracks feel dry. Immediately invert cake in pan to cool completely. Loosen sides of cake from pan and remove.

For glaze, melt butter in a saucepan. Stir in the confectioners' sugar and cinnamon. Add apple juice slowly until glaze is thin enough to drizzle. Drizzle over cake.

Creamy Apple Pie

Ingredients

2 1/4 cups all-purpose flour
3/4 teaspoon salt
3/4 cup cold butter or margarine
6 tablespoons cold water

FILLING:

6 cups sliced peeled tart apples
1 tablespoon lemon juice
3/4 cup sugar
2 tablespoons all-purpose flour
1 teaspoon grated lemon peel
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
2 tablespoons butter or margarine

CREAM SAUCE:

1 egg
2 tablespoons sugar
1 tablespoon lemon juice
3 tablespoons cream cheese,
softened
1/4 cup sour cream

Directions

In a bowl, combine flour and salt; cut in butter until mixture resembles coarse crumbs. Gradually add water, tossing with a fork until dough forms a ball. Divide dough in half. Roll out one portion. Line a 9-in. pie plate with bottom pastry; trim pastry even with edge of plate. Set aside.

In a large mixing bowl, toss apples with lemon juice. Combine the sugar, flour, lemon peel, cinnamon and salt; add to apples and gently toss. Mound apples in pastry shell so center is higher than edges; dot with butter. Roll out remaining pastry to fit top of pie; cut a hole in the center about the size of a quarter. Place over filling; trim, seal and flute edges. Cut slits in pastry. Add decorative cutouts if desired.

Cover edges loosely with foil. Bake at 450 degrees F for 10 minutes. Reduce heat to 375 degrees F and remove foil. Bake 35-40 minutes longer or until crust is golden brown and filling is bubbly. Cool on wire rack for 10 minutes.

Meanwhile, in a small saucepan, beat the egg, sugar and lemon juice. Cook and stir over low heat until mixture is thickened and reaches 160 degrees F. Remove from the heat; stir in cream cheese and sour cream until smooth. Slowly pour into center of pie. Cool on wire rack for 1 hour. Cover and refrigerate until serving.

Poisoned Apple

Ingredients

1 cup ice cubes
1 fluid ounce vanilla flavored
vodka
1 fluid ounce sour apple schnapps
1 cup lemon-lime flavored
carbonated beverage
1 dash grenadine syrup

Directions

Fill a large glass with ice, and pour in vanilla vodka and schnapps. Pour in the lemon-lime soda, and top with a splash of grenadine.

Applesauce Brownies II

Ingredients

1/2 cup shortening
2 (1 ounce) squares unsweetened chocolate
1 cup white sugar
2 eggs, beaten
1/2 cup applesauce
1 teaspoon vanilla extract
1 cup sifted all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x9 inch pan. In a microwave oven or over a double boiler, melt shortening and chocolate together, stirring frequently until smooth. Set aside to cool.

In a medium bowl, blend together the sugar, eggs, applesauce and vanilla until smooth. Stir in the chocolate mixture. Combine the flour, baking powder, baking soda and salt, gradually stir into the chocolate mixture. Spread evenly into the prepared pan.

Bake for 35 to 40 minutes in the preheated oven, until a toothpick inserted in the center comes out clean. Cool in pan before cutting into squares.

Kielbasa Apple Kabobs

Ingredients

1/4 cup sugar
1 tablespoon cornstarch
3/4 cup cranberry juice
2 tablespoons cider vinegar
2 teaspoons soy sauce
1 pound fully cooked kielbasa or Polish sausage, cut into 1 1/2-inch pieces
2 medium tart apples, cut into wedges
1 medium sweet red pepper, cut into 1-inch pieces
1 medium green pepper, cut into 1-inch pieces

Directions

In a saucepan, combine sugar and cornstarch. Stir in cranberry juice, vinegar and soy sauce. Bring to a boil; cook and stir for 1-2 minutes or until thickened. On metal or soaked wooden skewers, alternately thread sausage, apples and peppers. Grill, uncovered, over indirect heat for 8 minutes or until heated through, turning and brushing with glaze occasionally.

Easy Apple Crisp

Ingredients

1 (21 ounce) can apple pie filling
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 cup margarine
1/4 cup brown sugar
2 cups all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C).

Spread pie filling in an 8x8 inch baking dish. Sprinkle with cinnamon and nutmeg.

Cream together margarine and sugar. Cut in flour with a pastry blender until mixture resembles coarse crumbs. Sprinkle mixture over pie filling.

Bake in preheated oven 20 minutes, until topping is brown and crisp and filling is hot and bubbly.

Apple Iceberg Salad

Ingredients

1 cup mayonnaise
1/4 cup sugar
2 tablespoons cider vinegar
2 tablespoons evaporated milk
2 large red apples, diced
1 head iceberg lettuce, torn

Directions

In a bowl, combine the mayonnaise, sugar, vinegar and milk; mix well. add apples. Cover and refrigerate for 1 hour. Just before serving, toss with lettuce.

Applesauce Doughnuts

Ingredients

2 quarts oil for deep frying
3/4 cup white sugar
2 tablespoons butter, softened
2 eggs
3/4 cup applesauce
4 cups sifted all-purpose flour
2 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon baking soda
1/2 teaspoon ground mace
1/2 teaspoon ground cinnamon
1/2 cup buttermilk
1/4 cup confectioners' sugar for dusting

Directions

Heat oil in deep-fryer to 375 degrees F (190 degrees C).

In a large bowl, beat together white sugar, butter, eggs and applesauce. In a separate bowl, stir together flour baking powder, salt, baking soda, mace and cinnamon. Stir flour mixture into the egg mixture alternately with the buttermilk. Mix until a stiff dough is formed.

Turn dough out onto a lightly floured surface. Roll into a 3/4 to 1 inch thick sheet. Make sure to roll the dough to an even thickness. Cut out doughnuts with a doughnut cutter.

Carefully slide doughnuts into hot oil. Turn doughnuts as soon as they rise to the surface. Fry until golden brown on both sides. Drain on paper towels and dust with confectioners' sugar. Serve hot.

Smucker's® Apple Raspberry Juice

Ingredients

1/2 cup SMUCKER'S® Seedless
Red Raspberry Jam
4 cups apple juice
2 teaspoons lemon juice

Directions

Gradually add apple juice to Smucker's jam while stirring with a wire whisk; mix well.

Stir in lemon juice.

Sugarless Applesauce Cake

Ingredients

2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
1 1/2 cups unsweetened applesauce
3/4 cup brown sugar twin
2 eggs
1 teaspoon vanilla extract
1/2 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray an 8x4 inch loaf pan with cooking spray.

Sift together flour, baking powder, baking soda, cinnamon, nutmeg and salt. Set aside.

Beat the eggs until light and add sugar twin. Add applesauce and vanilla.

Add flour mixture and beat until smooth. Fold in raisins.

Pour batter into loaf pan. Bake at 350 degrees F (175 degrees C) for about an hour, or until a toothpick inserted into cake comes out clean.

Apple Stuffed Chicken Breast

Ingredients

2 skinless, boneless chicken breasts
1/2 cup chopped apple
2 tablespoons shredded Cheddar cheese
1 tablespoon Italian-style dried bread crumbs
1 tablespoon butter
1/4 cup dry white wine
1/4 cup water
1 tablespoon water
1 1/2 teaspoons cornstarch
1 tablespoon chopped fresh parsley, for garnish

Directions

Combine apple, cheese, and bread crumbs. Set aside.

Flatten chicken breasts between sheets of waxed paper to 1/4 inch thickness. Divide apple mixture between chicken breasts, and roll up each breast. Secure with toothpicks.

Melt butter or margarine in a 7 inch skillet over medium heat. Brown stuffed chicken breasts. Add wine and 1/4 cup water. Cover. Simmer for 15 to 20 minutes, or until chicken is no longer pink.

Transfer chicken to a serving platter. Combine 1 tablespoon water and cornstarch; stir into juices in pan. Cook and stir until thickened. Pour gravy over chicken, and garnish with parsley. Serve.

Jewish Apple Cake

Ingredients

2 cups peeled apples, thinly sliced
5 tablespoons white sugar
2 tablespoons ground cinnamon

1 cup vegetable oil
2 cups white sugar
4 eggs
2 1/2 teaspoons vanilla extract
1/4 cup orange juice
3 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon salt

1/4 cup butter, melted
1/3 cup orange juice
2/3 cup white sugar

Directions

Preheat an oven to 325 degrees F (165 degrees C). Grease and flour a 9 inch tube pan.

Mix apples, 5 tablespoons sugar, and 2 tablespoons ground cinnamon in a bowl and set aside. Beat the oil and 2 cups of sugar with an electric mixer in a large bowl. Add the room-temperature eggs one at a time, allowing each egg to blend into the sugar mixture before adding the next. Beat in the vanilla and 1/4 cup of orange juice with the last egg. Combine the flour, baking powder, and salt in a small bowl and stir into the sugar mixture; mixing until just incorporated. Pour half of the batter into the prepared tube pan. Layer the apple mixture on top, then pour the remaining batter over the apples.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 1 hour and 25 minutes. Allow cake to cool completely in the pan before removing.

To make glaze: Combine butter, 1/3 cup of orange juice, and 2/3 cup of sugar in a bowl. Pour over the warm cake while still in the pan.

Apple Enchilada Dessert

Ingredients

1 (21 ounce) can apple pie filling
6 (8 inch) flour tortillas
1 teaspoon ground cinnamon
1/3 cup margarine
1/2 cup white sugar
1/2 cup packed brown sugar
1/2 cup water

Directions

Preheat oven to 350 degrees F (175 degrees C).

Spoon fruit evenly onto all tortillas, sprinkle with cinnamon. Roll up tortillas and place seam side down on lightly greased 8x8 baking pan.

Bring margarine, sugars and water to a boil in a medium sauce pan. Reduce heat and simmer, stirring constantly for 3 minutes.

Pour sauce evenly over tortillas; sprinkle with extra cinnamon on top if desired. Bake in preheated oven for 20 minutes.

Makes 6 large tortillas; may be cut in half to serve 12.

Apple Pie II

Ingredients

1/2 cup apple juice
1/2 cup white sugar
1/2 cup butter
6 Golden Delicious apples -
peeled, cored and sliced
1/2 cup white sugar
2 tablespoons cornstarch
2 (9 inch) unbaked pie crusts

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine the apple juice, 1/2 cup white sugar and the butter in a sauce pan and heat until melted. Add the apples and cook until fruit is tender.

Combine 1/2 cup of the sugar with the cornstarch. Stir into the fruit mixture, then cook until thickened. Cool then pour into the pie shell. Cover with the top crust and seal.

Bake at 350 degrees F (175 degrees C) until golden brown.

Apple Praline Pie

Ingredients

7 cups thinly sliced peeled baking apples
1 cup sugar
6 tablespoons all-purpose flour
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 Pastry for double-crust pie (9 inches)
3 tablespoons apple cider
2 tablespoons butter, melted
PRALINE TOPPING:
2 tablespoons butter
1/4 cup packed brown sugar
1 tablespoon light cream
2 tablespoons apple cider
1/2 cup chopped pecans

Directions

In a bowl, mix apples, sugar, flour, cinnamon and nutmeg. Line pie plate with bottom crust; brush well with apple cider. Add apple mixture; pour any remaining cider over all. Drizzle with butter. Top with second crust; flute edges to seal. Cut slits in top. Bake at 350 degrees F for 50 minutes.

Meanwhile, for topping, melt butter in a small saucepan. Add brown sugar, cream and cider; slowly bring to a full rolling boil, stirring occasionally. Remove from the heat and stir in pecans.

Remove pie from oven and place on a baking sheet; pour topping over pie. Return to the oven for 5-10 minutes or until topping bubbles. Cool at least 1 hour before serving.

Spicy Roast Goose with Apple Stuffing

Ingredients

1 (12 pound) goose, thawed if purchased frozen
1/4 teaspoon ground allspice
1/2 teaspoon ground cinnamon
salt and black pepper to taste
8 apples, peeled, cored and sliced
1/2 cup Calvados (apple brandy)
2 teaspoons ground cinnamon

Directions

Wash the goose thoroughly and pat dry with paper towels. Let the goose sit at room temperature for about 30 minutes. Meanwhile, mix together the allspice, 1/2 teaspoon cinnamon, salt and pepper in a small bowl and set aside to make a spice rub.

Remove any lumps of visible fat from the cavity of the goose, and render the goose fat in a skillet over medium heat until the fat is liquid and the remaining bits are crisp and brown, about 15 minutes. Reserve 3 tablespoons of goose fat and save the rest for another use, or discard.

Working in batches if necessary, fry the sliced apples in the reserved goose fat in a large skillet over medium heat until the apple slices are browned, about 10 minutes per batch. Remove the browned apple slices to a large mixing bowl, let cool slightly, and sprinkle with the Calvados and 2 teaspoons of cinnamon. Mix lightly to combine.

With the point of a sharp knife, prick the entire skin of the goose, being careful not to cut into the meat. Rub the exterior of the goose well with the spice rub, massaging the spices into the skin.

Preheat an oven to 400 degrees F (200 degrees C).

Spoon the apple stuffing lightly into the cavity of the goose, and lay it on a large sheet of aluminum foil big enough to wrap over the entire goose. Wrap the goose in the foil, seal the edges, and make a 1/2-inch hole in the bottom of the foil packet to allow the fat from the goose to drain. Place the bird breast side up, on a rack set into a large baking pan, and roast the goose in the preheated oven until no longer pink at the bone and the juices run clear, about an hour and a half. Peel the foil back from the breast meat and roast for another 45 minutes until the skin browns, basting once or twice to prevent burning. An instant-read thermometer inserted into the thickest part of the thigh, near the bone should read 180 degrees F (82 degrees C).

Remove the goose from the oven, cover with a doubled sheet of aluminum foil, and allow to rest in a warm area 10 to 15 minutes before serving.

Apple Cheddar Muffins

Ingredients

2 cups all-purpose flour
1/3 cup sugar
1 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1/4 teaspoon ground cinnamon
1 1/2 cups shredded Cheddar cheese, divided
1/3 cup grated Parmesan cheese
1 egg
1 cup buttermilk
1/4 cup vegetable oil
2 medium tart apples, peeled and chopped

Directions

In a large bowl, combine the first six ingredients; stir in 1 cup cheddar cheese and Parmesan cheese. In a small bowl, beat the egg, buttermilk and oil; stir into dry ingredients just until moistened. Fold in apples.

Fill greased or paper-lined muffin cups three-fourths full. Sprinkle with the remaining cheddar cheese. Bake at 400 degrees F for 20-22 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Apple Scones

Ingredients

2 cups all-purpose flour
1/4 cup white sugar
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 cup butter, chilled
1 apple - peeled, cored and shredded
1/2 cup milk
2 tablespoons milk
2 tablespoons white sugar
1/2 teaspoon ground cinnamon

Directions

Measure flour, sugar, baking powder, soda, and salt into a large bowl. Cut in butter or margarine until crumbly. Add shredded apple and milk. Stir to form a soft dough.

Turn dough out onto a lightly floured surface. Knead gently 8 to 10 times. Pat into two 6-inch circles. Place on greased baking sheet. Brush tops with milk, and sprinkle with sugar and cinnamon. Score each into 6 pie-shaped wedges.

Bake at 425 degrees F (220 degrees C) for 15 minutes, or until browned and risen. Serve warm with butter.

Cran-Apple Salad

Ingredients

1 (16 ounce) can whole berry
cranberry sauce
1 medium unpeeled tart apple,
diced
1 celery rib, thinly sliced
1/2 cup chopped walnuts

Directions

In a bowl, combine the cranberry sauce, apple and celery. Cover and refrigerate. Stir in walnuts just before serving.

Jewish Apple Cake I

Ingredients

3 cups all-purpose flour
1/2 teaspoon salt
2 1/2 teaspoons baking powder
2 cups white sugar
1 cup vegetable oil
4 eggs
1/4 cup orange juice
2 teaspoons vanilla extract
3 apples - peeled, cored and sliced
2 teaspoons ground cinnamon
5 teaspoons white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 10 inch tube pan. Combine the ground cinnamon and 5 teaspoons of the sugar together and set aside.

In a large mixing bowl, combine the flour, salt, baking powder and 2 cups of the sugar. Stir in the vegetable oil, beaten eggs, orange juice and vanilla. Mix well.

Pour 1/2 of the batter into the prepared pan. Top with 1/2 of the sliced apples and sprinkle with 1/2 of the cinnamon sugar mixture. Pour the remaining batter over the top and layer the remaining sliced apples and cinnamon sugar.

Bake at 350 degrees F (175 degrees C) for 70 to 90 minutes.

Apple Cranberry Streusel Custard Pie

Ingredients

1 (9 inch) unbaked pie crust
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
1 teaspoon ground cinnamon
2 large eggs, beaten
1/2 cup hot water
1 1/2 cups fresh or dry-pack
frozen cranberries
2 medium all-purpose apples,
peeled and sliced
1/2 cup firmly packed brown
sugar
1/2 cup Pillsbury BEST® All
Purpose Flour
1/4 cup butter or margarine,
softened
1/2 cup chopped nuts

Directions

Place rack in lower third of oven; preheat oven to 425 degrees F. In large bowl, combine sweetened condensed milk and cinnamon. Add eggs, water and fruits; mix well. Pour into pie crust.

In medium bowl, combine sugar and flour; cut in butter until crumbly. Add nuts. Sprinkle over pie. Bake 10 minutes.

Reduce oven temperature to 375 degrees F; continue baking 30 to 40 minutes or until golden brown. Cool. Store leftovers covered in refrigerator.

Apple Cherry Cobbler

Ingredients

1 egg, beaten
1/2 cup sugar
1/2 cup milk
2 tablespoons vegetable oil
1 cup all-purpose flour
2 1/4 teaspoons baking powder
1 (21 ounce) can apple pie filling
1 (21 ounce) can cherry pie filling
1 tablespoon lemon juice
1 teaspoon vanilla extract

TOPPING:

1/3 cup packed brown sugar
3 tablespoons all-purpose flour
1 teaspoon ground cinnamon
2 tablespoons butter, softened

Directions

In a bowl, combine first four ingredients. Combine flour and baking powder; add to egg mixture and blend well.

Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Combine pie fillings, lemon juice and vanilla; spoon over batter.

For topping, combine all ingredients; sprinkle over filling. Bake at 350 degrees F for 40-45 minutes or until bubbly and cake tests done. If necessary, cover edges with foil to prevent over-browning.

Applesauce/Sausage Waffles

Ingredients

1 pound bulk pork sausage
2 1/2 cups all-purpose flour
4 teaspoons baking powder
1 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
3 eggs, separated
1 1/3 cups milk
1 cup applesauce
2/3 cup vegetable oil

Directions

In a skillet, brown and crumble sausage until no longer pink. Meanwhile, in a large bowl, combine flour, baking powder, cinnamon and nutmeg. In a another bowl, beat egg yolks lightly. Add milk, applesauce and oil; mix well. Stir into dry ingredients just until combined. Beat egg whites until stiff peaks form; fold into batter. Drain sausage; add to batter. Bake in a preheated waffle iron according to manufacturer's directions until golden brown.

Delicious Apple Salad

Ingredients

10 Granny Smith apples - peeled,
cored and chopped
2 (8 ounce) cans pineapple
chunks
2 cups raisins
1 cup chopped pecans
20 ounces sour cream
1 teaspoon granulated sugar

Directions

Combine the apples, undrained pineapple, raisins, pecans and sour cream. Mix well and add sugar to taste. Serve chilled.

The Best Apple Pie Ever

Ingredients

1/4 cup white sugar
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1 pastry for a 9-inch double crust pie
5 apples, peeled, cored, and sliced
2 tablespoons maple syrup
2 teaspoons vanilla extract

Directions

Preheat an oven to 350 degrees F (175 degrees C). Stir together the sugar, cinnamon, and nutmeg in a small bowl; set aside. Press one of the pastries into the bottom of a 9-inch pie pan; reserve the crust.

Toss the apples with maple syrup and vanilla extract. Spread 1/3 of the apples into the pie pan and sprinkle with the sugar mixture. Repeat the layers with the remaining apples and sugar. Cover the pie with the top crust and pinch the edges to seal.

Bake in the preheated oven until the crust is golden brown, 30 to 35 minutes. Allow to cool before serving.

Caramel Apple Pie I

Ingredients

1 recipe pastry for a 9 inch double
crust deep dish pie
3/4 cup white sugar
3 tablespoons cornstarch
1/2 teaspoon ground cinnamon
6 cups thinly sliced apples
1/2 cup caramel ice cream
topping
1/4 cup chopped pecans
1 (16 ounce) package frozen
whipped topping, thawed

Directions

Preheat oven and cookie sheet to 400 degrees F (205 degrees C).

Stir together the sugar, cornstarch and cinnamon. Toss with the apples in a mixing bowl.

Pour the mixture into the first unbaked pie shell then drizzle the caramel topping over the top. Sprinkle with pecans. Place the second pie shell over this and flute the edges. Cut slits in the top crust to allow steam to escape then place on preheated cookie sheet.

Bake 45-50 minutes, until golden brown. Cool for 1 hour before slicing. Top with whipped topping, if desired.

Chicken And Apple Curry

Ingredients

3 tablespoons butter
2 small onion, chopped
2 apples - peeled, cored and finely chopped
3 tablespoons all-purpose flour
1 tablespoon curry powder
8 skinless, boneless chicken breasts
1 cup hot chicken broth
1 cup milk
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Saute apple and onion in butter or margarine until tender. Add curry powder and saute 1 minute more. Add flour and continue to cook 1 minute longer. Add stock or broth and milk; stir well.

Salt and pepper chicken breasts to taste and lay in a single layer in a 9x13 inch (or larger) baking dish. Pour sauce mixture over chicken breasts and bake in preheated oven for 45 to 50 minutes, until chicken is done.

Sweet and Spicy Pork with Apples in Unagi Sauce

Ingredients

2 tablespoons peanut oil
2 tablespoons minced fresh ginger root
3 tablespoons brown sugar
2 tablespoons chili powder, or to taste
1 onion, cut into strips
1 red bell pepper, cut into strips
1 yellow bell pepper, cut into strips
5 cloves garlic, minced
1/2 cup soy sauce
1/4 cup unagi (eel) sauce
2 tablespoons paprika
2 tablespoons mirin (Japanese sweet wine) (optional)
1 teaspoon coconut extract (optional)
2 pounds pork tenderloin, cut into 1 inch cubes
1 cup chicken broth
1 1/2 tablespoons cornstarch
1 1/2 tablespoons water
1 red apple - cored and diced
1 large orange, peeled, sectioned, and cut into bite-size pieces
10 leaves fresh basil, chopped
2 green onions, chopped
1 teaspoon ground black pepper

Directions

Heat the peanut oil in a large skillet over low heat. Stir in the ginger, brown sugar, and chili powder. Cook and stir for several minutes until the brown sugar has melted and the ginger is fragrant. Add the onion, red bell pepper, yellow bell pepper, and garlic. Increase heat to medium and continue cooking until the onion has softened and turned translucent, about 7 minutes.

Stir the soy sauce, unagi sauce, paprika, mirin, and coconut extract into the vegetable mixture; bring to a simmer. Add the pork cubes and chicken stock; return to a simmer. Reduce heat to medium-low, cover, and simmer until the pork is tender and no longer pink in the center, about 15 minutes.

Dissolve the cornstarch in the water; stir into the simmering pork. Add the apple and orange cubes; cover and cook until the apple is becoming tender, about 5 minutes. Stir in the basil, green onions, and black pepper; cook 2 minutes more before serving.

Raisin-Studded Apple Stuffing

Ingredients

- 1 cup raisins
- 1 1/2 cups orange juice, divided
- 2 cups chopped celery
- 1 large onion, chopped
- 1 cup butter or margarine, divided
- 1 pound bulk Italian sausage
- 1 (16 ounce) package crushed herb-seasoned stuffing
- 4 medium tart apples, peeled and chopped
- 1 cup chopped pecans
- 2 cups chicken broth
- 2 teaspoons dried thyme
- 1/2 teaspoon pepper

Directions

In a saucepan, bring raisins and 1 cup orange juice to a boil. Remove from the heat; set aside (do not drain). In a skillet, saute celery and onion in 1/2 cup butter until tender. Transfer to a large bowl. In the same skillet, cook sausage over medium heat until no longer pink; drain. Add sausage, stuffing, apples, pecans, remaining orange juice and remaining butter; add broth, thyme and pepper. Pour over stuffing mixture; mix well. Place in two greased 13-in. x 9-in. x 2-in. baking dishes. Cover and bake at 325 degrees F for 1 hour. Uncover; bake 10 minutes longer or until lightly browned. Refrigerate any leftovers.

Apple Lasagna

Ingredients

8 lasagna noodles
2 cups shredded Cheddar cheese
1 cup ricotta cheese
1 egg, lightly beaten
1/4 cup white sugar
1 teaspoon almond extract
2 (20 ounce) cans apple pie filling

6 tablespoons all-purpose flour
6 tablespoons brown sugar
1/4 cup quick cooking oats
1/2 teaspoon ground cinnamon
1 pinch ground nutmeg
3 teaspoons margarine

1 cup sour cream
1/3 cup packed brown sugar

Directions

Preheat the oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add lasagna noodles, and cook until tender, about 8 minutes. Drain, and rinse noodles, and set aside.

In a medium bowl, mix together the Cheddar cheese, ricotta cheese, egg, white sugar, and almond extract. Spread one can of apple pie filling in the bottom of a 9x13 inch baking dish. Layer half of the noodles to cover the filling. Spread the cheese mixture over the noodles. Top with the remaining noodles, and spread the remaining can of apple pie filling over the top of those.

In a small bowl, stir together the flour, 6 tablespoons brown sugar, oats, cinnamon and nutmeg. Mix in margarine until the mixture is crumbly. Sprinkle over the top of the pie filling.

Bake for 45 minutes in the preheated oven. Cool for 15 minutes. While the lasagna cools, stir together the sour cream and 1/3 cup brown sugar. To serve, cut into squares and top with sour cream as a garnish.

Applesauce Salad

Ingredients

2 cups water
1/2 cup cinnamon red hot candies
1 (6 ounce) package cherry
flavored gelatin mix
2 cups applesauce

Directions

Bring the water to a boil. Dissolve the cinnamon red hot candies in the boiling water. Mix in and dissolve the cherry flavored gelatin. Transfer to a medium bowl. Mix in the applesauce. Chill in the refrigerator 4 hours, or until firmly gelled.

Apple, Sausage, Bacon, and Mushroom Stuffing

Ingredients

1/2 pound ground beef
1/2 pound pork sausage
1/2 pound bacon
1 large onion, diced
3 stalks celery, sliced
1/2 pound fresh mushrooms, sliced
1 tablespoon dried parsley
1 teaspoon dried sage
1 teaspoon dried thyme
2 apples, cored and diced
1 (4 ounce) can water chestnuts, drained and chopped
1/4 cup butter, melted
1 cup chicken broth
1 (10.75 ounce) can condensed cream of chicken soup
3/4 cup applesauce
1/2 teaspoon salt to taste
1 teaspoon ground black pepper
1 pound dry bread cubes

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a large baking dish.

Place the beef, sausage, and bacon in a large skillet over medium heat. Mix in the onion, celery, and mushrooms. Season with parsley, sage, and thyme. Cook and stir until meats are evenly browned. Mix in apples and water chestnuts, and continue cooking 5 minutes. Drain grease.

Mix butter, broth, soup, and applesauce into skillet. Season with salt and pepper. Gently fold in the bread cubes until evenly moist. Transfer the mixture to the prepared baking dish.

Bake covered 45 minutes. Uncover, and continue baking 15 minutes, until lightly browned.

Nutty Apple Crisp

Ingredients

5 cups thinly sliced apples
2 tablespoons lemon juice
1/4 cup water
1/2 cup all-purpose flour
1/2 cup rolled oats
1 cup packed brown sugar
3/4 teaspoon ground nutmeg
1 pinch salt
1/2 cup butter, softened
1 cup coarsely chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

Toss apples with lemon juice and water in a shallow 2 quart baking dish.

In a large bowl, combine flour, oats, sugar, nutmeg, and salt. Mix to blend thoroughly. Cut in the butter or margarine until mixture resembles coarse crumbs. Mix in walnuts. Crumble over apples to cover completely.

Bake for 40 to 45 minutes until top is lightly browned. Serve warm or at room temperature.

Holiday Apple Side Salad

Ingredients

2 (16 ounce) cans dark red kidney beans, drained and rinsed
2 large Granny Smith apples - peeled, cored and diced
2 stalks celery, diced
1 bunch red globe grapes, halved and seeded
1 1/2 cups creamy salad dressing, e.g. Miracle Whip

Directions

In a large bowl mix together the kidney beans, celery, and grapes. Stir in the creamy salad dressing a little at a time. Adjust the amount of creamy salad dressing to suit your taste.

Apple Almond Pilaf

Ingredients

2 teaspoons margarine
1/4 cup sliced blanched almonds
2 pitted prunes, cut into strips
2 tablespoons raisins
4 slices dried apple, halved
1 1/2 cups water
1/2 cup uncooked long grain rice
2 teaspoons honey

Directions

Melt margarine in a nonstick saucepan. Add almonds; cook and stir over medium heat until lightly browned. Stir in prunes, raisins and apple slices; cook and stir for 1 minute. Add remaining ingredients; bring to a boil. Reduce heat; cover and simmer until rice is tender, about 20 minutes.

Crazy Crust Apple Pie

Ingredients

1 cup all-purpose flour
2 tablespoons white sugar
1 teaspoon baking powder
1/2 teaspoon salt
3/4 cup water
2/3 cup shortening
1 egg
1 (21 ounce) can apple pie filling
1 tablespoon lemon juice
1/2 teaspoon apple pie spice

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a medium mixing bowl, combine flour, sugar, baking powder, and salt. Mix well, then add water, shortening, and egg. Mix on low speed until ingredients are combined, then beat on medium speed 2 minutes. Spread into pie pan.

In a medium bowl mix together pie filling, lemon juice, and apple pie spice. Spread over crust; do not stir.

Bake in preheated oven for 40 to 45 minutes, until crust is browned.

Applesauce Rum-Raisin Cake

Ingredients

1/2 cup golden raisins
1/2 cup raisins
1/3 cup dark rum
1/2 cup butter, softened
1 cup white sugar
2 eggs
1 cup all-purpose flour
1 cup whole wheat flour
1 tablespoon cornstarch
2 teaspoons baking soda
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon salt
1 tablespoon unsweetened cocoa powder
1/2 cup chopped walnuts
1 1/2 cups applesauce

Directions

Place all the raisins in a small bowl with the rum and let sit overnight, if possible

Preheat oven to 375 degrees F (190 degrees C). Grease and flour one 9x13 inch baking pan.

In a large bowl, cream the butter or margarine with the sugar. Beat in the eggs, then the applesauce.

In another bowl, stir together the flours, cornstarch, baking soda, spices, salt, and cocoa. Beat into the creamed ingredients. Stir in the raisins, along with any rum that was not absorbed, and the walnuts. Turn batter into the prepared pan.

Bake at 375 degrees F (190 degrees C) for 25 minutes or until cake tests done. Let cool on a rack. Makes about 12 servings.

The Ultimate Apple Cinnamon Grilled Cheese

Ingredients

2 purchased cinnamon buns
4 slices aged Cheddar cheese, divided
4 slices Brie cheese, divided
4 slices deli ham, shredded (divided)
1 small apple - peeled, cored, and sliced (divided)
2 tablespoons butter
2 eggs
1/4 cup milk

Directions

Slice each bun in half, and place the slices on a work surface. To assemble a sandwich, place the toppings in this order: bottom of cinnamon bun, 1 slice Cheddar cheese, 1 slice of Brie cheese, apple slices, shredded ham, 1 slice of Brie cheese, 1 slice of Cheddar cheese, top of cinnamon bun. Repeat for 2nd sandwich, and gently press each sandwich together.

Melt butter in a skillet over medium heat. Whisk eggs and milk together in a bowl.

Dip both sides of each sandwich quickly into the egg mixture, and pan-fry the sandwiches until golden brown on each side, about 2 minutes per side.

Squash and Apple Bake

Ingredients

1/2 cup packed light brown sugar
1/4 cup butter, melted
1 tablespoon all-purpose flour
1 teaspoon salt
1/2 teaspoon ground mace
2 pounds butternut squash -
peeled, seeded, and cut into 1/2
inch slices
2 large apples - cored, and cut
into 1/2 inch slices

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together brown sugar, butter, flour, salt, and mace. Arrange squash in an ungreased 9x13 inch baking dish. Top with slices of apple, then sprinkle with the sugar mixture. Cover with a lid or aluminum foil.

Bake for 50 to 60 minutes in the preheated oven, or until squash is tender.

Apple Coffee Cake

Ingredients

1/2 cup butter, softened
1 cup sugar
3 eggs
3 cups all-purpose flour
3 teaspoons baking powder
1 teaspoon salt
1 1/2 cups milk
1 (21 ounce) can apple pie filling
2 teaspoons ground cinnamon
TOPPING:
1/2 cup chopped walnuts
1/4 cup packed brown sugar
2 tablespoons butter, melted
GLAZE:
3/4 cup confectioners' sugar
1 tablespoon butter, softened
3/4 teaspoon vanilla extract
2 teaspoons water

Directions

In a large mixing bowl, cream butter and sugar. Beat in eggs. Combine the flour, baking powder and salt; add to creamed mixture alternately with milk. Pour half into a greased 13-in.x 9-in.x 2-in. baking dish. Combine pie filling and cinnamon; spoon over batter. Drop remaining batter over filling; spread gently.

Combine topping ingredients; sprinkle over batter. Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Combine glaze ingredients; drizzle over warm or cooled coffee cake.

Apple Strudel

Ingredients

1 pound sweet apples -- peeled, cored and thinly sliced
1/4 cup golden raisins
1/4 cup dried currants
1/2 teaspoon ground cinnamon
2 tablespoons white sugar
2 slices brown bread, crumbled
1/2 (16 ounce) package phyllo dough
1/4 cup butter, melted

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a bowl, combine apples, raisins, currants, cinnamon, sugar and bread crumbs. Stir well.

Spread several sheets of pastry generously with melted butter and lay them on atop the other on a baking sheet. Spread the fruit mixture evenly over the top sheet, then roll the sheets up to form a log shape. Brush with melted butter again.

Bake in preheated oven 30 minutes, until pastry is golden brown and fruit is tender.

Apple-Maple Stuffed Pork Chops

Ingredients

1 (21 ounce) can apple pie filling
1 tablespoon ground cinnamon
4 thick cut pork chops
2 tablespoons maple syrup
2 cups cornflake crumbs

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly oil a 9x13-inch baking pan.

Mix together the apple pie filling and cinnamon in a bowl.

Lay each chop on cutting board and, with a sharp knife held parallel to the board, cut a pocket into the chop going all the way to the bone and leaving the sides intact. Fill each pocket with one quarter of the filling mixture (about 1/2 cup). Coat the pork chops with maple syrup, then dredge them in the cornflake crumbs until completely covered. Place chops in baking pan.

Bake in the preheated oven until the pork is no longer pink in the center, about 40 minutes. An instant-read thermometer inserted into the meat should read 160 degrees F (70 degrees C).

No Sugar Apple Pie

Ingredients

2 (9 inch) pie shell
3 tablespoons cornstarch
1 tablespoon ground cinnamon
1 (12 fluid ounce) can
unsweetened apple juice
concentrate, thawed
6 cups sliced green apples

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small bowl whisk together cornstarch, cinnamon, and 1/3 cup of the apple juice concentrate. Set aside.

In a large saucepan simmer apples with remaining apple juice concentrate until apples are tender, about 10 minutes. Stir in cornstarch mixture and continue to simmer until thickened. Remove from heat.

Spoon apple mixture into pastry-lined pie plate. Cover with top crust. Seal and flute edges. Cut steam vents in top.

Bake in preheated oven for 45 minutes, or until crust is golden brown.

Aunt Carol's Apple Pie

Ingredients

2 pounds Granny Smith apples
1 cup white sugar
1/2 cup brown sugar
2 teaspoons ground cinnamon
1/2 cup all-purpose flour
2 tablespoons butter
1 tablespoon white sugar
1 recipe pastry for a 9 inch double crust pie

Directions

Peel and slice apples. Toss with sugars, cinnamon and flour. Set aside.

Roll crust to make slightly larger to fit 10-inch glass pie pan. Fit bottom crust in pie pan. Turn in apple mixture and dot with butter. Put crust on top and crimp edges of crust together.

Wet hands with water and dampen top of pie. Sprinkle with additional sugar. Puncture top of pie with fork so pie will vent.

Bake for 15 minutes at 450 degrees F (230 degrees C), reduce heat to 350 degrees F (175 degrees C) and continue baking for about 45 minutes more, until crust is golden brown. It's a good practice to place a piece of aluminum foil slightly larger than the pie under the pie plate to catch overflows. Serve warm.

Apple Cabbage Toss

Ingredients

3 cups chopped cabbage
1/2 cup chopped red onion
1 large tart apple, chopped
2 tablespoons butter or margarine
1 tablespoon sugar
salt and pepper to taste

Directions

In a saucepan, cook cabbage, onion and apple in butter over medium heat for 8-10 minutes. Sprinkle with the sugar, salt and pepper. Serve warm.

Pork Chops with Apple Curry Sauce

Ingredients

4 (1 inch thick) boneless pork chops
vegetable oil
salt and pepper to taste
1 large onion, diced
1 large apple, cored and diced
1 1/2 cups unsweetened applesauce
2 cups apple juice
1/4 cup margarine
2 tablespoons chicken bouillon granules
1 clove garlic, crushed
3 tablespoons ground curry powder, or to taste
salt and pepper to taste

Directions

Season pork chops with salt and pepper. In a large skillet over medium-high heat, brown pork chops in a small amount of oil, flipping once to brown both sides. Arrange chops in a 9x13 inch baking dish.

In the same skillet, melt margarine over medium heat. Cook and stir onions and apples in margarine until caramelized. Stir in applesauce, apple juice, chicken bouillon, garlic, and curry powder. Season to taste with salt and pepper. Pour over chops, and cover dish with foil.

Bake in a preheated 400 degrees F (200 degrees C) for 40 minutes, or until pork chops are cooked through.

Zucchini Apple Bread

Ingredients

4 cups all-purpose flour
3 teaspoons baking soda
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon salt
5 eggs
1 1/2 cups vegetable oil
2 cups sugar
1 cup packed brown sugar
1 teaspoon vanilla extract
2 cups shredded zucchini
1 1/2 cups chopped pecans
1 cup peeled and grated apple

Directions

In a large bowl, combine the flour, baking soda, cinnamon, nutmeg and salt. In a large mixing bowl, beat the eggs until frothy. Add the oil, sugars and vanilla; beat until blended. Stir into dry ingredients just until moistened. Fold in the zucchini, pecans and apples.

Transfer to three greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Apple Butter V

Ingredients

6 pounds tart apples, cored and sliced
6 cups apple cider
3 cups white sugar
2 teaspoons ground cinnamon
1 teaspoon ground cloves

Directions

Place the apples in a Dutch oven. Pour in the cider. Bring to a boil and cook on medium heat 30 minutes, or until soft.

Press the softened mixture through a food mill. Continue cooking at a medium boil for 30 minutes, stirring occasionally.

Mix in the sugar, cinnamon and cloves. Continue cooking over low heat until the sugar dissolves, stirring frequently. Cook until the desired thickness has been attained. Refrigerate the finished apple butter in sterile containers.

Cranberry Apple Muffins

Ingredients

2 cups shredded peeled apples
1 1/3 cups sugar
1 cup chopped fresh or frozen cranberries
1 cup shredded carrots
1 cup chopped nuts
2 eggs, lightly beaten
1/2 cup vegetable oil
2 1/2 cups all-purpose flour
3 teaspoons baking powder
2 teaspoons baking soda
2 teaspoons ground cinnamon
2 teaspoons ground coriander
1/2 teaspoon salt

Directions

In a bowl, combine apples and sugar; let stand for 10 minutes. Add cranberries, carrots, nuts, eggs and oil; mix well. Combine the flour, baking powder, baking soda, cinnamon, coriander if desired and salt; stir into apple mixture just until moistened. Fill paper-lined muffin cups two-thirds full.

Bake at 375 degrees F for 25-30 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks.

Caramel Apple Crisp

Ingredients

6 cups sliced, peeled tart apples
1 tablespoon lemon juice
28 caramels*
2 tablespoons water
6 tablespoons butter or margarine
3/4 cup packed brown sugar
3/4 cup quick-cooking oats
1/2 cup all-purpose flour
1 teaspoon ground cinnamon

Directions

Place apples in a 2-qt. microwave-safe dish. Sprinkle with lemon juice; toss to coat and set aside. Place caramels and water in another microwave-safe dish. Cover and microwave on high for 2 to 2-1/2 minutes or until heated; stir until blended. Pour over apples.

Place butter in a microwave-safe dish; cover and heat on high for 45-60 seconds or until melted. Stir in brown sugar, oats, flour and cinnamon until crumbly. Sprinkle over caramel mixture. Microwave, uncovered, on high for 14-15 minutes until apples are tender, turning a half turn once.

Country Apple Dumplings

Ingredients

2 large Granny Smith apples,
peeled and cored
2 (10 ounce) cans refrigerated
crescent roll dough
1 cup butter
1 1/2 cups white sugar
1 teaspoon ground cinnamon
1 (12 fluid ounce) can or bottle
Mountain Dew

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Cut each apple into 8 wedges and set aside. Separate the crescent roll dough into triangles. Roll each apple wedge in crescent roll dough starting at the smallest end. Pinch to seal and place in the baking dish.

Melt butter in a small saucepan and stir in the sugar and cinnamon. Pour over the apple dumplings. Pour Mountain Dew over the dumplings.

Bake for 35 to 45 minutes in the preheated oven, or until golden brown.

Apple Beet Salad

Ingredients

1/3 cup sweet pickle relish
1/4 cup sliced green onions
1/4 cup mayonnaise
2 tablespoons cider vinegar
1 tablespoon sugar
1/4 teaspoon salt
1/8 teaspoon pepper
2 cups diced peeled apples
2 cups diced pickled beets
Lettuce Leaves
1 hard-cooked egg, chopped

Directions

In a bowl, combine the first seven ingredients. Gently fold in apples and beets. If desired, serve on a lettuce-lined plate and top with chopped egg.

Impossible French Apple Pie

Ingredients

6 cups tart apples - peeled, cored and sliced
1 1/4 teaspoons ground cinnamon
1/4 teaspoon ground nutmeg
1 cup white sugar
3/4 cup milk
1/2 cup biscuit mix (e.g. Bisquick)
2 eggs
2 tablespoons butter
1 cup biscuit mix (e.g. Bisquick)
1/2 cup chopped walnuts
1/3 cup light brown sugar
3 tablespoons butter

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a 10 inch pie pan.

In a large bowl, mix apples, cinnamon and nutmeg together; turn mixture into pan. In a separate bowl, beat sugar, milk, 1/2 cup biscuit mix, eggs and butter until smooth. Pour over apples.

To Make Streusel: In a small bowl, stir together 1 cup biscuit mix, nuts, brown sugar and butter; mix until crumbly. Sprinkle streusel over top of pie.

Bake in preheated oven for 55 to 60 minutes; bake until knife inserted in center of pie comes out clean.

Peanut Crumb Apple Pie

Ingredients

1 cup all-purpose flour
1/2 cup SMUCKER'S® Creamy
Natural Peanut Butter
1/2 cup firmly packed light brown
sugar
1/4 cup butter or margarine,
softened
1/4 teaspoon salt
1 (30 ounce) can apple pie filling
1 (9 inch) unbaked pie shell

Directions

Blend flour, peanut butter, brown sugar, butter and salt until mixture is crumbly. Spoon apple pie filling into unbaked crust; sprinkle peanut butter mixture over pie filling.

Bake at 400 degrees F for 30 to 35 minutes or until filling is hot and pastry is browned.

Cinnamon Apple Syrup

Ingredients

2 tart apples - peeled, cored, and sliced

1/2 cup white sugar

1 tablespoon ground cinnamon

2 tablespoons water

Directions

In a saucepan, combine the apples, sugar, cinnamon and water. Stir to dissolve sugar, and bring to a boil. Reduce the heat to low, and simmer for 10 minutes, or until apples are soft and syrup has thickened. Serve over pancakes or ice cream.

Best Apple Crisp Ever

Ingredients

4 apples - peeled, cored and sliced
1/2 cup brown sugar
1 cup all-purpose flour
3/4 cup white sugar
1 teaspoon ground cinnamon
1/4 teaspoon salt
1 egg, beaten
2 tablespoons butter, melted

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a 9 inch square baking pan, mix sliced apples with brown sugar. In a large bowl, mix together flour, white sugar, cinnamon and salt. In a small bowl, beat together egg and melted butter. Stir into flour mixture. Spread evenly over apples.

Bake in preheated oven for 30 to 40 minutes, or until topping is golden and crisp.

Purple Apple Slaw

Ingredients

1/2 medium head red cabbage,
finely shredded
1/4 cup finely minced white onion
2 Fuji apples, peeled, cored and
finely diced

1 cup mayonnaise
1/2 teaspoon salt
1/8 teaspoon pepper
2 teaspoons sugar
2 tablespoons lemon juice
2 tablespoons milk

Directions

In a large serving bowl, toss together the cabbage, onion, and apples. In a small bowl, whisk together the mayonnaise, salt, pepper, sugar, lemon juice, and milk. Pour dressing over the cabbage mixture, and toss to coat. Chill until serving.

Caramel for Apples

Ingredients

1 1/2 cups white sugar
1 cup light corn syrup
1 teaspoon salt
2 cups heavy cream
1/2 cup butter at room temperature
1 teaspoon vanilla extract

Directions

In a large heavy saucepan, combine the white sugar, corn syrup, and salt. Bring to a boil and heat to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface.

Stir in the butter and heavy cream carefully - the mixture will bubble up. Remove from the heat and stir in the vanilla. Cool slightly before dipping apples or other fruit.

Grape and Apple Glazed Pork Chops

Ingredients

3 boneless pork chops
3 tablespoons bread crumbs
1 (4 ounce) link Italian sausage, sliced
salt and pepper to taste
1 pinch steak seasoning
1 tablespoon vegetable oil
1/2 onion, sliced
8 ounces sliced fresh mushrooms
2 cups white grape juice
1 apple, cored and sliced

Directions

Preheat the oven to 375 degrees F (190 degrees C).

Slice a pocket into the side of each pork chop. Stuff 1 tablespoon of bread crumbs into each pocket. Stuff a few slices of Italian sausage into each pocket. Season the outside of the chops with salt, pepper and steak seasoning.

Heat the oil in an oven-proof skillet over medium-high heat. Fry the pork chops in the pan until light brown. Remove chops from the pan and keep warm on a plate. Add the onion and mushrooms to the pan. Cook and stir until tender. Return the chops to the pan and add the apple slices and grape juice. Season with a small amount of salt and pepper.

Transfer the skillet to the preheated oven and bake for 1 hour. Serve pork chops with the sauce spooned over them.

Cinnamon Candied Apples

Ingredients

2 cups water
1 cup sugar
1 cup red-hot candies
6 medium tart apples - peeled,
cored, and halved
fresh mint

Directions

In a large saucepan over medium heat, bring water, sugar and candies to a boil, stirring constantly until sugar and candies are dissolved. Reduce heat; carefully add apples. Cook, uncovered, until apples are tender, about 8 minutes.

With a slotted spoon, transfer apples to a serving dish; pour syrup over apples. Serve warm or chilled. Garnish with mint if desired.

Crustless Apple Meringue Pie

Ingredients

5 tart apples - peeled, cored and sliced
1 teaspoon lemon juice
1 cup all-purpose flour
3/4 cup white sugar
2 1/2 teaspoons ground cinnamon
1/4 cup raisins
1/4 cup chopped walnuts
3 egg yolks
1 1/4 cups milk
3 egg whites
3 tablespoons white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter a 9x13 inch baking pan.

In a medium bowl, combine apples with lemon juice; use enough juice to cover all apple pieces. In a separate bowl, mix together flour, 3/4 cup sugar and cinnamon. Divide flour mixture into four parts.

Place 1/4 of apples onto the buttered baking pan, sprinkle some raisins and walnuts on top, then add 1/4 of the flour mixture. Repeat this step until all flour mixture is used. In a medium bowl, beat yolks with milk and pour evenly over apples. Bake in preheated oven for 35 minutes or until toothpick comes out clean.

To Make Meringue: In a large glass or metal mixing bowl, beat egg whites until foamy. Gradually add 3 tablespoons sugar, continuing to beat until whites form stiff peaks. Spread meringue over pie, covering completely. Put pie back in oven for a 6 or 7 minutes, or until meringue is slightly golden. Can be served warm or cold.

Autumn Apple-Squash Crisp

Ingredients

4 1/2 cups butternut squash - peeled, seeded, and cut into 3/4-inch chunks
2/3 cup packed brown sugar
1/2 cup all-purpose flour
2 eggs
2 teaspoons milk
2 teaspoons vanilla extract
2 teaspoons ground cinnamon
2 teaspoons ground nutmeg
1/2 teaspoon ground cloves
4 large Granny Smith apple - peeled, cored and chopped
2 large carrots, peeled and shredded
1 cup raisins
Topping
2 cups rolled oats
1 cup wheat bran
1 cup packed brown sugar
1/2 cup whole wheat flour
1 tablespoon ground cinnamon
1/2 cup melted butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

Pour about 1 inch of water into the bottom of a pan. Place the squash into a steamer basket fitted into the pan. Bring to a boil, then reduce heat to medium, cover, and steam the squash until tender and easily pierced with a fork, about 15 minutes. Cool.

Place the squash, 2/3 cup brown sugar, 1/2 cup all-purpose flour, eggs, milk, vanilla, 2 teaspoons cinnamon, nutmeg, and cloves in the bowl of a food processor. Pulse until the mixture is smooth. Pour into a large mixing bowl. Stir in the apples, carrots, and raisins until evenly blended. Spread the mixture over the bottom of the prepared baking dish.

Mix together the rolled oats, wheat bran, 1 cup brown sugar, 1/2 cup whole wheat flour, and 1 tablespoon cinnamon with the melted butter in a bowl until crumbly. Spoon the topping over the apple-squash mixture.

Bake in preheated oven until top is golden brown and the apples are tender, 30 to 45 minutes.

Apple Spice Dump Cake

Ingredients

1 (18.25 ounce) package spice cake mix
2 (21 ounce) cans apple pie filling
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 teaspoon ground allspice
1 tablespoon white sugar
3/4 cup butter
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C.)

Pour the cans of apple pie filling into a 9 x 13 inch rectangular pan.

In a small bowl, mix together cinnamon, nutmeg, allspice and sugar. Sprinkle mixture over pie filling.

Pour the dry box of cake mix over apples. Dot with butter and scatter nuts on top.

Bake at 350 degrees F (175 degrees C) for 45 minutes to an hour, until cake is brown on top and bubbling on the sides. Serve warm with ice cream or whipped topping.

Broccoli Apple Salad

Ingredients

2 cups broccoli florets
1 large red apple, chopped
1/2 cup vanilla yogurt
1/4 cup chopped walnuts
1/4 cup raisins
1 tablespoon chopped onion

Directions

In a medium bowl, combine all ingredients. Cover and refrigerate until serving.

Apple Ham Grilled Cheese

Ingredients

- 4 slices ham, chopped
- 1 small apple - peeled, cored and finely chopped
- 1 tablespoon mayonnaise
- 2 slices Cheddar cheese
- 4 slices bread
- 2 tablespoons butter
- 2 eggs
- 4 tablespoons milk

Directions

Mix ham and apple with mayonnaise in a small bowl. Spread onto two slices of bread. Top each one with a slice of cheese and a second slice of bread.

Melt butter over medium heat in a large skillet. Whisk together eggs and milk in a small bowl. Quickly dip both sides of the sandwich into the egg mixture. Fry sandwiches in pan for 1 to 2 minutes per side, or until golden brown. Watch carefully. You want the sandwiches to be golden in color and the egg to be cooked.

Smirnoff Green Apple Martini

Ingredients

1 1/4 ounces Smirnoff B® Green Apple vodka
1/4 ounce apple schnapps
1 tablespoon sour mix
1 slice apple

Directions

Fill shaker with ice; pour SmirnoffB® Green Apple Vodka, apple schnapps, and sour mix over the ice.

Shake and strain into a chilled martini glass; garnish with apple slice.

Apple Cranberry Crisp

Ingredients

1 1/2 cups quick cooking oats
1/2 cup brown sugar
1/3 cup all-purpose flour
1 teaspoon ground cinnamon
1/3 cup butter flavored shortening,
melted
1 tablespoon water
1 (16 ounce) can whole berry
cranberry sauce
2 tablespoons cornstarch
5 Granny Smith apples - peeled,
cored and thinly sliced

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, mix together the oats, brown sugar, flour, and cinnamon. Stir in the melted shortening and water to form a crumbly mixture.

In a large saucepan, mix together the cranberry sauce and cornstarch. Bring to a boil, and then remove from heat. Stir in the apples. Spread into an 8x8 inch glass baking dish. Crumble the oat mixture over the apples.

Bake in the preheated oven for 30 to 35 minutes, or until the apples are tender. Serve warm.

Grandma's Iron Skillet Apple Pie

Ingredients

1/2 cup butter
1 cup brown sugar
5 Granny Smith apples -- peeled,
cored, quartered, and thinly sliced
3 (9 inch) refrigerated prerolled pie
crusts
1 cup white sugar, divided
2 teaspoons ground cinnamon,
divided
1/4 cup white sugar
1 tablespoon butter, cut into small
chunks

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place 1/2 cup butter into a heavy cast iron skillet, and melt butter in the oven. Remove skillet and sprinkle with brown sugar; return to oven to heat while you prepare the apples.

Remove skillet, and place 1 refrigerated pie crust on top of the brown sugar. Top the pie crust with half the sliced apples. Sprinkle apples with 1/2 cup of sugar and 1 teaspoon of cinnamon; place a second pie crust over the apples; top the second crust with the remaining apples, and sprinkle with 1/2 cup sugar and 1 teaspoon cinnamon. Top with the third crust; sprinkle the top crust with 1/4 cup sugar, and dot with 1 tablespoon of butter. Cut 4 slits into the top crust for steam.

Bake in the preheated oven until the apples are tender and the crust is golden brown, about 45 minutes. Serve warm.

Easiest Applesauce Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant vanilla pudding mix
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
1 cup applesauce
1/4 cup vegetable oil
4 eggs
1/2 cup water

Directions

Preheat oven at 350 degrees F (180 degrees C). Grease and flour three 8x4 inch loaf pans.

In a large bowl, stir together cake mix, instant pudding mix, nutmeg, and cinnamon. Add the applesauce, oil, eggs and water. Blend for 3 to 4 minutes using an electric mixer. Divide the batter evenly between the prepared pans.

Bake for 50 to 55 minutes in the preheated oven, or until a toothpick inserted in the center comes out clean.

Chocolate Applesauce Cake III

Ingredients

2 cups unbleached all-purpose flour
2 tablespoons unsweetened cocoa powder
1 1/2 teaspoons baking soda
1/2 teaspoon salt
1/2 cup butter
1 1/2 cups white sugar
2 eggs
2 teaspoons vanilla extract
2 cups unsweetened applesauce
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, cocoa, baking soda and salt. Set aside.

In a large bowl, cream the butter and sugar together until light and fluffy, using an electric mixer set on medium speed. Beat in the eggs one at a time. Blend in the vanilla extract. Beat in the flour mixture alternately with the applesauce.

Pour the batter into a 9x13 inch baking pan. Sprinkle with the chocolate chips and chopped walnuts. Bake at 350 degrees F (175 degrees C) for 35 minutes or until a toothpick inserted into the center of the cake comes out clean. Cool in the pan on a wire rack.

October Apple Pie

Ingredients

1 recipe pastry for a 9 inch double crust pie
6 cups thinly sliced apples
1 lemon, juiced
1/2 cup packed light brown sugar
1/2 cup white sugar
2 teaspoons ground cinnamon
1/4 teaspoon freshly grated nutmeg
3 tablespoons all-purpose flour
1/4 cup butter, chilled and diced
9 caramel squares, quartered
1 tablespoon white sugar

Directions

In a large bowl, combine apples, lemon juice, sugars, spices, flour, butter, and caramels. Stir to coat fruit evenly.

Roll dough out, and cut out two crusts. Line a pie plate with one of the crusts. Spoon filling into the bottom crust, and cover with the top crust. Crimp the edges. Place the pie on a baking sheet covered with foil. Poke fork holes over top. Sprinkle lightly with granulated sugar.

Bake at 375 degrees F (190 degrees C) for 50 minutes. If you notice overbrowning after 30 minutes, reduce heat to 350 degrees F (175 degrees C). Serve warm, or at room temperature.

Apple Cider Pound Cake

Ingredients

3 cups sugar
1 1/2 cups butter or margarine
6 eggs
3 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking powder
1 teaspoon ground cinnamon
1/2 teaspoon ground allspice
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1 cup apple cider
1 teaspoon vanilla extract
ICING:
1/2 cup sugar
1/4 cup butter or margarine
1/4 cup buttermilk
1/2 teaspoon vanilla extract
1/4 teaspoon baking soda

Directions

In a large mixing bowl, cream sugar and butter. Add eggs, one at a time, beating well after each addition. Stir together all dry ingredients; set aside. Combine cider and vanilla. Add dry ingredients alternately with cider mixture to batter. Mix until well blended. Spoon into a greased 10-in. angel food cake pan or fluted tube pan. Bake at 325 degrees F for about 1 hour and 10 minutes or until cake tests done. Meanwhile, combine all icing ingredients in a saucepan. Bring to a boil; reduce heat and simmer 10 minutes. While cake is warm, drizzle 1/2 of the icing over cake. Serve remaining icing over individual cake servings, if desired.

Spiced Apple Bars

Ingredients

1/2 cup butter, softened
1 cup sugar
2 eggs
1 cup all-purpose flour
1 cup quick-cooking oats
1 tablespoon baking cocoa
1 teaspoon baking powder
1 teaspoon ground cinnamon
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1 1/2 cups diced peeled tart apple
1/2 cup chopped walnuts
confectioners' sugar

Directions

In a mixing bowl, cream butter and sugar. Add the eggs, one at a time, beating well after each. Combine dry ingredients; add to creamed mixture and mix well. Stir in apple and nuts. Spread into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 375 degrees F for 20-25 minutes or until a toothpick comes out clean. Cool. Dust with confectioners' sugar. Cut into bars.

Swedish Apple Cake

Ingredients

Cake

1 1/2 cups white sugar
1/2 cup shortening
2 eggs
1 teaspoon vanilla
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon nutmeg
1/4 teaspoon salt
3 cups apples - peeled, cored and chopped
1/2 cup chopped walnuts

Topping

3 tablespoons milk
2 tablespoons margarine
1 1/2 cups brown sugar, packed

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease an 8x8 inch baking dish.

To make the cake, cream the sugar and shortening together in a mixing bowl. Beat in the eggs and vanilla. Sift the flour, baking soda, cinnamon, nutmeg, and salt together in a second bowl. Gradually stir the flour mixture into the egg mixture. Fold in the apples and walnuts until evenly blended. Spoon the batter into the prepared baking dish.

To make the topping, place the milk, margarine, and brown sugar in a saucepan over medium-low heat. Stir to dissolve the brown sugar, and cook until the margarine melts. Pour over the cake.

Bake in preheated oven until the top springs back when lightly touched, about 40 minutes. Cool to room temperature before serving.

Apple-Oat Breakfast Treats

Ingredients

3/4 cup butter or margarine,
softened
3/4 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
2 1/2 cups old-fashioned oats
3/4 cup all-purpose flour
1/2 cup nonfat dry milk powder
1 teaspoon salt
1/2 teaspoon baking powder
1/2 teaspoon ground cinnamon
1 cup apple pie filling

Directions

In a mixing bowl, cream butter and brown sugar. Add the eggs and vanilla. Combine dry ingredients; add to the creamed mixture and mix well.

Drop by 1/4 cupfuls 6 in. apart onto ungreased baking sheets. Flatten into 3-in. circles. Make a slight indentation in the center of each; top with a rounded tablespoonful of pie filling. Bake at 350 degrees F for 16-20 minutes or until edges are lightly browned. Cool for 5 minutes; remove to wire racks to cool completely.

Johnny Appleseed Meatballs

Ingredients

1 pound ground beef
1/4 cup dried bread crumbs
1/2 cup chopped, peeled apple
1 egg
1 teaspoon onion salt
2 tablespoons vegetable oil
1 cup water
1 tablespoon brown sugar
1 (.75 ounce) packet dry brown
gravy mix

Directions

In a large bowl, combine ground beef with chopped apple, bread crumbs, egg and onion salt. Divide into 18 to 20 meatballs. Roll each one between your hands to shape into a ball.

Heat a large skillet and add oil. Cook the meatballs until browned; pour off fat.

Stir in water, brown sugar and gravy mix. Cover and simmer for 15 minutes

Shredded Apple Spelt Cake

Ingredients

5 apples - peeled, cored, and shredded
1 tablespoon ground cinnamon
1 tablespoon white sugar
2 eggs
1/2 cup white sugar
1 teaspoon vanilla extract
1/2 cup olive oil
1/3 cup orange juice
1 1/2 cups white spelt flour
1 1/2 teaspoons xanthan gum
2 teaspoons baking powder
1/4 teaspoon salt
2 teaspoons ground cinnamon

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease a 9 inch Bundt pan.

Toss together the shredded apple, 1 tablespoon cinnamon, and 1 tablespoon sugar in a bowl until evenly coated. Set aside.

Whisk together the eggs, 1/2 cup sugar, and vanilla in a large bowl until the mixture is fluffy. Stir in the olive oil, orange juice, flour, xanthan gum, baking powder, salt, and 2 teaspoons cinnamon to make a batter. Fold the apple mixture into the batter. Pour mixture into the prepared bundt pan.

Bake in preheated oven until toothpick inserted into center of cake comes out clean, about 60 minutes. Cool in the pan for about 15 minutes before turning out of the pan onto a wire rack to cool completely.

Turkey with Apple Stuffing

Ingredients

4 cups tart apples - peeled, cored and chopped
3 cups sliced almonds
1 1/2 cups chopped onion
1 1/2 cups chopped celery
1/2 cup butter or margarine
2 teaspoons salt
2 teaspoons ground cinnamon
2 teaspoons poultry seasoning
12 cups cubed whole wheat bread
2 cups raisins
1 cup apple cider or apple juice
1/2 cup egg substitute
1 (16 pound) turkey
1 1/2 cups water
GRAVY:
2 teaspoons chicken bouillon granules
1/2 teaspoon poultry seasoning
1/4 teaspoon pepper
1/2 cup all-purpose flour
1 cup milk

Directions

In a large skillet, saute apples, almonds, onion and celery in butter for 5 minutes. Remove from the heat. Stir in salt, cinnamon and poultry seasoning. In a large bowl, combine bread cubes, raisins and apple mixture. Add cider and egg substitute; toss to mix.

Just before baking, loosely stuff turkey with half of the stuffing. Place remaining stuffing in a greased 2-qt. baking dish; refrigerate until ready to bake. Skewer turkey opening; tie drumsticks together. Place breast side up on a rack in a roasting pan. Pour water into pan.

Bake, uncovered, at 325 degrees F for 4-1/2 to 5 hours or until a meat thermometer reads 180 degrees F for the turkey and 165 degrees F for the stuffing, basting occasionally with pan drippings. (Cover loosely with foil if turkey browns too quickly.)

Bake additional stuffing, covered, for 30-40 minutes. Uncover; bake 10 minutes longer or until lightly browned. Cover turkey and let stand for 20 minutes before removing stuffing and carving.

For gravy, pour pan drippings into a 4-cup measuring cup; skim off fat. Add enough water to measure 4 cups. Pour into a saucepan. Stir in bouillon, poultry seasoning and pepper. Bring to a boil. In a bowl, combine flour and milk until smooth; whisk into boiling broth. Cook and stir for 2 minutes or until thickened and bubbly. Serve with turkey and stuffing.

Apple Stack Cake

Ingredients

2 cups white sugar
1 cup shortening
2 eggs
1 teaspoon baking soda
3 teaspoons baking powder
6 cups all-purpose flour
1 teaspoon salt
1/2 cup buttermilk
2 teaspoons vanilla extract
2 pounds dried apples, cooked
and mashed
1 3/4 cups packed brown sugar
4 teaspoons ground cinnamon
1 teaspoon ground cloves
1 teaspoon ground allspice

Directions

Preheat oven to 450 degrees F (230 degrees C). Grease and flour six 8-inch pans.

In a large bowl mix together white sugar, shortening, eggs, soda, baking powder, flour, salt, buttermilk, and vanilla. Divide batter into 6 equal parts. Press into prepared pans.

Bake at 450 degrees F (230 degrees C) for ten minutes.

To Make Filling: To the cooked and mashed apples, add the brown sugar, cinnamon, cloves, and allspice, and mix. Layer 1 cake, spread filling between layer on top and sides. Do this with each of the 6 layers. Let stand at least 12 hours before cutting.

Apple-Topped Biscuits

Ingredients

3 cups sliced peeled tart apples
1/3 cup sugar
1 tablespoon quick-cooking
tapioca
1 1/2 teaspoons lemon juice
1/2 teaspoon ground cinnamon
1/8 teaspoon salt
1/8 teaspoon ground nutmeg
1 (16 ounce) can large refrigerated
buttermilk biscuit dough

Directions

In a large saucepan, combine the apples, sugar, tapioca, lemon juice, cinnamon, salt and nutmeg. Let stand for 15 minutes. Cook over medium heat for 8-10 minutes or until apples are tender.

Transfer apple mixture to a greased 9-in. pie plate. Place biscuits over apples. Bake at 375 degrees F for 18-20 minutes or until biscuits are browned. Immediately invert onto a serving plate.

All American Apple Pie

Ingredients

1 1/2 cups all-purpose flour
1/2 cup vegetable oil
2 tablespoons cold milk
1 1/2 teaspoons white sugar
1 teaspoon salt
6 Fuji apples, cored and sliced
3/4 cup white sugar
3 tablespoons all-purpose flour
3/4 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 cup all-purpose flour
1/2 cup white sugar
1/2 cup butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

To Make Crust: In a large bowl, mix together 1 1/2 cups flour, oil, milk, 1 1/2 teaspoons sugar and salt until evenly blended. Pat mixture into a 9 inch pie pan, spreading the dough evenly over the bottom and up sides. Crimp edges of the dough around the perimeter.

To Make Filling: Mix together 3/4 cup sugar, 3 tablespoons flour, cinnamon, and nutmeg. Sprinkle over apples and toss to coat. Spread evenly in unbaked pie shell.

To Make Topping: Using a pastry cutter, mix together 1/2 cup flour, 1/2 cup sugar and butter until evenly distributed and crumbly in texture. Sprinkle over apples.

Put pie in the oven on a cookie sheet to catch the juices that may spill over. Bake 45 minutes.

Apple-Banana Oatmeal

Ingredients

1 cup water
1 tablespoon orange juice
concentrate
1/2 cup chopped unpeeled tart
apple
1/4 cup sliced firm banana
1/4 cup raisins
1/4 teaspoon salt
1/8 teaspoon ground cinnamon
2/3 cup quick-cooking oats
1/4 cup oat bran
brown sugar (optional)

Directions

In a saucepan, combine water, orange juice concentrate, apple, banana, raisins, salt if desired and cinnamon; bring to a boil. Stir in oats and oat bran. Cook for 1-2 minutes, stirring occasionally. Sprinkle with brown sugar if desired.

Apple Butter Bars

Ingredients

1/2 cup butter
1 1/2 cups all-purpose flour
1/2 cup packed brown sugar
1/4 cup white sugar
1 egg
3/4 cup apple butter
1/2 teaspoon baking soda
1/2 teaspoon apple pie spice
1 cup raisins
1 cup confectioners' sugar
1/4 teaspoon vanilla extract
2 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 13 x 9 x 2 inch baking pan.

Beat butter or margarine until creamy. Add half of the flour, the brown sugar, white sugar, egg, apple butter, baking soda and the apple pie spice. Beat together until well blended. Beat in remaining flour and stir in raisins. Spread in prepared baking pan.

Bake for 20-25 minutes or till toothpick in center comes out clean. Cool in pan on wire rack. Drizzle with icing. Cut into bars.

To Make Icing: Mix 1 cup confectioners' sugar, 1/4 teaspoon vanilla and 1 - 2 tablespoons milk. Mix to drizzling consistency.

Cheese and Port Dip for Apples

Ingredients

1/2 pound shredded sharp
Cheddar cheese
1/2 cup sour cream
1/4 cup port wine

Directions

Beat the Cheddar cheese, sour cream, and port wine together until smooth; then pack into a crock. Refrigerate until ready to serve.

Curried Apple and Leek Soup

Ingredients

1 tablespoon margarine
2 teaspoons curry powder
3 leeks, chopped
3/4 cup diced potatoes
2 Granny Smith apples -- peeled,
cored and chopped
3 cups vegetable broth
salt and pepper to taste
1/4 cup plain yogurt

Directions

In a medium saucepan over medium heat, melt butter. Stir in curry powder and cook 1 minute. Stir in leeks, potato and apples and cook 5 minutes. Pour in broth and bring to a boil. Cover, reduce heat and simmer 20 minutes.

Puree in a blender or food processor, or using an immersion blender. Season with salt and pepper and serve with a swirl of yogurt.

Apple Pie in a Jar Drink

Ingredients

1 gallon apple cider
1 gallon apple juice
6 (3 inch) cinnamon sticks
1 1/2 cups white sugar, or to taste
1 (1 liter) bottle 190 proof grain alcohol (such as Everclear[®])

Directions

Place the apple cider, apple juice, cinnamon sticks, and sugar into a large pot. Bring to a boil over medium-high heat, stirring until the sugar has dissolved. Remove from the heat, and discard the cinnamon sticks. Allow the mixture to cool to room temperature, then stir in the grain alcohol. Pour into quart-size canning jars, seal with the lids and rings, and refrigerate until ready to serve.

Easy Apple Cider

Ingredients

1 (64 fluid ounce) bottle apple
cider
3 cinnamon sticks
1 teaspoon whole allspice
1 teaspoon whole cloves
1/3 cup brown sugar

Directions

In a slow cooker, combine apple cider and cinnamon sticks. Wrap allspice and cloves in a small piece of cheesecloth, and add to pot. Stir in brown sugar. Bring to a boil over high heat. Reduce heat, and keep warm.

Apple Cake VII

Ingredients

2 1/4 cups all-purpose flour
2 1/4 teaspoons baking soda
1 teaspoon salt
2 teaspoons ground cinnamon
1/2 cup butter
1 cup white sugar
1 cup brown sugar
3 eggs
2 teaspoons vanilla extract
7 apples - peeled, cored and shredded

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan. Sift together the flour, baking soda, salt and cinnamon. Set aside.

In a large bowl, cream together the butter, brown sugar and white sugar until fluffy. Beat in the eggs, one at a time, then stir in the vanilla. Beat in the flour mixture. Fold in the shredded apples.

Pour batter into prepared pan. Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow cake to cool in the pan for 60 minutes, then turn out and sprinkle with confectioners' sugar, if desired.

Apple-Bacon Green Beans

Ingredients

6 bacon strips, diced
1 small onion, diced
1 (16 ounce) package frozen cut green beans
1 large tart apple, chopped
3 tablespoons brown sugar
3 tablespoons cider vinegar
2 tablespoons dried parsley flakes
salt and pepper to taste

Directions

In a large skillet, cook bacon and onion over medium heat until bacon is crisp. Stir in the remaining ingredients. Reduce heat; cover and simmer until the apple and beans are tender.

Chocolate Dipped Apples

Ingredients

10 small Granny Smith apples
1/2 cup chopped roasted peanuts
1/2 cup candy-coated milk
chocolate candies
2 pounds semisweet chocolate,
chopped

Directions

Insert wooden craft sticks or lollipop sticks into the cores of the apples at the stem. Place the roasted peanuts and candies on separate plates. Set aside.

Place the chocolate into a metal or glass bowl and set over a pan of barely simmering water. Stir frequently until melted. Remove from the heat. Dip apples into the melted chocolate, turning to coat completely. Dip or roll in candy or nuts, then place on a sheet of waxed paper. Repeat with remaining apples. Allow apples to set at room temperature until the chocolate is firm, about 20 minutes, before serving.

Apple-Honey Dutch Baby

Ingredients

3/4 cup all-purpose flour
1 tablespoon sugar
3 eggs
3/4 cup milk
2 tablespoons butter or margarine

TOPPING:

2 large apples, diced
1 tablespoon butter or margarine
1/2 cup honey
2 teaspoons lemon juice
1/2 teaspoon ground cardamom
1 teaspoon cornstarch
2 teaspoons cold water

Directions

In a mixing bowl, whisk the flour, sugar, eggs and milk until smooth. Place butter in a 10-in. ovenproof skillet. Heat at 400 degrees F for 3-4 minutes or until melted; tilt pan to coat bottom and sides. Pour batter into hot skillet. Bake for 16-20 minutes or until edges are lightly browned.

Meanwhile, in a saucepan, saute apples in butter until lightly browned. Stir in honey, lemon juice and cardamom. Combine cornstarch and water until smooth; add to apple mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. Spoon into pancake. Serve immediately.

Apple Goat Cheese Bruschetta

Ingredients

1/4 cup crumbled goat cheese
1 Fuji apple - peeled, cored, and chopped
3/4 teaspoon chopped fresh thyme
1/2 teaspoon chopped fresh oregano
1/4 teaspoon coarse ground black pepper
8 thin slices French bread

Directions

Preheat the oven's broiler and set the oven rack 3 to 4 inches from the heat source.

Toss together the goat cheese, apple, thyme, oregano, and pepper in a bowl; set aside. Arrange the bread slices on a baking sheet; toast the bread under the broiler until golden brown, 1 to 2 minutes.

Sprinkle the goat cheese mixture evenly over the bread slices. Return bread to oven to broil until cheese is softened, about 1 minute more.

Apple Lettuce Salad

Ingredients

1/2 cup unsweetened apple juice
2 tablespoons lemon juice
2 tablespoons cider vinegar
2 tablespoons vegetable or canola oil
4 1/2 teaspoons brown sugar
1 teaspoon Dijon mustard
1/4 teaspoon pepper
1/8 teaspoon salt
1/8 teaspoon ground cinnamon
1 dash ground nutmeg
1 medium red apple, chopped
1 green apple, chopped
6 cups torn green leaf lettuce
6 cups torn red leaf lettuce

Directions

In a large salad bowl, whisk the first 10 ingredients until blended. Add apples; toss to coat. Place lettuce over apple mixture (do not toss). Refrigerate; toss just before serving.

Pork Tenderloin with Apples

Ingredients

1 tablespoon olive oil
1 pork tenderloin, cut in half
salt and pepper to taste
1/2 cup Riesling wine
2 apples - peeled, cored and chopped
1/2 cup chicken stock
1 tablespoon apple cider vinegar
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 1/2 teaspoons packed brown sugar
1/2 teaspoon cornstarch dissolved in
2 tablespoons water

Directions

Heat the olive oil in a skillet over medium-high heat. Season the pork tenderloin halves with salt and pepper to taste, then cook in the hot oil until evenly browned on all sides, about 8 minutes. Reduce the heat to medium-low, and cook until the pork is no longer pink in the center, turning occasionally, about 25 minutes. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C). Place the pork onto a plate, cover with two layers of aluminum foil, and allow to rest in a warm area for 10 minutes.

While the pork is resting, pour the wine into the pan; bring to a simmer while scraping the browned bits of food off of the bottom of the pan with a wooden spoon. Simmer for 2 minutes, then add the apples, chicken stock, vinegar, cinnamon, nutmeg, brown sugar, and nutmeg. Cook and stir until the apples are tender, about 10 minutes. Stir cornstarch mixture into the simmering sauce to thicken. Cook and stir 1 minute more until the sauce thickens and is no longer cloudy.

Slice the pork tenderloin into 1/4 inch thick slices, and arrange on a serving platter. Pour the apple sauce over meat to serve.

Scalloped Sweet Potatoes and Apples

Ingredients

6 sweet potatoes
1 1/2 cups peeled, cored and
sliced apples
1/2 cup brown sugar
1/2 teaspoon salt
1 teaspoon ground mace
1/4 cup butter

Directions

Place sweet potatoes in a large pot with enough water to cover, and bring to a boil. Boil until tender, then cool, peel, and cut into 1/4 inch slices.

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Arrange half the sweet potatoes in the bottom of the prepared baking dish. Layer half of the apples over the sweet potatoes. In a small bowl, mix together brown sugar, salt, and mace, then sprinkle half of the mixture over the apple layer. Dot with half the butter. Repeat layers of sweet potato and apple, and top with remaining brown sugar mixture and butter.

Bake in the preheated oven for 50 minutes, until apples are tender and top is golden brown.

Marinated Pork Medallions with a Ginger-Apple

Ingredients

2 cups balsamic vinegar
2 tablespoons minced garlic
1 tablespoon chopped fresh thyme
1 cup olive oil
1 pork tenderloin, cut into 2 inch pieces

1/2 cup butter
1/4 cup packed brown sugar
1 apple, thinly sliced
1/4 cup dried cherries
1 tablespoon minced fresh ginger root
1 pinch ground cinnamon
1 pinch ground nutmeg

Directions

Puree the balsamic vinegar, garlic, and thyme in a blender until mixed. With the blender running, slowly pour in the olive oil until thickened and incorporated. Pour the marinade into a resealable plastic bag. Add the pork pieces, coat with the marinade, squeeze out excess air, and seal the bag. Marinate in the refrigerator for 30 minutes.

Preheat an outdoor grill for medium heat, and lightly oil the grate. Remove the pork from the marinade, and shake off excess. Discard the remaining marinade.

Cook the pork on the preheated grill until no longer pink in the center, about 10 minutes. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C). Once cooked, remove from the grill, cover with aluminum foil, and allow to rest for 5 to 10 minutes before slicing.

While the pork is cooking, melt the butter in a saucepan over medium heat. Stir in the brown sugar until it begins to simmer. Add the apples, cherries, ginger, cinnamon, and nutmeg. Cook and stir until the apple is tender, about 5 minutes. Serve the sliced pork topped with the apple compote.

Aunt Carol's Apple Pie

Ingredients

2 pounds Granny Smith apples
1 cup white sugar
1/2 cup brown sugar
2 teaspoons ground cinnamon
1/2 cup all-purpose flour
2 tablespoons butter
1 tablespoon brown sugar
1 recipe pastry for a 9 inch double crust pie

Directions

Peel and slice apples. Toss with sugars, cinnamon, and flour. Set aside.

Roll pie crust dough to make slightly larger than 10-inch glass pie pan. Fit bottom crust in pie pan. Turn in apple mixture and dot with butter. Put crust on top and crimp edges of crust together.

Wet hands with water and dampen top of pie. Sprinkle with additional sugar. Puncture top of pie with fork so pie will vent.

Bake for 15 minutes at 450 degrees F (230 degrees C), reduce heat to 350 degrees F (175 degrees C) and continue baking for about 45 minutes more, until crust is golden brown. It's a good practice to place a piece of aluminum foil slightly larger than the pie under the pie plate to catch overflows. Serve warm.

Apple Pan Betty

Ingredients

1 medium apple, peeled and cubed
3 tablespoons butter or margarine
1 cup bread cubes
3 tablespoons sugar
1/4 teaspoon ground cinnamon

Directions

In a skillet over medium heat, saute apple in butter until tender, about 2-3 minutes. Add bread cubes. Sprinkle with sugar and cinnamon; mix well. Saute until bread is warmed. Serve immediately.

Fresh Apple Cake II

Ingredients

- 4 cups chopped apples
- 2 cups white sugar
- 2 cups all-purpose flour
- 2 teaspoons baking soda
- 2 teaspoons ground cinnamon
- 1 teaspoon salt
- 1/2 cup vegetable oil
- 2 eggs, beaten
- 2 teaspoons vanilla extract
- 1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. In a medium bowl, stir together the sugar and apples, set aside. Sift together the flour, baking soda, cinnamon and salt.

In a large bowl, stir together the oil, eggs and vanilla. Add the apples and sugar, mix well. Stir in the dry ingredients, then the nuts. Pour into the prepared pan and spread evenly.

Bake in the preheated oven for 45 minutes, or until cake springs back to the touch.

Grilled Sausages with Caramelized Onions and

Ingredients

8 sausages
2 tablespoons butter
2 medium onions, halved and sliced
3 large apples - peeled, cored, and cut into thin wedges
2 tablespoons apple cider or red wine vinegar
2 tablespoons brown sugar, packed
salt and pepper to taste

Directions

Prepare grill for high heat.

With a fork, poke sausages several times. Place in a pot, cover with water, and simmer over medium-high heat until cooked through, about 7 minutes. Remove from heat, and set aside.

Warm butter in a skillet over medium heat. Stir in onions, and cook until soft and translucent. Stir in apples, vinegar, and brown sugar; cook, stirring gently, until caramelized, about 10 to 15 minutes. Season with salt and pepper.

Meanwhile, place sausages on grill (or under broiler), and cook until well browned. Serve on a mound of caramelized apples and onions.

Oatmeal Apple Muffins

Ingredients

1 egg
3/4 cup fat free half-and-half
3 tablespoons canola or olive oil
1/3 cup Splenda or sugar
1 medium apple, peeled and chopped
3/4 cup dried cranberries or raisins
1/2 cup walnut pieces
1 cup whole-wheat flour
1 cup quick-cooking oats
1/4 teaspoon salt
1 tablespoon baking powder
1/2 teaspoon ground nutmeg
2 teaspoons ground cinnamon

Directions

Preheat oven to 450 degrees.

In a bowl, beat together egg, half-and-half, oil, and Splenda (or sugar). In a large bowl, combine remaining ingredients. Fold egg mixture into dry mixture, just to moisten.

Fill non-stick muffin tins 3/4 full. Bake 15 to 20 minutes.

German Apple Strudel

Ingredients

3 1/2 cups sifted all-purpose flour
1 teaspoon salt
1 egg, lightly beaten
1 cup warm water

2 cups poppy seeds
3/4 cup white sugar
1 teaspoon ground cinnamon
1/2 cup butter, melted
9 apples - peeled, cored and diced
3/4 cup heavy cream

Directions

In a large bowl, combine flour, salt, egg and water and stir vigorously until mixture forms a dough. Turn out onto a floured surface and knead 10 minutes, until smooth and elastic. Cover and let rest 1 hour.

Grind poppy seeds in a food processor, if desired. Combine poppy seeds, sugar and cinnamon in a medium bowl and mix well; set aside.

Preheat oven to 400 degrees F (200 degrees C). Grease a 9x13 inch baking dish.

Place the dough on a large work surface covered with a cotton cloth. Stretch the dough slightly to form a large rectangle. Pour the melted butter over the dough to moisten. Carefully stretch the dough into a large rectangle as big as your work surface will allow. The dough should be very thin and translucent.

Sprinkle the poppy seed mixture evenly over the stretched dough. Distribute the apples evenly over the poppy seed mixture. Sprinkle with about one half of the cream. Roll each side of the dough carefully to the middle and fold the ends under the strudel. Cut the strudel in half and place the two halves side by side in the prepared dish. Sprinkle with the remaining cream.

Bake in preheated oven 1 hour, until golden and apples are tender.

Apple Cheddar Pork

Ingredients

1/2 cup shredded Cheddar cheese
1/2 cup chopped Granny Smith apple
2 boneless pork loin chops, pounded thin
1 tablespoon vegetable oil
1/4 cup red wine vinegar
1/4 cup water
1 teaspoon all-purpose flour

Directions

In a small bowl, toss together the Cheddar cheese and apple. Lay out the pork chops and spread a thin layer of the cheese mixture on top of each one. Roll them up and secure with toothpicks.

Heat the oil in a large skillet over medium-high heat. Quickly brown the outsides of the chops, then pour in the vinegar and water. Reduce heat to low, cover and cook for about 30 minutes.

Mix the flour with a small amount of the liquid from the chops. Stir into the skillet until completely dissolved, then simmer for a few minutes, stirring constantly, to make a quick gravy.

Apple Cheddar Cheese Pie

Ingredients

3 cups all-purpose flour
1/2 teaspoon salt
1 cup unsalted butter, chilled
1/2 pound shredded sharp Cheddar cheese
1/4 cup ice water
1/4 cup white vinegar

7 large Granny Smith apples - peeled, cored and sliced
3 tablespoons lemon juice
1 1/2 cups white sugar
1/2 teaspoon ground cinnamon
1 tablespoon unsalted butter, cubed
1 egg, beaten
1 tablespoon white sugar

Directions

In a large bowl, combine flour and salt. Cut in butter until mixture resembles coarse crumbs. Stir in cheese. Combine water and vinegar, and gradually stir in until mixture forms a ball. Divide dough in half and shape into balls. Wrap in plastic and refrigerate for 4 hours or overnight.

Preheat oven to 450 degrees F (230 degrees C.) Roll one ball out to fit a 9 inch pie plate. Place bottom crust in pie plate. Roll out top crust and set aside.

In a large bowl, toss apples in lemon juice to prevent discoloration. Drain and discard any excess juice. Stir in sugar and cinnamon. Arrange rows of overlapping apple slices, working from outer rim in. Dot with butter. Cover with top pie crust. Seal and crimp edges with fork, then trim excess dough. Cut a few slashes in top crust to allow steam to escape.

Bake on cookie sheet in preheated oven for 15 minutes. Reduce heat to 350 degrees F (175 degrees C), and continue baking for about 30 minutes, or until golden brown. Remove from oven, brush lightly with beaten egg, and sprinkle liberally with sugar. Bake 5 to 10 minutes more until sugar forms a crisp glaze.

Apple Carrot Salad

Ingredients

4 large carrots, shredded
1 medium tart apple, chopped
1/3 cup raisins
1/4 cup plain nonfat yogurt
1/4 cup fat-free mayonnaise
2 teaspoons Dijon mustard
2 teaspoons lemon juice
1/8 teaspoon pepper
2 teaspoons granulated artificial sweetener
1/3 cup shredded reduced-fat Cheddar cheese

Directions

In a bowl, combine the carrots, apple and raisins.

In a small bowl, combine yogurt, mayonnaise, mustard, lemon juice, pepper and sweetener. Pour over carrot mixture and toss to coat. Stir in cheese.

Apple, Beet and Avocado Salad

Ingredients

3 medium beets
4 cups mixed salad greens
1 onion, sliced into thin rings
1 apple - peeled, cored and thinly sliced
1/2 avocado - peeled, pitted and sliced
1/2 cup toasted chopped walnuts
3/4 cup apple cider
2/3 cup cider vinegar
1/2 cup vegetable oil
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1 teaspoon prepared mustard
1/4 teaspoon celery seed

Directions

Preheat oven to 400 degrees F (200 degrees C). Wash beets, and place in a baking dish with 1/4 cup water. Cover and bake for 1 hour or until tender. Remove from oven and set aside to cool.

Whisk together the apple cider, vinegar, oil, salt, pepper, mustard and celery seed.

Peel and slice the beets, combine with the vinaigrette and refrigerate at least half an hour.

Divide the greens among four salad plates. Drain beets, and reserve dressing. Decoratively arrange overlapping layers of beet, onion, apple, and avocado on the greens. Drizzle with reserved dressing. Sprinkle on the nuts, and serve at once.

Blushing Applesauce

Ingredients

5 pounds Macintosh apples,
quartered and cored
3/4 cup sugar
3/4 cup water
1/4 cup lemon juice
1 teaspoon cinnamon
1/2 teaspoon nutmeg

Directions

Place apples in a large pot with the sugar, water, and lemon juice. Bring to a boil, then reduce heat to medium-low and simmer uncovered, stirring occasionally, until the apples are very soft and lose their shape, about 25 minutes.

Remove the apples from the heat and allow to cool slightly. Puree apples in a food processor or food mill. If using the food processor, strain the apples through a sieve to remove the pieces of apple skin.

Stir in the cinnamon and nutmeg. Serve at room temperature or refrigerate and serve cold.

Homemade Apple Crumble

Ingredients

6 large apple - peeled, cored and cubed

1 tablespoon white sugar

1/4 teaspoon ground cinnamon

Crumble Topping:

1/4 cup rice flour

3 tablespoons almond meal

2 tablespoons white sugar

2 tablespoons flaked coconut

1 1/2 tablespoons butter or margarine, softened

Directions

Preheat oven to 375 degrees F (190 degrees C). Arrange apple pieces in baking dish, sprinkle with sugar, and cinnamon; toss well.

In a bowl, combine the rice flour, almond meal, sugar, and coconut. Cut in butter until mixture is fine and crumbly. Sprinkle topping over apples

Cover, and bake for 1 hour in the preheated oven, until the apples have lost their shape. Uncover, and continue to bake until crumble is crisp and golden in color.

Maple-Drizzled Apple Muffins

Ingredients

1 1/3 cups all-purpose flour
1 cup quick-cooking oats
2/3 cup sugar
1 tablespoon baking powder
1 1/2 teaspoons ground cinnamon
1/2 cup milk
1/3 cup butter or margarine,
melted
1/4 cup maple syrup
1 egg, lightly beaten
2 cups chopped, peeled apples
12 pecan halves
GLAZE:
1/3 cup confectioners' sugar
2 tablespoons maple syrup

Directions

In a large bowl, combine flour, oats, sugar, baking powder and cinnamon. In a small bowl, mix milk, butter, syrup and egg; stir into dry ingredients just until moistened. Fold in apples. Fill greased or paper-lined muffin cups three-fourths full. Top each with a pecan half. Bake at 400 degrees F for 18-20 minutes or until muffins test done. Cool in pan 10 minutes before removing to a wire rack. Cool completely. For glaze, mix sugar and syrup; drizzle over muffins.

Matzo Apple Kugel

Ingredients

4 matzo crackers, crushed
3 eggs, beaten
1/4 cup white sugar
1 teaspoon salt, divided
1/2 teaspoon lemon juice
1/3 cup applesauce
3 Granny Smith apples - cored,
peeled and chopped
1/2 cup dried cranberries

1/4 cup white sugar
1 teaspoon ground cinnamon

Directions

Preheat the oven to 350 degrees F (175 degrees C). Place the crumbled matzos in a medium bowl, and add enough water to cover. Let stand for 2 minutes, then drain off excess water. Do not squeeze.

To the bowl of matzo, add eggs, 1/4 cup sugar, salt, lemon juice and applesauce. Stir to combine. Mix in the apples and dried cranberries. Spread the mixture evenly into a 2 quart casserole dish. Mix together the remaining 1/4 cup of sugar, and cinnamon; sprinkle over the top.

Bake for 45 minutes in the preheated oven, or until the top is golden, and the apples are soft.

Whole Wheat Apple Pancakes with Brown Sugar

Ingredients

2 cups whole wheat flour
1/4 cup baking powder
1/2 teaspoon salt
2 teaspoons ground cinnamon
2 eggs
2 cups milk
1/4 cup vegetable oil
2 large apple - peeled, cored and diced

1 cup butter
1 cup dark brown sugar
2 tablespoons vanilla extract
1/2 cup dark molasses

Directions

In a large bowl, stir together the flour, baking powder, salt and cinnamon. Pour in the milk, eggs and oil; stir just until smooth. Mix in the apple.

Heat a large skillet or griddle over medium heat. Coat with cooking spray. Drop batter by large spoonfuls onto the griddle and cook until bubbles form and the edges are dry. Flip and cook until browned on the other side.

To make the glaze, heat the butter in a heavy saucepan over medium heat. Stir in the molasses, brown sugar and vanilla. Serve warm spooned over pancakes.

Grammie's No-Crust Apple Pie

Ingredients

6 cups apples - peeled, cored and sliced

1 1/4 teaspoons ground cinnamon

1/4 teaspoon ground nutmeg

1 cup white sugar

1/2 cup buttermilk baking mix

3/4 cup milk

2 eggs

2 tablespoons butter, softened

1 cup buttermilk baking mix

1/2 cup chopped walnuts

1/3 cup dark brown sugar

3 tablespoons margarine, chilled

Directions

Preheat oven to 350 degrees F (175 degrees C.)

In a large bowl, combine apples, cinnamon, nutmeg, white sugar and 1/2 cup baking mix. Stir together the milk and eggs and mix into apple mixture. Pour filling into pie plate and dot with butter.

To make the Topping: In a large bowl, combine 1 cup baking mix, walnuts, brown sugar and margarine. Mix until crumbly and sprinkle over top of apples.

Bake in the preheated oven for 60 minutes, or until apples are cooked and topping is golden brown.

Apple Butter Cookies

Ingredients

1/4 cup butter or margarine,
softened
1 cup packed brown sugar
1 egg
1/2 cup quick-cooking oats
1/2 cup apple butter
1 cup all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
2 tablespoons milk
1/2 cup chopped nuts
1/2 cup raisins

Directions

In a small mixing bowl, cream butter and sugar. Beat in egg, oats and apple butter. Combine dry ingredients; gradually add to creamed mixture along with the milk; beat until blended. Stir in nuts and raisins. Cover and refrigerate until easy to handle.

Drop by teaspoonfuls onto lightly greased baking sheets. Bake at 350 degrees F for 15 minutes or until set. Remove to wire racks.

Apple Cinnamon Delight

Ingredients

Nonstick cooking spray
2 (12.4 ounce) packages
refrigerated sweet roll dough
1 (21 ounce) can LUCKY LEAF®
Apple Pie Filling
3/4 cup chopped walnuts

Directions

Preheat oven to 350 degrees F. Spray a 13x9x2-inch baking pan with nonstick cooking spray; set aside. Remove cinnamon rolls from package. Set frosting aside. Cut each cinnamon roll into 4 equal pieces. Place cinnamon roll pieces in a even layer in the prepared baking pan. Spoon apple pie filling over the cinnamon roll pieces. Sprinkle with walnuts.

Bake, uncovered, for 30 to 35 minutes or until rolls are golden brown. Cool in pan on a wire rack for 10 minutes. Place frosting in a self-sealing plastic bag. Snip off a tiny corner of bag. Drizzle frosting evenly over rolls in a crisscross design. Serve warm or at room temperature.

Dreamy Apple Butter Pumpkin Pie

Ingredients

1 (9 inch) pie crust pastry
2/3 cup whole milk
1/2 cup MUSSELMAN'S® Apple Butter
1/2 cup pumpkin puree
1 (3.4 ounce) package instant vanilla pudding
1/4 cup sweetened condensed milk
3/4 cup frozen whipped topping

Directions

On lightly floured surface, roll pastry to 12-inch circle. Place in 9-inch pie plate. Turn under edge; flute. Mix milk, MUSSELMAN'S Apple Butter and pumpkin puree by hand until smooth. Add the pudding mix and stir until well combined. Add sweetened condensed milk and stir until smooth. Fold in whipped topping. Pour mixture into pre-baked pie crust (bake according to package) or pre-made graham cracker crust. Refrigerate until ready to serve.

Moist Passover Apple Cake

Ingredients

2 tablespoons vegetable shortening, room temperature
3 eggs, separated
1/2 cup vegetable oil
1/4 cup orange juice
1 cup white sugar
1 cup matzo cake meal
1/2 teaspoon salt
3/4 cup white sugar
1/2 teaspoon ground cinnamon
4 Granny Smith apples - peeled, cored, and quartered

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 8-inch square baking dish with vegetable shortening.

Beat egg whites in a metal, glass, or ceramic bowl with an electric mixer until stiff peaks form. Lift your beater or whisk straight up: the egg whites should form a sharp peak that holds its shape. Set aside.

Place the egg yolks, oil, and orange juice into a mixing bowl; beat with an electric mixer until creamy and thick, about 5 minutes. Stir in 1 cup of sugar, mixing well, then lightly stir in the matzo cake meal and salt. Use a rubber spatula or wire whisk to fold about 1/3 of the beaten egg whites into the matzo meal mixture. Gently run the spatula through the center of the mixture, then around the sides of the bowl, repeating until fully incorporated. Add the remaining egg whites, folding until just incorporated.

Mix together 3/4 cup of sugar with cinnamon in a bowl. Spread half the batter into the prepared baking pan; distribute the apple quarters evenly over the batter. Sprinkle the apple pieces with about 1/2 cup of the sugar-cinnamon mixture, spread the remaining batter over the apples; sprinkle the remaining sugar-cinnamon mixture over the top of the cake.

Bake in the preheated oven until the cake is golden brown, about 45 minutes. Cut into squares while still warm.

Apple Crumb Bars

Ingredients

- 1 1/2 cups packed brown sugar
- 1 1/2 cups rolled oats
- 3 cups all-purpose flour
- 3/4 teaspoon baking soda
- 1 1/4 cups butter, divided
- 5 cups thinly sliced pared apples
- 1 cup sugar
- 3 tablespoons cornstarch
- 1 cup boiling water
- 1 teaspoon vanilla extract

Directions

In a bowl, combine brown sugar, oats, flour, baking soda and 1 cup plus 2 tablespoons butter. Reserve 2 cups for topping; lightly pat remaining crumbs into a greased 13-in. x 9-in. x 2-in. baking pan. Arrange apples on top of crumbs; set aside.

In a saucepan, combine sugar, cornstarch, water, vanilla and remaining butter. Bring to a boil and cook until thick; spread on apples. Sprinkle reserved crumbs on top.

Bake at 350 degrees F for 35-45 minutes or until top is lightly browned.

Grilled Green Apple and Gruyere Sandwich

Ingredients

8 slices Roman Meal Bread
8 teaspoons softened butter
1 Granny Smith apple, cored,
quartered and thinly sliced
1 1/2 cups grated Gruyere cheese
4 tablespoons honey
1 pinch salt
1 pinch black pepper

Directions

Preheat large heavy skillet over medium heat.

Spread 1 side of each slice of bread with 1 teaspoon butter. Place 4 slices bread, butter side down, into skillet.

Layer apple slices, cheese and honey evenly onto bread in skillet. Sprinkle with salt and pepper. Top with remaining bread, butter side up, creating 4 sandwiches.

Cook 3 to 4 minutes or until the bottom slices of bread are golden brown. Carefully flip each sandwich. Cook an additional 2 to 3 minutes or until golden brown and cheese is melted.

Apple Milkshake

Ingredients

1 apple - peeled, cored, and
chopped
1 1/2 cups milk
3 scoops vanilla ice cream
2 tablespoons white sugar

Directions

Place the apple, milk, ice cream, and sugar in a blender, and blend until smooth. Serve cold!

Autumn Apple Salad II

Ingredients

4 tart green apples, cored and
chopped
1/4 cup blanched slivered
almonds, toasted
1/4 cup dried cranberries
1/4 cup chopped dried cherries
1 (8 ounce) container vanilla
yogurt

Directions

In a medium bowl, stir together the apples, almonds, cranberries, cherries and yogurt until evenly coated.

Sweet Potato and Apple Casserole

Ingredients

3 sweet potatoes, peeled and quartered
1/2 cup firmly packed brown sugar
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
2 large cooking apples - peeled, cored and cut into 1/4 inch rings

1/4 cup all-purpose flour
1/4 cup firmly packed brown sugar
1/4 cup butter
1/4 cup chopped pecans

Directions

Place sweet potatoes in a large saucepan with enough water to cover. Bring to a boil and cook 25 minutes, or until tender but firm. Drain, cool and cut into 1/4 inch slices.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 7x11 inch baking dish.

In a small bowl, mix brown sugar, cinnamon and nutmeg.

Layer sweet potatoes, brown sugar mixture and apples in the prepared baking dish.

In a medium bowl, mix flour, brown sugar, butter and pecans. Sprinkle over the sweet potatoes.

Bake in the preheated oven 30 minutes, or until lightly browned.

Applesauce Noodle Kugel

Ingredients

1 (16 ounce) package wide egg noodles
1 cup reduced fat margarine
1/2 cup fat free sour cream
1 1/2 cups egg substitute
2 cups white sugar
1 teaspoon lemon juice
1 teaspoon vanilla extract
1/2 (16 ounce) jar applesauce
1/4 cup raisins
1/4 cup graham cracker crumbs (optional)
1 teaspoon ground cinnamon, or to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Coat a 9x13 inch baking dish with cooking spray. Bring a large pot of lightly salted water to a boil. Cook noodles in boiling water for 8 to 10 minutes, or until al dente. Drain.

In a large bowl, mix together margarine, sour cream, egg substitute, sugar, lemon juice, vanilla extract, and applesauce. Stir in noodles and raisins.

Spread graham cracker crumbs on the bottom of the prepared dish. Pour the noodle mixture over the crumbs. Sprinkle top with cinnamon.

Bake 45 to 60 minutes in the preheated oven, or until set. Cover with foil if it browns too quickly.

Warm Maple, Ham and Apple Coffeecake

Ingredients

1 (12 ounce) can refrigerated flaky biscuit dough
2 cups chopped cooked ham
2 cups apple - peeled, cored, and chopped
1/4 cup raisins
1/2 cup brown sugar
1/2 teaspoon apple pie spice
1/3 cup maple syrup
1 egg
1/2 cup chopped pecans
1/3 cup confectioners' sugar
2 tablespoons bourbon
1/4 teaspoon apple pie spice
1/8 teaspoon cayenne pepper (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Generously grease or spray with non-stick cooking spray a 9-inch square baking dish or similar sized baking dish.

Cut each biscuit into 4 equal pieces; set aside. Sprinkle 1 cup of the ham, 1 cup of the apples and all the raisins over the bottom of the prepared pan, spreading evenly. Arrange biscuit pieces, pointed ends up, over the mixture. Sprinkle evenly with remaining ham and apples.

In a small mixing bowl combine brown sugar, 1/2 teaspoon apple pie spice, maple syrup and egg, blending thoroughly. Stir in nuts, then spoon evenly over biscuit pieces and ham/apple mixture.

Bake in preheated oven for 35 to 45 minutes, or until nicely browned. Cool for 5 minutes, then drizzle Spice Spiked Glaze over warm coffeecake.

To Make Spice Spiked Glaze: In a small bowl whisk together the confectioners' sugar, bourbon, 1/4 teaspoon apple pie spice, and cayenne pepper until a drizzling consistency is reached (more bourbon or milk may be added if necessary to achieve desired consistency).

Baked Apples with Sweet Potato Stuffing

Ingredients

6 baking apples - peeled and cored
1/2 cup cinnamon red hot candies
1 cup water
1 (29 ounce) can sweet potatoes, drained
1/3 cup packed brown sugar
1/2 cup crushed pineapple, drained
1/4 cup chopped pecans
6 large marshmallows

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large pot over medium heat, combine the candies and water. Stir until candies are dissolved.

Add the apples and baste frequently until apples begin to soften. Remove from heat and allow to cool.

Mix together the sweet potatoes, brown sugar, pineapple and pecans.

Stuff the cooled apples with the sweet potato mixture. Mound any remaining mixture on top of apples.

Place in 4 quart casserole dish and bake for 20 minutes; place a marshmallow on each apple, return to oven and cook until marshmallows are golden brown.

Fresh Apple Cake III

Ingredients

3 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 1/4 cups vegetable oil
2 cups white sugar
3 eggs, beaten
2 teaspoons vanilla extract
3 cups apple - peeled, cored and diced
3/4 cup chopped walnuts

1/2 cup margarine
1 cup light brown sugar
2/3 cup evaporated milk
chopped walnuts

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour two 8 inch pans. Mix together the flour, baking soda and salt. Set aside.

In a large bowl, whisk together the oil, sugar, eggs and vanilla. Stir in the flour mixture, then fold in the apples and walnuts.

Pour batter into prepared pan. Bake in the preheated oven for 25 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make the frosting: In a saucepan, melt the butter and brown sugar over medium heat. Stir in the evaporated milk. Bring mixture to a boil, then cook for 3 minutes, stirring constantly. Remove from heat. Allow mixture to cool, then fill and frost cake layers. Sprinkle with walnuts, if desired.

Roast Duck with Apple Dressing

Ingredients

1 (4 pound) whole duck
salt and pepper to taste
1 teaspoon poultry seasoning
1/2 tablespoon butter
3 tablespoons chopped onion
5 stalks celery, chopped
3 cups peeled, cored and
chopped apple
3 cups cornbread crumbs
1 tablespoon olive oil

Directions

Rinse duck and pat dry; rub with salt, pepper, and poultry seasoning.

Melt butter in a small skillet over medium heat. Saute onion and celery in butter until tender. In a medium bowl, combine with apple and cornbread crumbs. Mix together to make dressing (if necessary, add a little water to moisten).

Preheat oven to 350 degrees F (175 degrees C).

Fill the duck's cavity with dressing, and sew shut with kitchen twine. Rub outside of bird lightly with olive oil, and place in a shallow roasting pan or 9x13 inch baking dish.

Bake in preheated oven for 60 to 80 minutes, or until internal temperature reaches 180 degrees F (80 degrees C.)

Sugar-Topped Applesauce Muffins

Ingredients

2 cups biscuit/baking mix
1/4 cup sugar
1 teaspoon ground cinnamon
1 egg
1/2 cup applesauce
1/4 cup milk
2 tablespoons vegetable oil
TOPPING:
1/4 cup sugar
1/4 teaspoon ground cinnamon
2 tablespoons butter or margarine,
melted

Directions

In a bowl, combine the biscuit mix, sugar and cinnamon. In another bowl, beat the egg, applesauce, milk and oil. Stir into dry ingredients just until moistened. Fill greased or paper-lined muffin cups two-thirds full. Bake at 400 degrees F for 10-12 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack. In a small bowl, combine sugar and cinnamon. Dip muffin tops in melted butter, then in cinnamon-sugar.

Apple Ugly Cake

Ingredients

2 cups white sugar
3 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons salt
2 teaspoons ground cinnamon
1 1/3 cups vegetable oil
2 eggs
2 teaspoons vanilla extract
1/2 cup raisins
4 cups chopped, peeled apple

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease a 9x13 inch pan.

In a large bowl, stir together the sugar, flour, baking soda, salt, and cinnamon. Make a well in the center, and pour in the oil, eggs and vanilla. Mix until well blended. Fold in the raisins and apples. Spread evenly in the prepared pan.

Bake for 1 1/2 hours in the preheated oven, until firm and lightly browned.

Apple Pie Coffee Cake

Ingredients

1 (18.25 ounce) package spice cake mix
1 (21 ounce) can apple pie filling
3 eggs
3/4 cup fat-free sour cream
1/4 cup water
2 tablespoons canola oil
1 teaspoon almond extract
2 tablespoons brown sugar
1 1/2 teaspoons ground cinnamon
GLAZE:
2/3 cup confectioners' sugar
2 teaspoons fat free milk

Directions

Set aside 1 tablespoon cake mix. Set aside 1-1/2 cups pie filling. In a mixing bowl, combine eggs, sour cream, water, oil, extract and remaining cake mix and pie filling. Beat on medium speed for 2 minutes. Pour half into a 10-in. fluted tube pan coated with nonstick cooking spray.

Combine the brown sugar, cinnamon and reserved cake mix; sprinkle over batter. Spoon reserved pie filling over batter to within 3/4 in. of edges; top with remaining batter. Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

In a small bowl, combine glaze ingredients. drizzle over cooled cake.

Apple Streusel Bread

Ingredients

2 1/2 cups packaged baking mix
1/2 cup flour
2 teaspoons apple pie spice
4 eggs, beaten
1 (21 ounce) can LUCKY LEAF®
Apple Pie Filling
1 cup MUSSELMAN'S® Apple
Sauce
3/4 cup packed brown sugar,
divided
2/3 cup cooking oil
1/2 cup chopped walnuts
(optional)

Directions

Preheat oven to 350 degrees F. Grease and flour two 8x4x2-inch loaf pans.

In a large bowl combine baking mix, flour, and apple pie spice. In another large bowl combine eggs, LUCKY LEAF Apple Pie Filling, MUSSELMAN'S Apple Sauce, 1/2 cup of the brown sugar, and oil. Add to flour mixture. Stir just until moistened. Divide batter evenly between prepared pans. Top each loaf with remaining brown sugar and walnuts (if using).

Bake for 55 to 60 minutes or until a toothpick inserted in the center comes out clean. Cool in pans on wire rack for 10 minutes. Remove from pans and cool completely on wire rack. Wrap and store overnight for easier slicing.

Savory Chicken and Apple Pot Pie

Ingredients

3/4 cup chopped onion
2 tablespoons butter
1 tablespoon olive oil
1/4 cup all-purpose flour
1 teaspoon dried sage, crushed
1/2 teaspoon dried thyme, crushed
2 cups chicken broth
5 cups cubed cooked chicken
1 (21 ounce) can LUCKY LEAF® Premium Apple Pie Filling
salt and ground black pepper
1/2 (15 ounce) package rolled refrigerated unbaked pie crust

Directions

In a large saucepan cook onion in hot butter and oil over medium heat for 15 minutes or until golden brown and very tender. Stir in flour, sage, and thyme. Reduce heat to medium-low and cook and stir for 10 minutes or until the mixture is a light caramel color. Whisk in chicken broth. Whisking continuously, bring mixture to boiling. Reduce heat and simmer 2 minutes. Remove from heat. Stir in chicken and LUCKY LEAF Apple Pie Filling and season with salt and black pepper; transfer to a 3-quart round casserole and set aside.

Unroll pie crust onto a floured surface. Roll to 10-inch circle. Fold edges under and crimp edges to rim of casserole to seal. Cut small vents in the top crust.

Bake in a 400 degrees F oven for 30 to 35 minutes or until crust is golden brown. Let stand 10 minutes before serving.

Spiced Walnut Apple Pie

Ingredients

1 cup corn syrup
1 cup chopped walnuts
1/3 cup white sugar
1 teaspoon ground cinnamon
1 (20 ounce) can apple pie filling
2 (9 inch) unbaked deep dish pie crusts
1 tablespoon cinnamon sugar

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Pour the corn syrup into a small saucepan, and set over medium heat. Bring to a boil, and cook for about 10 minutes, or until it starts to turn golden. Stir in the walnuts, sugar and cinnamon until walnuts are well coated.

Place one of the pie crusts into a 9 inch deep dish pie plate. Pour the walnut mixture into the bottom of the crust. Top with apple pie filling, and then place the other crust over that. Crimp the edges to seal, and trim off any excess crust. Cut a few holes in the top for vents. Sprinkle some cinnamon sugar on top.

Bake for 30 minutes in the preheated oven, until the crust is crisp, and edges are browned.

Caramel Apple Bread

Ingredients

1 cup fat-free plain yogurt
3/4 cup sugar
2 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 1/2 cups chopped, peeled tart apples
3/4 cup chopped pecans
1/4 cup packed brown sugar
2 tablespoons butter
1 tablespoon fat-free milk

Directions

In a large mixing bowl, beat the yogurt, sugar, eggs and vanilla. Combine the flour, baking powder, baking soda and salt; add to yogurt mixture and beat until just combined. Fold in apples and pecans.

Pour into a 9-in. x 5-in. x 3-in. loaf pan coated with nonstick cooking spray. Bake at 350 degrees F for 45-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

In a small saucepan, bring the brown sugar, butter and milk to a boil, stirring constantly. Cover and cook for 1 minute. Cool slightly. Spread over cooled bread. Let stand for 15 minutes.

Grandmas Fresh Apple Cake

Ingredients

1 cup all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
1 cup white sugar
1 egg
1/4 cup vegetable oil
2 cups apple - peeled, cored, and chopped
1/2 cup chopped walnuts
1/2 cup raisins or dates

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8x4 inch loaf pan. Sift together the flour, baking soda, cinnamon and salt. Set aside.

In a medium bowl, mix together the sugar, egg and oil. stir in the sifted ingredients. fold in the apples, nuts and raisins.

Bake for 55 to 60 minutes in the preheated oven, or until a toothpick inserted into the cake comes out clean.

Apple Cinnamon Oatmeal Bread

Ingredients

1/4 cup butter, softened
1 cup white sugar
1 cup chunky applesauce
1 1/2 teaspoons ground cinnamon
2 packets instant apple cinnamon
oatmeal (single serving size)
2 eggs
1 teaspoon baking soda
1 1/2 cups all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour a 9x5 inch loaf pan.

In a large bowl, cream together the butter and sugar until light and fluffy. Mix in applesauce, cinnamon and one packet oatmeal. Stir in the eggs one at a time, beating well with each addition. Mix in the baking soda and flour. Pour batter into prepared pan and sprinkle with remaining packet of oatmeal.

Bake in preheated oven for 60 minutes, until a toothpick inserted into center of the loaf comes out clean.

Apple Pie IV

Ingredients

2 (9 inch) pie shell
10 apple - peeled, cored and sliced
1/4 cup white sugar
1 tablespoon ground cinnamon
1/2 teaspoon ground nutmeg

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place sliced apples in a large pot. Sprinkle with sugar, cinnamon, and nutmeg. Mix well and cook over low heat, stirring frequently, until apples are tender but not mushy.

Pour apple mixture into pastry-lined pie pan. Cover with second pastry shell. Seal edges and cut steam vents in top.

Bake in preheated oven for 30 to 40 minutes, until crust is golden brown.

Alligator Pears and Apples

Ingredients

2 avocado - peeled, pitted and diced
1 large red apple - cored and diced
2 tablespoons honey
1/2 cup raisins, soaked in water and drained
1 tablespoon hulled sunflower seeds

Directions

In a medium bowl, combine the avocados, apple and raisins. Drizzle with honey, and sprinkle with sunflower seeds.

Jewish Apple Cake II

Ingredients

3 cups all-purpose flour
4 eggs
2 1/2 cups white sugar
3 teaspoons baking powder
1/2 teaspoon salt
3 apples - peeled, cored and sliced
1 cup vegetable oil
1/2 cup orange juice
2 1/2 teaspoons vanilla extract
5 tablespoons white sugar
2 teaspoons ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 10 inch tube pan.

Sprinkle sliced apples with 5 tablespoons white sugar and the ground cinnamon. Toss to coat and set aside.

Mix the flour, eggs, 2 1/2 cups sugar, baking powder, salt, vegetable oil, orange juice and vanilla until well blended. Batter will be fairly stiff.

Pour 1/2 of the batter into the prepared pan. Place the apple mixture over the batter then pour the remaining batter over the top.

Bake at 350 degrees F (175 degrees C) for 60 to 80 minutes. Let cake cool in pan.

Apple Pie Muffins

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 egg
1 cup buttermilk
1/2 cup butter, melted
1 teaspoon vanilla extract
1 1/2 cups packed brown sugar
2 cups diced apples

1/2 cup packed brown sugar
1/3 cup all-purpose flour
1 teaspoon ground cinnamon
2 tablespoons butter, melted

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease a 12 cup muffin tin or line with paper muffin cups.

In a large bowl, stir together 2 1/4 cups flour, baking soda and salt. In a separate smaller bowl, mix together the egg, buttermilk, 1/2 cup melted butter, vanilla and 1 1/2 cups of brown sugar until sugar has dissolved. Pour into the flour mixture and sprinkle the diced apple into the bowl as well. Stir just until everything is blended. Spoon into the prepared muffin tin, filling the cups to the top.

In a small bowl, stir together 1/2 cup of brown sugar, 1/3 cup flour and cinnamon. Drizzle in 2 tablespoons of melted butter while tossing with a fork until well blended. Sprinkle this over the tops of the muffins.

Bake for 25 minutes in the preheated oven, or until the tops of the muffins spring back when lightly pressed.

Southern Apple Tuna Salad

Ingredients

2 (6 ounce) cans tuna, drained
1 tablespoon olive oil
1 tablespoon mayonnaise, or
more if needed
1 small apple - peeled, cored, and
chopped
1/4 small onion, minced
1 tablespoon sweet pickle relish
1/2 teaspoon dill weed
salt and ground black pepper to
taste

Directions

Stir the tuna, olive oil, mayonnaise, apple, onion, relish, and dill together in a bowl until evenly mixed. Season with salt and pepper. You can serve immediately, though it tastes much better after being refrigerated overnight.

Gramma's Apple Bread Pudding

Ingredients

PUDDING

4 cups soft bread cubes
1/4 cup raisins
2 cups peeled and sliced apples
1 cup brown sugar
1 3/4 cups milk
1/4 cup margarine
1 teaspoon ground cinnamon
1/2 teaspoon vanilla extract
2 eggs, beaten

VANILLA SAUCE

1/4 cup white sugar
1/4 cup brown sugar
1/2 cup milk
1/2 cup margarine
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 7x11 inch baking dish.

In a large bowl, combine bread, raisins, and apples. In a small saucepan over medium heat, combine 1 cup brown sugar, 1 3/4 cups milk, and 1/4 cup margarine. Cook and stir until margarine is melted. Pour over bread mixture in bowl.

In a small bowl, whisk together cinnamon, 1/2 teaspoon vanilla, and eggs. Pour bread mixture into prepared dish, and pour egg mixture over bread.

Bake in preheated oven 40 to 50 minutes, or until center is set and apples are tender.

While pudding is baking, mix together sugar, 1/4 cup brown sugar, 1/2 cup milk, and 1/2 cup margarine in a saucepan. Bring to a boil, then remove from heat, and stir in 1 teaspoon vanilla. Serve over bread pudding.

Holiday Apple Wassail

Ingredients

1 gallon apple cider
6 apples, cored and cut into 1 inch chunks
4 (2 inch) whole cinnamon sticks
1/4 teaspoon ground mace
1/4 teaspoon anise seed
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 teaspoon ground ginger
3 tablespoons brown sugar
1 orange, thinly sliced
1 lemon, thinly sliced

Directions

Combine the cider, apple chunks, and cinnamon sticks in a large kettle and bring to a boil over medium heat. Turn the heat down to low and add the mace, anise seed, ground cinnamon, nutmeg, ginger and brown sugar. Stir to combine, and simmer for 20 minutes until the spices have developed their flavor.

Drop in the orange and lemon slices, simmer for 5 more minutes, and turn off the heat. Ladle the wassail punch into mugs and serve hot. Include a few pieces of cooked apple or a cooked orange or lemon slice in each mug.

Apple Enchiladas

Ingredients

1 (21 ounce) can apple pie filling
6 (8 inch) flour tortillas
1 teaspoon ground cinnamon
1/2 cup butter
1/2 cup white sugar
1/2 cup brown sugar
1/2 cup water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 2 quart baking dish.

Spoon about one heaping quarter cup of pie filling evenly down the center of each tortilla. Sprinkle with cinnamon; roll up, tucking in edges; and place seam side down in prepared dish.

In a medium saucepan over medium heat, combine butter, white sugar, brown sugar and water. Bring to a boil, stirring constantly; reduce heat and simmer 3 minutes. Pour sauce over enchiladas and let stand 30 minutes.

Bake in preheated oven 20 minutes, or until golden.

Special Frosted Applesauce Cake

Ingredients

1/2 cup shortening
1 1/2 cups white sugar
2 eggs, beaten
1 cup thick, unsweetened applesauce
2 cups all-purpose flour
1/4 teaspoon salt
1 teaspoon baking powder
1/2 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1 cup raisins

2 cups packed brown sugar
1 cup white sugar
2 tablespoons light corn syrup
2/3 cup heavy whipping cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Line an 8 inch square pan with parchment paper.

Sift together flour, salt, baking powder, baking soda, cinnamon and cloves. Set aside.

Cream shortening and sugar until fluffy, add eggs and beat well. Fold in applesauce and flour mixture. Mix well. Fold in raisins.

Pour batter into a parchment-lined 8 inch square pan. Bake at 350 degrees F (175 degrees C) for 45 to 50 minutes, or until a toothpick inserted into center of cake comes out clean. Remove from oven and let cool to room temperature before frosting.

Frosting Instructions: In a saucepan, combine brown sugar, white sugar, corn sugar and whipping cream. Cook, covered, over low heat 2 to 3 minutes to dissolve sugar crystals. Uncover and cook to soft ball stage (240 degrees F/ 115 degrees C).

Cool to lukewarm, then beat to a spreading consistency and spread over cake.

Dutch Apple Pie

Ingredients

2 cups all-purpose flour
1 cup packed brown sugar
3/4 cup butter or margarine,
melted
1/2 cup quick-cooking oats
FILLING:
2/3 cup sugar
3 tablespoons cornstarch
1 1/4 cups water
3 cups peeled, diced tart apples
1 teaspoon vanilla extract

Directions

Combine the first four ingredients; set aside 1 cup for topping. Press remaining crumb mixture into an ungreased 9-in. pie plate; set aside.

For the filling, combine sugar, cornstarch and water in a saucepan until smooth; bring to a boil. Cook and stir for 1 minute or until thickened. Remove from the heat; stir in apples and vanilla. Pour into crust; top with reserved crumb mixture. Bake at 350 degrees F for 40-45 minutes or until crust is golden brown.

Apple-Feta Tossed Salad

Ingredients

2 tablespoons butter
1 cup walnut halves
1 tablespoon sugar
1/8 teaspoon pepper
5 cups torn romaine
5 cups torn red leaf lettuce
1 medium red apple, chopped
1 green apple, chopped
1/2 cup crumbled feta cheese
DRESSING:
6 tablespoons white wine vinegar
2 tablespoons finely chopped onion
1 1/2 teaspoons Dijon mustard
2 garlic cloves, minced
1/2 teaspoon sugar
1/4 teaspoon dried oregano
1/8 teaspoon salt
1/8 teaspoon dried parsley flakes
1/8 teaspoon pepper

Directions

In a small skillet, melt the butter over medium heat. Add the walnuts; sprinkle with sugar and pepper. Stir until well coated. Spread onto a baking sheet. Bake at 350 degrees F for 15 minutes or until lightly browned, stirring every 5 minutes. Cool on a wire rack.

In a large bowl, combine romaine, red lettuce, apples and feta cheese; set aside. In a blender, combine the dressing ingredients; cover and process until blended. Drizzle over salad; toss to coat. Sprinkle with sugared walnuts.

Apple and Sausage Cornbread Stuffing

Ingredients

2 (8.5 ounce) packages dry corn muffin mix
1 pound pork sausage links, thinly sliced
1 Granny Smith apple - peeled, cored and chopped
1/2 pound fresh mushrooms, sliced
1 cup chopped celery
1 cup chopped onion
2 cloves garlic, chopped
8 slices white bread, cut into cubes
salt and pepper to taste

Directions

Prepare corn muffin mix according to package directions. Cool and crumble.

Preheat oven to 350 degrees F (175 degrees C).

Place sausage in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside.

In a large skillet over medium heat, slowly cook and stir the mushrooms, celery, onion and garlic until soft.

In a large bowl, mix the crumbled prepared corn muffin mix, sausage, mushroom mixture, apple, bread, salt and pepper.

Transfer the mixture to a medium baking dish. Bake in the preheated oven 45 minutes, or until lightly browned.

Apple Crumb Pie

Ingredients

1 (9 inch) pie shell
6 cups thinly sliced apples
1 tablespoon lemon juice
(optional)
3/4 cup white sugar
2 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
1/2 cup raisins (optional)
1/2 cup chopped walnuts
(optional)
1/2 cup all-purpose flour
1/2 cup packed brown sugar
3 tablespoons butter

Directions

Preheat oven to 375 degrees F (190 degrees C).

Place sliced apples in a large bowl. Sprinkle with lemon juice if desired. In a small bowl, mix together white sugar, 2 tablespoons flour, cinnamon, and nutmeg. Sprinkle mixture over apples. Toss until apples are evenly coated. Stir in raisins and walnuts if desired. Spoon mixture into pastry shell.

In a small bowl mix together 1/2 cup flour and brown sugar. Cut in butter or margarine until mixture is crumbly. Sprinkle mixture over apple filling. Cover top loosely with aluminum foil.

Bake in preheated oven for 25 minutes. Remove foil and bake an additional 25 to 30 minutes, until top is golden brown. Cool on a wire rack.

Apple Cake and Butter Sauce

Ingredients

1 cup white sugar
1/4 cup butter
2 large apples
2 eggs
1 cup all-purpose flour
1/4 teaspoon salt
1 teaspoon baking soda
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
1/2 cup butter
1 cup white sugar
1/2 cup heavy whipping cream
1 1/2 teaspoons vanilla extract

Directions

Peel, core, and grate the apples.

Cream together 1 cup sugar and 1/4 cup butter or margarine. Stir in the grated apples and eggs. Sift together flour, salt, soda, nutmeg, and cinnamon; mix into the apple mixture. Pour batter into an ungreased 9 inch glass pie plate.

Bake at 350 degrees F (175 degrees C) for 50 minutes. Remove from oven.

Place 1/2 cup butter or margarine, 1 cup sugar, 1/2 cup cream, and vanilla in the top pan of a double boiler. Heat and stir until sugar has dissolved and butter or margarine has melted. Serve over apple cake.

Mesquite Grilled Pork Chops with Apple Salsa

Ingredients

1 (16 ounce) jar applesauce
1 onions, quartered
1 jalapeno pepper, seeded and minced
1 clove garlic, minced
1/2 teaspoon salt
1 tablespoon ground white pepper
4 pork chops
1 1/2 teaspoons garlic powder
salt and pepper to taste
1 cup mesquite chips, soaked

Directions

In a medium bowl, combine applesauce, onion, jalapeno pepper, garlic, 1/2 teaspoon salt, and white pepper. Refrigerate several hours, or overnight.

Season chops with garlic powder, and salt and pepper to taste.

Preheat grill for medium-high heat.

Sprinkle soaked wood over coals, or place in the smoker box of a gas grill. Lightly oil grate, and place chops on grill. Cook for 6 to 8 minutes per side, or to desired doneness. Serve with applesauce salsa.

Sweet Potato Apple Salad

Ingredients

6 medium sweet potatoes
1/2 cup olive or vegetable oil
1/4 cup orange juice
1 tablespoon sugar
1 tablespoon cider or white wine vinegar
1 tablespoon Dijon mustard
1 tablespoon finely chopped onion
1 1/2 teaspoons poppy seeds
1 teaspoon grated orange peel
1/2 teaspoon grated lemon peel
2 medium tart apples, chopped
2 green onions, thinly sliced

Directions

In a large saucepan, cook sweet potatoes in boiling salted water until just tender, about 20 minutes. Cool completely.

Meanwhile, in a jar with a tight-fitting lid, combine the next nine ingredients; shake well. Peel potatoes; cut each in half lengthwise, then into 1/2-in. slices. In a 4-qt. bowl, layer a fourth of the sweet potatoes, apples and onions; drizzle with a fourth of the salad dressing. Repeat layers three times. Refrigerate for 1-2 hours. Toss before serving.

Apple Pie III

Ingredients

3 transparent apples - peeled, cored and sliced
3 Granny Smith apples - peeled, cored and sliced
1/3 cup white sugar
1/4 cup all-purpose flour
1/4 teaspoon ground cinnamon
2 cups all-purpose flour
1 teaspoon salt
2/3 cup shortening
3 tablespoons butter
1/4 cup cold water
1 tablespoon half-and-half
1 teaspoon white sugar

Directions

Place apple slices into a large bowl. In a small bowl, mix together 1/4 cup flour, 1/3 cup sugar, and cinnamon, and then sprinkle over apples. Cover, and let sit overnight in refrigerator.

When you are ready to make the pie, begin by making the pastry. In a large bowl, mix together 2 cups flour and salt. Cut in the shortening and 2 tablespoons butter until the mixture is the consistency of cornmeal. Make a well in the center of the mixture, and add cold water. Stir together to form a ball. Let rest 20 minutes.

Roll out dough, and place in pie pan. Spread apple mixture into the pastry lined pan, and dot with 1 tablespoon butter. Cover with top crust, and seal the edges. Cut a few slits in the top to allow steam to escape. Using a pastry brush, lightly brush half-and-half over the top crust. Sprinkle with 1 teaspoon sugar.

Bake in a preheated 400 degrees F (205 degrees C) for 10 minutes. Turn oven to 350 degrees F (175 degrees C). Continue cooking for 30 to 40 minutes, or until crust is golden brown.

Baked Apples on the Grill

Ingredients

4 medium tart apples, cored
1/3 cup raisins
1/3 cup flaked coconut
1/4 cup packed brown sugar
1/2 teaspoon ground cinnamon

Directions

Place each apple on a piece of heavy-duty foil (about 12 in. square). Combine the remaining ingredients; spoon into center of apples. Fold foil over the apples and seal tightly. Grill, covered, over medium heat for 20-25 minutes or until apples are tender. Open foil carefully to allow steam to escape.

Minnesota Apple Crisp

Ingredients

5 cups peeled, cored, and sliced tart apples
2 teaspoons white sugar
1/2 teaspoon ground cinnamon
1 1/2 cups brown sugar
3/4 cup all-purpose flour
1/2 cup butter, softened

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the apples into an ungreased 7x11-inch baking dish and sprinkle them with the sugar and cinnamon. Stir to combine thoroughly.

In a bowl, mix together the brown sugar, flour, and softened butter until well combined; sprinkle over the apples.

Bake in the preheated oven for until the apples are bubbling and the topping is lightly browned, 45 to 60 minutes. Serve hot.

Red Cinnamon Apples with Tiny Pork Sausages

Ingredients

1 cup sugar
1/2 cup water
1/3 cup cinnamon red hot candies
6 apples, peeled and cored
18 small pork link sausages

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a pot, boil the sugar, water, and cinnamon red hot candies 5 minutes or until sugar is dissolved and candies are melted. Place apples in the syrup, and continue cooking 5 minutes.

Place the sausage links in a skillet over medium heat, and cook until evenly brown.

Arrange apples on a baking sheet. Place three sausages in the center of each apple. Drizzle apples with remaining syrup.

Bake 25 minutes in the preheated oven, or until apples are tender.

Sausage Hash With Apples & Sage

Ingredients

2 tablespoons vegetable or olive oil
1 large onion, cut into 1/2-inch dice
1 pound Mild or hot Italian sausage, removed from its casing, crumbled
1 pound starchy potatoes (such as Idaho), cut into 1/2-inch dice
1/2 pound firm apples (e.g., Granny Smith), cut into 1/2-inch dice
2 tablespoons vegetable or olive oil
2 tablespoons ketchup
1 tablespoon Dijon mustard
1/2 teaspoon rubbed sage or thyme leaves
2 tablespoons chopped fresh parsley
Salt and freshly ground black pepper

Directions

Heat 2 Tbs. oil over low heat in a 12-inch non-stick skillet (so potatoes don't stick). While skillet heats, prepare onion and Italian sausage as directed above. A few minutes before cooking, increase heat to medium-high. When oil starts to send up wisps of smoke, add onion and sausage; cook, stirring often, until golden brown. Meanwhile, dice potatoes and apples and toss with remaining oil. Transfer sausage mixture to a bowl and reserve.

Add potato mixture to empty skillet; cook, stirring only occasionally so they form a golden-brown crust, about 10 minutes. As potatoes cook, mix ketchup, mustard, dried sage and fresh parsley and 2 Tbs. of water. (Recipe can be prepared to this point up to 2 hours ahead. Spread hot potatoes on a large lipped cookie sheet; cover when cool. Return skillet to medium-high; add potatoes and re-crisp.)

Return reserved sausage mixture to skillet; stir in ketchup mixture, then season with salt and pepper. Cook, stirring frequently, until hash has nicely browned, about 5 minutes longer.

Apple Sausage Ring

Ingredients

3 eggs
3/4 cup milk
2 cups crushed butter-flavored
crackers
1 1/2 cups chopped, peeled tart
apples
1/3 cup finely chopped onion
2 pounds bulk pork sausage

Directions

In a large bowl, beat eggs and milk. Stir in the cracker crumbs, apples and onion. Crumble sausage over mixture and mix well. On a 15-in. x 10-in. x 1-in. baking pan coated with nonstick cooking spray, shape pork mixture into a 9-in. ring. Bake, uncovered, at 350 degrees F for 1 hour or until a meat thermometer reads 160 degrees F; drain.

Apple Cole Slaw

Ingredients

3 cups chopped cabbage
1 unpeeled red apple, cored and chopped
1 unpeeled Granny Smith apple, cored and chopped
1 carrot, grated
1/2 cup finely chopped red bell pepper
2 green onions, finely chopped
1/3 cup mayonnaise
1/3 cup brown sugar
1 tablespoon lemon juice, or to taste

Directions

In a large bowl, combine cabbage, red apple, green apple, carrot, red bell pepper, and green onions. In a small bowl, mix together mayonnaise, brown sugar, and lemon juice. Pour dressing over salad.

Sausage, Apples, and Noodles

Ingredients

1 (16 ounce) package wide egg noodles
1 1/2 pounds sweet Italian sausage, sliced
3/4 cup white sugar
1 teaspoon ground cinnamon
2 tablespoons butter, melted
4 apples - peeled, cored, and thinly sliced
2 tablespoons butter, cut into pieces

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the egg noodles, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 5 minutes. Drain well in a colander set in the sink.

Place a large skillet over medium-high heat; cook the sausages until completely cooked, 5 to 7 minutes.

Stir together the sugar and cinnamon in a small bowl.

Pour the melted butter into the bottom of a 9x13 inch baking dish; layer half of the cooked egg noodles into the bottom of the dish; top with half of the sausage slices and half of the apple slices; sprinkle about half of the cinnamon-sugar mix over the dish. Repeat layers with remaining noodles, sausage, apples, and cinnamon-sugar. Dot with the butter pieces.

Bake in the preheated oven until the apples are soft, 30 to 45 minutes.

Gorgonzola and Apple Pork Chops

Ingredients

1 tablespoon vegetable oil
4 large boneless pork chops, that can be butterflied
3 tablespoons butter
2 sweet apples of your choice, peeled and chopped
1 1/2 cups crumbled gorgonzola cheese

Directions

Butterfly each pork chop by slicing horizontally through the center with a sharp knife. Leave them attached on one side so they can be flipped open to create a butterfly shape.

Heat oil in a large skillet over medium high heat. Add pork chops, reduce heat to medium and cook slowly for 5 to 7 minutes each side, or until they are done to your liking. Set aside.

Melt butter or margarine in a medium skillet over medium heat. Add apples and saute until tender, then turn off heat and add cheese to skillet. Mix together slowly to form a creamy thick sauce.

Place reserved chops on serving plate and stuff each one with 1/4 of the apple/cheese mixture. Serve hot.

Bourbon Candy Apples

Ingredients

8 Granny Smith apples
8 wooden sticks
1 (16 ounce) package brown sugar
2/3 cup dark corn syrup
3/4 cup water
2 tablespoons bourbon whiskey

Directions

Insert wooden sticks 3/4 of the way into the stem end of each apple. Place apples on a cookie sheet covered with lightly greased aluminum foil.

Combine sugar, corn syrup and water in a large saucepan and bring to a boil over medium-high heat. Reduce heat to medium-low and simmer until thermometer registers 290 degrees F (143 degrees C). Remove from the heat and stir in the bourbon if desired.

Keep the saucepan over low heat to keep the caramel liquid for dipping the apples. Working quickly, carefully dip apples in the caramel. Place apples on the greased aluminum foil until coating has cooled and hardened.

Danny's Warm and Fuzzy Apple Cider

Ingredients

7 cups apple cider
1/3 cup brown sugar
4 cinnamon sticks
1 teaspoon whole allspice
1 teaspoon whole cloves
1 tablespoon lemon zest
1 1/2 cups dark rum
1/2 cup butterscotch schnapps

Directions

Combine the cider and brown sugar in a saucepan. Wrap the cinnamon sticks, allspice, cloves and lemon zest in cheesecloth and add to the cider mixture; bring to a boil; reduce heat and simmer 15 minutes. Remove the spice bundle and stir in the rum and butterscotch schnapps. Serve warm in mugs.

Chunky Apple Bread

Ingredients

- 4 eggs
- 2 cups sugar
- 1/2 cup buttermilk
- 1/2 cup mayonnaise*
- 1 teaspoon vanilla extract
- 2 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon ground cinnamon
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 2 medium tart apples, peeled and chopped
- 1 cup raisins
- 1 cup chopped walnuts

Directions

In a mixing bowl, combine the eggs, sugar, buttermilk, mayonnaise and vanilla. Combine the flour, baking powder, cinnamon, baking soda and salt; add to egg mixture and beat just until combined. Fold in apples, raisins and walnuts. Spoon into two greased 8-in. x 4-in. x 2-in. loaf pans.

Bake at 375 degrees F for 1 hour or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

Applesauce Oat Cake

Ingredients

1 3/4 cups applesauce
1 cup quick-cooking oats
1/2 cup butter flavored shortening
3/4 cup packed brown sugar
1 egg
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/2 teaspoon ground cloves
FROSTING:
2 cups confectioners' sugar
2 tablespoons butter or margarine,
softened
2 tablespoons milk
1/2 teaspoon vanilla extract

Directions

In a small saucepan, bring the applesauce to a slow boil. Stir in oats; remove from the heat. Cover and let stand for 20 minutes.

In a mixing bowl, cream shortening and brown sugar. Add egg; mix well. Combine the flour, baking soda, cinnamon, salt and cloves; add to the creamed mixture alternately with applesauce mixture. Pour into a greased 8-in. square baking pan. Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

In a mixing bowl, combine the frosting ingredients; beat until smooth. Frost cooled cake.

Apple Toast

Ingredients

1 tablespoon cornstarch
1 dash cinnamon
1/4 teaspoon nutmeg
1 1/4 cups unsweetened apple juice
1 apple - peeled, cored and thinly sliced
2 slices whole wheat bread
1 tablespoon apple syrup
1/4 teaspoon cinnamon
2 teaspoons light brown sugar

Directions

In a small saucepan, combine cornstarch, cinnamon, nutmeg, and apple juice; whisk until well blended. Bring to a boil, reduce to a simmer. Cook and stir for 5 minutes, or until slightly thickened. Store in an air tight container in the refrigerator until ready to use.

Preheat oven to 500 degrees F (260 degrees C).

Place apples in a microwave-safe dish and drizzle with apple syrup. Microwave on high for 1 minute, or until tender; set aside. Toast bread and arrange apple slices on top. Drizzle with syrup.

Bake in the preheated oven for 5 minutes, watching carefully to prevent burning. Sprinkle with cinnamon, if desired. Serve immediately.

Apple-Curry Tuna Melts

Ingredients

1 (6 ounce) can tuna, drained and flaked
1/2 cup diced apples
1/4 cup mayonnaise
1 tablespoon chopped green onion
1 teaspoon Dijon mustard
1/2 teaspoon curry powder
4 slices bread, toasted
1/4 cup chopped walnuts, toasted
4 slices Cheddar cheese

Directions

In a bowl, combine the first six ingredients' mix well. Spread 1/4 cup on each slice of toast sprinkle with walnuts. Top with a slice of cheese. Broil 5 in. from the heat until cheese is melted.

Microwave Apple Crisp

Ingredients

4 large Granny Smith apples -
peeled, cored and sliced
1/2 cup butter, melted
3/4 cup packed brown sugar
3/4 cup quick cooking oats
1/2 cup all-purpose flour
1 teaspoon ground cinnamon
1/2 teaspoon allspice

Directions

Spread the apples evenly in an 8 inch square glass baking dish. A deep dish glass pie plate will also work. In a medium bowl, mix together the melted butter, brown sugar, oats, flour, cinnamon and allspice. Sprinkle this topping evenly over the apples.

Cook on full power in the microwave for 10 to 12 minutes, until apples can easily be pierced with a knife. Enjoy!

Apple Tossed Salad

Ingredients

1/3 cup red wine vinegar or cider vinegar
1/4 cup olive or vegetable oil
3 tablespoons water
1 garlic clove, minced
1 teaspoon onion powder
1/2 teaspoon Italian seasoning
1/4 teaspoon dried parsley flakes
1/4 teaspoon salt
1/4 teaspoon pepper
8 cups torn romaine
1 medium red apple, thinly sliced
1 small sweet onion, sliced and separated into rings
1/4 cup sunflower kernels or walnuts

Directions

In a jar with a tight-fitting lid, combine the first nine ingredients; shake well. In a salad bowl, combine the romaine, apple, onion and sunflower kernel. Add dressing and toss to coat. Let stand for 30 minutes.

Best Apple Salad

Ingredients

2 medium sweet apples, cored and cubed
1 green bell pepper, diced
1/4 cup chopped red onion
1 (15 ounce) can kidney beans, rinsed and drained
2 tablespoons white wine vinegar
1 tablespoon honey
2 teaspoons Dijon mustard
ground black pepper to taste

Directions

In a medium bowl, combine the apples, bell pepper, red onion and kidney beans. In a separate bowl, whisk together the vinegar, honey, mustard and pepper. Pour over the salad, and stir gently to coat.

Fresh Apple Tarts

Ingredients

4 1/2 cups all-purpose flour
1 1/4 cups white sugar
1/4 teaspoon salt
1 1/8 cups unsalted butter
4 eggs, beaten
2 teaspoons vanilla extract
4 Granny Smith apples - peeled,
cored and chopped
1/4 cup brown sugar
1/4 teaspoon ground cinnamon
1/2 cup chopped walnuts
1/4 cup apricot jam (if using jam,
use less sugar (optional))

Directions

In a large bowl, mix together flour, 1 1/4 cups sugar, and salt. Cut in butter until mixture is crumbly. Mix in eggs and vanilla extract until dough forms a ball. Wrap in plastic and refrigerate for at least 1 hour but not more than 1 day. Remove from refrigerator and let dough stand at room temperature for 30 minutes before rolling out.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 16 3-inch tart pans.

Knead dough briefly on a lightly floured surface. Cut into 16 equal portions. Roll each portion into a 6 inch circle, and carefully fit one circle into each tart pan.

In a medium bowl, toss apples with sugar and cinnamon. Mix in walnuts. Mix in jam if desired. Spoon an equal amount of apple mixture into each tart pan. Fold pastry over filling, seal edges, and cut steam vents in top.

Bake in preheated oven for 30 minutes, until golden brown.

Cinnamon Apple Jelly

Ingredients

7 cups unsweetened bottled apple juice
1 (1.75 ounce) package powdered fruit pectin
2 teaspoons butter (no substitutes)
1 cup red-hot candies
9 cups sugar

Directions

Place the apple juice in a large kettle. Stir in pectin and butter. Bring to a full rolling boil over high heat, stirring constantly. Stir in candies until dissolved. Stir in sugar; return to a full rolling boil. Boil for 1 minute, stirring constantly. Remove from the heat; skim off foam. Pour hot mixture into hot sterilized jars, leaving 1/4-in. headspace. Adjust caps. Process for 5 minutes in a boiling-water bath.

Apple Coleslaw

Ingredients

2 cups coleslaw mix
1 unpeeled tart apple, chopped
1/2 cup chopped celery
1/2 cup chopped green pepper
1/4 cup vegetable oil
2 tablespoons lemon juice
2 tablespoons honey
1 teaspoon celery seed

Directions

In a bowl, combine the coleslaw mix, apple, celery and green pepper. In a small bowl, whisk remaining ingredients. Pour over coleslaw and toss to coat.

Supreme Apple Butter

Ingredients

1 (12 fluid ounce) can frozen apple juice concentrate, thawed
1/2 cup apple cider
4 pounds Macintosh apples - peeled, cored and chopped
3/4 cup dark brown sugar
1 cup apple brandy
1 teaspoon ground cinnamon
1 teaspoon ground ginger
1/4 teaspoon ground cloves

Directions

In a large saucepan, bring apple juice concentrate, apple cider, and Macintosh apples to a boil. Reduce heat to low. Stirring occasionally, simmer uncovered about 1 hour, until apples are easily mashed.

Mix dark brown sugar, apple brandy, cinnamon, ginger, and cloves into the apple mixture. Bring to a boil, reduce heat, and simmer uncovered 2 hours, stirring occasionally, until thickened. Transfer to sealed sterile containers, and cool at least 1 hour before serving.

Sweet and Salty Caramel Apples

Ingredients

6 Granny Smith apples
6 wooden sticks
1 (14 ounce) package individually wrapped caramels, unwrapped
2 tablespoons water
1/2 teaspoon vanilla extract
1 1/2 tablespoons coarse sea salt
1 cup semisweet chocolate chips

Directions

Insert wooden sticks 3/4 of the way into the stem end of each apple. Place apples on a cookie sheet covered with lightly greased aluminum foil.

Combine caramels and water in a saucepan over low heat. Cook, stirring often, until caramel melts and is smooth. Stir in the vanilla. Dip each apple into the caramel and gently run apples around insides of saucepan to scrape off some of the caramel. Scrape excess caramel from the apple bottoms using the side of the saucepan. Place on the aluminum foil. Sprinkle lightly with the coarse salt and chill.

Put the chocolate chips in a microwave-safe bowl. Cook in the microwave for 30 second intervals, stirring between each, until melted and smooth. Drizzle over the apples and return them to the refrigerator until ready to serve.

Roast Pork with Apple and Onion Gravy

Ingredients

1 (3 pound) boneless pork loin
roast
1 teaspoon lemon pepper
seasoning
1 tablespoon vegetable oil
1/2 cup chopped peeled apple
1 small onion, chopped
1 (10.5 ounce) can Campbell'sB®
Golden Pork Gravy

Directions

Season the pork with the lemon pepper. Place the pork into a roasting pan. Roast at 325 degrees F for 1 hour 45 minutes or until the pork is cooked through. Remove the pork to a cutting board. Let stand for 10 minutes before slicing.

Heat the oil in the roasting pan over medium-high heat. Add the apple and onion and cook until tender, stirring occasionally. Add the gravy and cook until the mixture is hot and bubbling, stirring to scrape up the browned bits from the bottom of the pan. Serve the gravy with the pork.

Herman Applesauce Doughnuts

Ingredients

8 cups vegetable oil for frying
1/2 teaspoon baking soda
1 tablespoon water
2 tablespoons shortening
1/2 cup white sugar
2 egg yolks
1/2 cup Herman Sourdough Starter
1/4 cup buttermilk
1/2 teaspoon vanilla extract
1/2 cup applesauce
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 1/2 teaspoons baking powder
2 3/4 cups all-purpose flour

Directions

Heat deep-fryer to 375 degrees F (190 degrees C). In a small bowl, dissolve baking soda in warm water.

In a large mixing bowl, cream shortening and sugar. Beat in egg yolks, Herman sourdough starter, buttermilk, vanilla extract, applesauce and dissolved baking soda. Mix together cinnamon, nutmeg, baking powder and flour. Stir flour mixture into the wet ingredients until smooth.

Turn dough out onto a lightly floured surface and roll out to 3/4 inch thickness. Cut out the doughnuts and let stand for 10 minutes before frying.

Heat deep-fryer to 375 degrees F (190 degrees C). Carefully slide doughnuts into hot oil. Fry until golden brown on both sides. Drain on paper towels and serve hot.

Apple Spice Cake

Ingredients

2 cups all-purpose flour
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 teaspoon ground allspice
1/2 teaspoon salt
1 cup butter, softened
2 cups white sugar
4 eggs
1 teaspoon baking soda
1 tablespoon warm water
1 teaspoon vanilla extract
3 apples - peeled, cored and chopped
1/2 cup raisins
1/4 cup confectioners' sugar for dusting

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter a 10 inch tube pan. Cover raisins with warm water, let soak for 10 minutes and then drain. Whisk together flour, spices, and salt. Set aside.

Cream together butter or margarine and sugar. Mix in eggs and vanilla. Stir together soda and 1 tablespoon warm water, and mix into the sugar mixture. Stir in flour mixture, apples, and strained raisins until well blended. Pour batter into prepared pan.

Bake for approximately 1 hour, or until a tester comes out clean. Cool in pan. Once cool, shake pan to loosen cake. Turn onto plate, and dust with confectioners' sugar.

Apple Matzo Kugel

Ingredients

4 matzo sheets
3 eggs, beaten
1/2 teaspoon salt
1/2 cup sugar
1/4 cup vegetable oil
1 teaspoon ground cinnamon, or
to taste
2 apples - peeled, cored and
cubed
1/2 cup raisins

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease an 8x8 inch baking dish. Break the matzo sheets into pieces, and soak in a bowl of water until soft. Drain in a colander, mashing to squeeze the water out.

In a separate bowl, mix together the eggs, salt, sugar, oil and cinnamon. Add the soaked matzo, and mix well. Fold in the apples and raisins. Spoon into the prepared baking dish, and spread evenly.

Bake for 45 minutes in the preheated oven, until nicely browned and apples are tender.

Homemade Apple Cider

Ingredients

10 apples, quartered
3/4 cup white sugar
1 tablespoon ground cinnamon
1 tablespoon ground allspice

Directions

Place apples in a large stockpot and add enough water cover by at least 2 inches. Stir in sugar, cinnamon, and allspice. Bring to a boil. Boil, uncovered, for 1 hour. Cover pot, reduce heat, and simmer for 2 hours.

Strain apple mixture through a fine mesh sieve. Discard solids. Drain cider again through a cheesecloth lined sieve. Refrigerate until cold.

Peanut Butter, Bacon and Apple Sandwiches

Ingredients

2 tablespoons peanut butter
2 slices white bread, toasted
3 slices crispy bacon
1/2 apple, cored and sliced

Directions

Spread peanut butter onto one side of one slice of toast. Place slices of bacon onto the peanut butter and then the apple slices. Top with the other slice of bread.

Taffy Apple Salad

Ingredients

1 (15 ounce) can pineapple chunks - drained with juice reserved
2 1/2 cups miniature marshmallows
1 egg, beaten
1 tablespoon all-purpose flour
1 1/2 tablespoons distilled white vinegar
1/2 cup white sugar
1 1/2 cups roasted Spanish peanuts
1 (8 ounce) container frozen whipped topping, thawed
2 tart apples - peeled, cored and chopped

Directions

Combine the pineapple chunks and marshmallows. Mix together, cover and refrigerate overnight.

In a medium saucepan, stir together the pineapple juice, egg, flour, vinegar and sugar over medium low heat. Cook and stir sauce until thickened. Transfer to a medium sized bowl, cover and refrigerate overnight.

In a large bowl, blend together the marshmallow mix and sauce. Stir in the peanuts, whipped topping and apples. Refrigerate until serving time.

Apple Pie

Ingredients

3/4 cup white sugar
2 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/2 teaspoon lemon zest
7 cups thinly sliced apples
2 teaspoons lemon juice
1 tablespoon butter
1 recipe pastry for a 9 inch double crust pie
4 tablespoons milk (optional)

Directions

Preheat oven to 425 degrees F (220 degrees C).

Mix together the sugar, flour, cinnamon, nutmeg and lemon peel.

Line one crust in a 9-inch deep-dish pie pan. Layer 1/3 of apples into pie crust. Sprinkle with sugar mixture and repeat until done. Sprinkle with lemon juice and dot with butter.

Place second pie crust on top of filling and flute the edges. Cut vents in top crust and brush with milk for a glazed appearance if desired.

Bake at 425 degrees F (220 degrees C) for 40 to 50 minutes.

Apple Oatmeal Crisp

Ingredients

1 cup brown sugar
1 cup rolled oats
1 cup all-purpose flour
1/2 cup butter, melted
3 cups apples - peeled, cored and chopped
1/2 cup white sugar
2 teaspoons ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C.) Lightly grease an 8 inch square pan.

In a large bowl, combine brown sugar, oats, flour and butter. Mix until crumbly. Place half of crumb mixture in pan. Spread the apples evenly over crumb mixture. Sprinkle with sugar and cinnamon and top with remaining crumb mixture.

Bake in the preheated oven for 40 to 45 minutes, or until golden brown.

Apple Fritters

Ingredients

1 cup cake flour
3/4 teaspoon baking powder
1/4 teaspoon salt
1 egg
1/3 cup milk
3/4 cup chopped, peeled tart apple
4 teaspoons butter or margarine, melted
1 tablespoon sugar
1 tablespoon orange juice
2 teaspoons grated orange peel
1/4 teaspoon vanilla extract
oil for frying
confectioners' sugar

Directions

In a bowl, combine the flour, baking powder and salt. In another bowl, beat egg and milk. Add the apple, butter, sugar, orange juice, peel and vanilla; mix well. Stir into dry ingredients just until moistened. In an electric skillet or deep-fat fryer, heat 1/4 in. of oil to 375 degrees F. Drop batter by rounded tablespoons into oil. Fry until golden brown on both sides. Drain on paper towels. Dust with confectioners' sugar. Serve warm.

Sweet Baked Apples

Ingredients

3 large apples, cored and sliced
with peel
1/2 cup caramel topping
1 pinch ground cinnamon

Directions

Preheat oven to 300 degrees F (150 degrees C).

Place sliced apples in shallow baking dish and cover with caramel sauce. Sprinkle with cinnamon.

Bake in preheated oven 20 minutes, until just tender.

All-Star Apple Pie

Ingredients

1 (21 ounce) can apple pie filling
1 tablespoon lemon juice
1/4 teaspoon ground cinnamon
1 (9 inch) pastry shell, baked
1/4 cup all-purpose flour
1/4 cup packed brown sugar
2 tablespoons cold butter or margarine
1/4 cup chopped pecans or walnuts
1/4 cup quick-cooking oats
2 tablespoons flaked coconut

Directions

In a bowl, combine pie filling, lemon juice and cinnamon; spoon into pastry shell. In another bowl, combine the flour and brown sugar; cut in butter until the mixture resembles coarse crumbs. Stir in nuts, oats and coconut; sprinkle over pie filling. Bake at 400 degrees F for 12-15 minutes or until topping is golden brown, covering edge of pastry with foil to prevent overbrowning if needed. Cool on a wire rack before cutting.

Butterscotch Apple Cookies

Ingredients

2 1/2 cups all-purpose flour
2 teaspoons ground cinnamon
1 teaspoon baking soda
1/2 teaspoon salt
1 1/3 cups packed brown sugar
10 tablespoons butter, softened
1 egg
2/3 cup apple juice
2 cups butterscotch chips
3/4 cup grated apple
3/4 cup chopped walnuts
2 tablespoons butter
1 cup confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease cookie sheets.

Mix together flour, cinnamon, baking soda and salt in medium bowl.

Beat brown sugar and 1/2 cup butter in large mixer bowl until creamy. Beat in egg. Gradually beat in flour mixture alternately with apple juice. Stir in 1 1/2 cups butterscotch chips, apple and 1/2 cup walnuts. Drop by slightly rounded tablespoon onto lightly greased cookie sheets.

Bake for 10 to 12 minutes, until lightly browned. Let stand 2 minutes; cool on wire racks.

While the cookies cool make the butterscotch glaze: Melt remaining butterscotch chips and 2 tablespoons butter in small, heavy saucepan over lowest possible heat.

When the butter and chips have melted remove the pan from heat and stir in 1 cup confectioners' sugar and 1 1/2 tablespoon apple juice until the glaze is smooth. Spread the glaze on the cooled cookies and sprinkle with remaining walnuts.

Apple Raisin Coffee Cake

Ingredients

- 1/2 cup shortening
- 1 1/2 cups sugar
- 1 egg
- 3 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup milk
- 1 cup raisins
- 2 baking apples, peeled and sliced
- 2 tablespoons sugar
- 1 teaspoon ground cinnamon

Directions

In a large mixing bowl, cream shortening and sugar. Add egg and beat well. Combine the flour, baking powder and salt; add to creamed mixture alternately with milk, beating well after each addition. Stir in the raisins. Spread batter in a greased 13-in. x 9-in. x 2-in. baking pan. Top with apples. Combine sugar and cinnamon; sprinkle over the apples. Bake at 375 degrees F for 40-45 minutes or until cake tests done. Serve warm.

Apple Braised Pork

Ingredients

1 teaspoon dried thyme
1 teaspoon rubbed sage
1 teaspoon pepper
1 (3 pound) boneless pork loin
roast
1 tablespoon canola oil
1 cup chopped onion
3 garlic cloves, minced
1 large apple - peeled, cored and
chopped
1/2 cup frozen unsweetened apple
juice concentrate, thawed
1/2 teaspoon salt

Directions

Combine the thyme, sage and pepper; rub over pork. In a Dutch oven, brown meat on all sides in oil; remove and keep warm. In the same pan, saute onion and garlic until tender. Add the apple, apple juice concentrate and salt; bring to a boil. Return meat to the pan. Cover and bake at 325 degrees F for 55-75 minutes or until a meat thermometer reads 160 degrees F, basting occasionally with juices. Remove to a serving platter and keep warm.

Pour cooking liquid into a measuring cup; skim off fat. Cool cooking liquid slightly; place in a blender or food processor. Cover and process until smooth. Serve with the roast.

Apple Cider Sweet Potatoes

Ingredients

3 pounds sweet potatoes, peeled and cubed
1 cup apple cider
1/2 teaspoon salt
1 tablespoon butter
1 pinch ground black pepper

Directions

Combine the sweet potatoes, apple cider, and salt in a large pot over high heat. Bring to a boil. Reduce heat, cover and simmer until potatoes are tender, 20 to 30 minutes.

Mash potatoes together with the cider until smooth. Stir in the butter, and season with pepper.

Apple Sheet Cake

Ingredients

PASTRY:

3 cups all-purpose flour
1 1/2 teaspoons baking powder
1 teaspoon salt
1/2 cup shortening
1 cup milk

APPLE FILLING:

3 pounds apples - peeled, cored and sliced
1 cup white sugar
1 teaspoon ground cinnamon
2 tablespoons all-purpose flour
1/2 cup butter

FROSTING:

2 1/2 cups confectioners' sugar
3 tablespoons milk
1/3 cup butter, softened
1/2 teaspoon vanilla extract

Directions

Preheat oven to 400 degrees F (200 degrees C). In a large bowl, combine 3 cups flour, baking powder and salt. Cut in shortening to the consistency of coarse crumbs. Stir in 1 cup cold milk slowly until completely blended. Separate dough into two balls. Roll out one ball of dough to fit a 15 x 10 inch pan with some dough extending over the edge of the pan.

In a large bowl, combine sliced apples, sugar, cinnamon and 2 tablespoons flour. Place filling in an even layer over prepared crust. Thinly slice 1/2 cup butter and evenly distribute over the apples. Roll out the remaining dough and place over the apple filling. Seal edges and prick the top all over with a fork.

Bake in the preheated oven for 30 minutes. Cool 5 minutes before frosting.

To make the frosting: In a small bowl, combine confectioners' sugar, 3 tablespoons milk, 1/3 cup butter and vanilla extract. Beat until smooth and creamy.

Slow-Cooker Pork and Apple Curry

Ingredients

2 pounds boneless pork loin roast, cut into 1-inch cubes
1 medium tart apple, peeled and chopped
1 small onion, chopped
1/2 cup orange juice
1 tablespoon curry powder
1 teaspoon chicken bouillon granules
1 garlic clove, minced
1/2 teaspoon salt
1/2 teaspoon ground ginger
1/4 teaspoon ground cinnamon
2 tablespoons cornstarch
2 tablespoons cold water
Hot cooked rice
1/4 cup raisins
1/4 cup flaked coconut, toasted

Directions

In a 3-qt. slow cooker, combine the first 10 ingredients. Cover and cook on low for 5-6 hours or until meat is tender. Increase heat to high. In a small bowl, combine cornstarch and water until smooth; stir into slow cooker. Cover and cook for 30 minutes or until thickened, stirring once. Serve over rice if desired. Sprinkle with raisins and coconut.

Apple Style Omelets

Ingredients

1/4 cup butter
3 large apples - peeled, cored and diced
6 eggs, lightly beaten
1 pinch salt
1 pinch black pepper
1/4 cup heavy cream
1 teaspoon white sugar

Directions

In a large skillet or frying pan, melt butter over medium heat. Add apples and saute until tender but not completely cooked.

Heat a lightly oiled omelet pan or medium sized skillet. Whisk together eggs, cream, salt, pepper and sugar. Pour egg mixture into omelet pan. When bottom of omelet has begun to set, place half of the apple mixture on top of the eggs.

When bottom of omelet is completely cooked, fold over omelet, cover and cook through. Serve warm with remaining apples on top or on the side.

Cinnamon Apple Salad

Ingredients

1/2 cup red-hot candies
1 cup boiling water
1 (3 ounce) package lemon gelatin
1 cup applesauce
1 (8 ounce) package cream cheese, softened
1/2 cup mayonnaise or salad dressing
1/2 cup chopped pecans
1/4 cup chopped celery

Directions

In a bowl, dissolve candies in water (reheat if necessary). Add gelatin; stir to dissolve. Stir in applesauce. Pour half into an 8-in. square pan that has been lightly coated with nonstick cooking spray. Refrigerate until firm. Cover and set remaining gelatin mixture aside at room temperature.

Meanwhile, combine the cream cheese, mayonnaise, pecans and celery; spread over chilled gelatin mixture. Carefully pour remaining gelatin mixture over cream cheese layer. Chill overnight.

Fast Apple Rhubarb Pie

Ingredients

1 (9 inch) pie shell
6 apple - peeled, cored, and
chopped
3 rhubarb, diced
1 cup white sugar
2 teaspoons ground cinnamon

Directions

Preheat oven to 440 degrees F (220 degrees C).

Combine apples and rhubarb in a large bowl. Mix together sugar and cinnamon in a small bowl, then sprinkle over fruit. Toss until fruit is thoroughly coated. Spoon mixture into pastry shell.

Bake in preheated oven for 40 minutes.

Bobbing for Apples

Ingredients

1 cup ice cubes
2 fluid ounces Southern Comfort
liqueur
1/4 cup apple cider, or as needed

Directions

Fill a highball glass with ice. Pour in Southern Comfort, then fill the rest of the glass with apple cider. Stir before serving.

Grandma Ople's Apple Pie

Ingredients

1 recipe pastry for a 9 inch double crust pie
1/2 cup unsalted butter
3 tablespoons all-purpose flour
1/2 cup white sugar
1/2 cup packed brown sugar
1/4 cup water
8 Granny Smith apples - peeled, cored and sliced

Directions

Melt butter in a sauce pan. Stir in flour to form a paste. Add white sugar, brown sugar and water; bring to a boil. Reduce temperature, and simmer 5 minutes.

Meanwhile, place the bottom crust in your pan. Fill with apples, mounded slightly. Cover with a lattice work of crust. Gently pour the sugar and butter liquid over the crust. Pour slowly so that it does not run off.

Bake 15 minutes at 425 degrees F (220 degrees C). Reduce the temperature to 350 degrees F (175 degrees C), and continue baking for 35 to 45 minutes.

Apple Dip with a Twist

Ingredients

1 1/4 cups fat free ranch dressing
1 1/4 cups grated apple
1 tablespoon prepared horseradish
3/4 teaspoon pumpkin pie spice
2 teaspoons fresh lemon juice
1/4 teaspoon ground black pepper, or to taste

Directions

Mix the fat free ranch dressing, grated apple, horseradish, pumpkin pie spice, lemon juice and pepper in a medium sized serving bowl and chill until serving.

Cinnamon Apple Coffee Cake

Ingredients

1 (9 ounce) package yellow cake mix
1 (3.4 ounce) package instant vanilla pudding mix
2 eggs
1/2 cup sour cream
1/4 cup butter or margarine, melted
2 medium tart apples, peeled and shredded
1/2 cup sugar
1/4 cup chopped walnuts
1 teaspoon ground cinnamon

Directions

In a mixing bowl, beat the cake mix, pudding mix, eggs, sour cream and butter on medium speed for 2 minutes. Pour half into a greased 8-in. square baking dish. Top with apples. Combine the sugar, nuts and cinnamon; sprinkle half over the apples. Top with remaining batter and sugar mixture. Bake at 350 degrees F for 50-55 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Apple Pie in a Glass

Ingredients

1/2 cup fat-free milk
1 cup reduced-fat frozen vanilla yogurt
1/2 cup apple pie filling
1/4 teaspoon ground cinnamon

Directions

Place all ingredients in a blender or food processor; cover and process until smooth. Pour into glasses; serve immediately.

Taffy Apple Salad II

Ingredients

1 (20 ounce) can pineapple chunks, juice reserved
2 cups miniature marshmallows
2 tablespoons all-purpose flour
1 tablespoon white wine vinegar
1/2 cup white sugar
5 apple - peeled, cored, and chopped
1 cup peanuts
1 (8 ounce) container frozen non-dairy whipped topping

Directions

In a large bowl, combine drained pineapple chunks with marshmallows. Cover and refrigerate for 24 hours.

In a medium saucepan, whisk together the reserved pineapple juice, flour, vinegar and sugar. Heat until mixture boils and thickens. Cover and refrigerate for 24 hours.

Before serving, mix together the marshmallow mixture, pineapple juice mixture, apples and peanuts. Gently fold in whipped topping and serve.

Mincemeat Apple Cake

Ingredients

2 cups all-purpose flour
1/2 cup packed brown sugar
1 tablespoon baking powder
1/2 teaspoon ground cinnamon
1/2 teaspoon baking soda
1/4 teaspoon ground cloves
2 eggs, beaten
1 cup prepared mincemeat
1/3 cup applesauce
1/3 cup apple juice
3 tablespoons butter, melted
LEMON SAUCE:
1 cup sugar
3 tablespoons cornstarch
2 cups water
1/4 cup butter
1 tablespoon grated lemon peel
2 teaspoons lemon juice

Directions

In a bowl, combine the first six ingredients. Combine eggs, mincemeat, applesauce, juice and butter; stir into dry ingredients. Pour into a greased 8-cup fluted tube pan. Bake at 350 degrees F for 35-40 minutes or until cake tests done. Cool for 10 minutes; remove from pan to a wire rack to cool completely. For sauce, combine sugar and cornstarch in a saucepan. Stir in water until smooth. Bring to a boil; cook and stir for 2 minutes. Remove from the heat; stir in butter until melted. Add lemon peel and juice. Serve warm with the cake.

Apple Cake in a Jar

Ingredients

2/3 cup shortening
2 2/3 cups white sugar
4 eggs
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 1/2 teaspoons salt
2 teaspoons baking soda
3 cups all-purpose flour
2/3 cup water
3 cups grated apple
2/3 cup raisins
2/3 cup chopped walnuts

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease the insides of 8 straight-sided wide-mouth pint canning jars. Sift together flour, baking soda, salt, nutmeg and cinnamon. Set aside.

Cream shortening and sugar until fluffy. Add eggs and beat in well. Add flour alternately with water and mix until smooth. Fold in apples, raisins and nuts.

Fill jars 1/2 full of batter, being careful to keep the rims clean. Wipe off any batter that gets on the rims. Bake at 325 degrees F (165 degrees C) for 45 minutes. Meanwhile, sterilize the lids and rings in boiling water.

As soon as cake is done, remove from oven one at a time, wipe rims of jars and put on lid and ring. Jars will seal as cakes cool. Place the jars on the counter and listen for them to "ping" as they seal. If you miss the "ping", wait until they are completely cool and press on the top of the lid. If it doesn't move at all, it's sealed.

Jars should be eaten or kept in refrigerator for up to a week.

Apple Cheesecake

Ingredients

CRUST:

1 1/2 cups graham cracker
crumbs
1/2 cup sugar
1/3 cup butter or margarine,
melted

APPLE TOPPING:

1/2 cup sugar
1/2 cup lemon juice
1 tablespoon all-purpose flour
1/2 teaspoon ground cinnamon
1 dash ground nutmeg
6 Granny Smith or baking apples -
peeled, cored and thinly sliced
1/2 cup chopped pecans

FILLING:

3 (8 ounce) packages cream
cheese, softened
3 eggs
3/4 cup sugar
1 1/2 teaspoons vanilla extract

Directions

Combine crust ingredients; press into bottom and 1-1/2-in. up sides of a 9-in. springform pan. Refrigerate. For topping, place sugar, lemon juice, flour, cinnamon and nutmeg in Dutch oven; mix well. Add apples. Bring to a boil; cover and simmer 15 minutes or just until apples are tender. Gently stir as needed. Remove from heat; carefully stir in pecans. Cool to room temperature. Set aside 3 tablespoons of topping; refrigerate the rest until serving time. For filling, combine cream cheese, eggs, sugar and vanilla in a large mixing bowl; mix until well blended. Pour filling into crust. Bake at 350 degrees F for 50 minutes. Turn oven off, but leave cheesecake in oven with door ajar for another 1 hour. Cool to room temperature; chill at least 4 hours. Before serving, top with Apple Topping.

Apple Beet Salad

Ingredients

1 (15 ounce) can diced beets,
drained
2 apples - peeled, cored and
chopped
3/4 cup walnuts
3/4 cup creamy salad dressing, e.
g. Miracle Whip B„ř

Directions

In a large mixing bowl, combine the beets, apples, walnuts and salad dressing. Mix together and chill before serving.

Applesauce Meatballs

Ingredients

1 cup applesauce
1 egg
1 cup bread crumbs
1/2 teaspoon salt and pepper to taste
1 pound ground beef
flour
1 tablespoon vegetable oil
4 carrots, peeled and thinly sliced
2 onions, thinly sliced
3 cups tomato juice

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine applesauce, egg, bread crumbs, and salt and pepper, with ground beef; mix until well blended. (This is best done by hand.) Form mixture into medium-sized meatballs, and roll in flour.

Heat 1 teaspoon of oil in a large skillet over medium high or high heat. Cook meatballs, turning occasionally, until evenly browned but not cooked through. Transfer to a baking dish and set aside.

In the same skillet, partially cook the carrots and onions over medium high heat. Add tomato juice, season to taste with salt and pepper, and bring to a boil. Reduce heat, and simmer for 5 minutes, then pour over meatballs.

Cook, covered, in the preheated oven for 45 minutes, or until carrots are tender and meatballs are cooked through. Cook uncovered for 10 minutes before removing from the oven.

Apple Walnut Cake

Ingredients

2 cups white sugar
1/2 pound butter
3 eggs
3 cups sifted all-purpose flour
1 1/2 teaspoons salt
1/2 teaspoon baking soda
1 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
2 teaspoons vanilla extract
1 cup chopped walnuts
3 cups sliced Macintosh apples

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter and flour one 10 inch tube pan.

Cream together the butter and sugar. Add eggs one at a time beating well after each addition. Set aside.

Sift together the flour, salt, baking soda, cinnamon and nutmeg. Add to wet ingredients and mix well.

Stir in vanilla, walnuts and apples. Mix well and pour into prepared pan.

Bake at 350 degrees F (175 degrees C) for approximately 1 hour or until toothpick inserted in center comes out clean. Set aside to cool. Slide knife along outer edges to release bottom of tube pan. Slide knife along bottom of tube pan and inner tube to release cake.

Cinnamon Apple Muffins

Ingredients

2 1/3 cups all-purpose flour
1 1/8 cups sugar, divided
3 teaspoons ground cinnamon,
divided
2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 egg
2 egg whites
1 cup 1% buttermilk
1/3 cup 2% milk
1/3 cup reduced-fat ricotta
cheese
3 tablespoons canola oil
2 teaspoons vanilla extract
1 1/2 cups finely chopped peeled
tart apples

Directions

In a bowl, combine the flour, 1 cup sugar, 2 teaspoons cinnamon, baking powder, baking soda and salt. In another bowl, beat the egg, egg whites, buttermilk, milk, ricotta cheese, oil and vanilla. Stir into dry ingredients just until moistened. Fold in apples.

Coat muffin cups with nonstick cooking spray or use paper-liners; fill three-fourths full. Combine the remaining sugar and cinnamon; sprinkle over batter. Bake at 400 degrees F for 18-22 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks.

Lattice-Topped Apple Pie

Ingredients

5 1/2 cups thinly sliced peeled apples
1 cup sugar
2 tablespoons water
4 1/2 teaspoons quick-cooking tapioca
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
PASTRY:
2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
2/3 cup shortening
5 tablespoons cold water
3 tablespoons butter
2 tablespoons milk
1 tablespoon sugar

Directions

In a large bowl, combine the apples, sugar, water, tapioca, cinnamon and nutmeg; toss to coat. Let stand for 15 minutes.

In a large bowl, combine the flour, baking powder and salt; cut in shortening until crumbly. Gradually add water, tossing with a fork until dough forms a ball. Divide in half, making one half slightly larger.

On a lightly floured surface, roll out larger portion of pastry to fit a 9-in. pie plate. Transfer pastry to plate; trim even with edge of plate. Add filling; dot with butter. Roll out remaining pastry; make a lattice crust. Trim, seal and flute edges. Brush with milk; sprinkle with sugar. Cover edges loosely with foil.

Bake at 400 degrees F for 15 minutes. Reduce heat to 350 degrees F; bake 40-50 minutes longer or until crust is golden brown and filling is bubbly. Cool on a wire rack.

Roasted Potatoes and Apples

Ingredients

1/4 cup apple cider vinegar
1 teaspoon soy sauce
3 tablespoons brown sugar
1 1/2 teaspoons yellow mustard
1 tablespoon paprika
1 teaspoon salt
1/4 cup olive oil
1 pound potatoes, scrubbed and cubed with skin
1 pound apples, cored and cut into wedges

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 9x13 inch baking dish.

Whisk together the vinegar, soy sauce, mustard, brown sugar, paprika, and salt in a large bowl until well mixed. Whisk in the olive oil until smooth, then add potatoes and apples, and toss to coat. Pour mixture into prepared baking dish.

Bake in preheated oven until the potatoes are tender and golden brown, 30 to 35 minutes.

Applescotch Sundaes

Ingredients

1 cup packed brown sugar
1/4 cup all-purpose flour
1/4 cup water
1 tablespoon lemon juice
1/2 teaspoon salt
5 cups thinly sliced peeled tart apples
3 tablespoons butter or margarine
1 teaspoon vanilla extract
Vanilla ice cream

Directions

In a saucepan, combine brown sugar, flour, water, lemon juice and salt; stir until smooth. Bring to a boil; boil and stir for 2 minutes. Add apples; return to a boil. Reduce heat; cover and simmer for 10-12 minutes or until apples are tender.

Remove from the heat; add butter and vanilla. Stir until butter is melted. Serve warm or at room temperature over ice cream. Topping can also be served over pound cake or gingerbread.

Apple Raisin Bread

Ingredients

1 1/2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon baking soda
1 teaspoon salt
1 1/4 teaspoons ground cinnamon
1/4 teaspoon ground nutmeg
2/3 cup packed brown sugar
1 cup rolled oats
1 1/2 cups grated apple
1/4 cup chopped walnuts
1/4 cup raisins
2 eggs
1/4 cup milk
1/4 cup vegetable oil

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8 1/2 x 4 1/2 inch loaf pan.

In a large bowl, combine flour, baking powder, baking soda, salt, cinnamon, nutmeg, brown sugar, and oats. Add apple, nuts, raisins, eggs, milk, and oil. Mix until dry ingredients are moistened.

Bake for 55 to 60 minutes, or until done. Cool on wire rack.

Lucky Stars Ginger Spice Apple Tart

Ingredients

1 (15 ounce) package rolled refrigerated unbaked pie crust
2 (21 ounce) cans LUCKY LEAF® Apple Pie Filling
1/2 cup butter
1 tablespoon vanilla
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon grated fresh ginger
Butter-flavored nonstick cooking spray
1 teaspoon sugar
1/4 teaspoon ground cinnamon
Frozen whipped dessert topping, thawed, or vanilla ice cream (optional)
Chopped crystallized ginger (optional)

Directions

Preheat oven to 375 degrees F. Let pie crusts stand at room temperature according to package directions. Unroll one of the pie crusts. On a lightly floured surface, roll crust to a 13- to 14-inch circle. Transfer pie crust to a 10x2-inch round tart pan with removable bottom or a 10-inch deep-dish pie plate. Trim crust to the edge of the pan. Set aside.

Unroll remaining pie crust. Using a 2- to 3-inch star cutter or other desired cutter, make 5 to 6 cutouts in the pastry. Set pastry and cutouts aside.

In a large saucepan heat pie filling, butter, 1 tablespoon crystallized ginger, vanilla, 1 teaspoon cinnamon, nutmeg, and fresh ginger over medium heat until butter is melted, gently stirring frequently.

Pour apple filling into pastry lined tart pan. Place the pastry with the cutouts atop the filling. Trim pastry to edge of tart pan and gently press the top pastry to the bottom pastry to seal. If using a pie plate, fold top pastry under bottom pastry and pinch to seal; crimp edge as desired. Place star cutouts atop the pastry, leaving most of the openings in the crust exposed. Lightly coat pastry with nonstick cooking spray. In a small bowl combine sugar and 1/4 teaspoon cinnamon; sprinkle over pastry. Place tart on a foil-lined baking sheet.

To prevent over-browning, cover the edge of the tart or pie with foil. Bake for 40 minutes. Remove foil. Bake about 10 minutes more or until pastry is golden brown and filling is bubbly. Cool on a wire rack about 1 hour. Remove sides of the tart pan. Serve warm. If desired, top with whipped topping and additional crystallized ginger.

Apple Yogurt Muffins

Ingredients

2 cups all-purpose flour
1/2 cup sugar
3 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon ground cinnamon
1 (8 ounce) container vanilla yogurt
1 egg
1/4 cup vegetable oil
2 tablespoons milk
1 small tart apple - peeled and chopped
1/3 cup raisins
TOPPING:
2 tablespoons all-purpose flour
2 tablespoons sugar
1/2 teaspoon ground cinnamon
1 tablespoon cold butter or margarine

Directions

In a bowl, combine the flour, sugar, baking powder, salt and cinnamon. Combine the yogurt, egg, oil and milk; stir into dry ingredients just until moistened. Stir in apple and raisins if desired (batter will be thick). Fill greased or paper-lined muffin cups two-thirds full.

For topping, combine flour, sugar and cinnamon in a bowl; cut in butter until crumbly. Sprinkle over batter. Bake at 400 degrees F for 20-24 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack.

PHILADELPHIA Apple Crumble

Ingredients

1 (250 g) tub PHILADELPHIA Light Cream Cheese Spread
2 2/3 cups crushed NILLA Vanilla Wafers
4 Granny Smith apples, peeled, chopped
1/4 cup sugar
4 teaspoons ground cinnamon

Directions

Heat oven to 400 degrees F. Mix cream cheese spread and wafer crumbs with fork until mixture resembles coarse crumbs. (Do not overmix.) Set aside.

Toss apples with sugar and cinnamon until evenly coated. Spoon into 1 1/2 L baking dish; sprinkle with crumb mixture.

Bake 15 to 20 minutes or until crumb mixture is lightly browned and apples are tender. Serve warm. Store leftover dessert in refrigerator.

Apple Pork Chop Casserole

Ingredients

2 (3/4 inch thick) boneless pork loin chops
2 teaspoons vegetable oil
3/4 cup water
1 tablespoon butter or margarine
1 small tart green apple, cored and chopped
2 tablespoons raisins
1 1/2 cups crushed chicken stuffing mix
2/3 cup condensed cream of mushroom soup, undiluted

Directions

In a skillet, brown meat in oil for about 5 minutes on each side. In a saucepan, combine the water, butter, apple and raisins; bring to a boil. Stir in stuffing mix. Remove from the heat; cover and let stand for 5 minutes. Fluff with a fork.

Transfer to a greased shallow 1-qt. baking dish. Top with meat. Spoon soup over meat and stuffing. Cover and bake at 350 degrees F for 30-35 minutes or until a meat thermometer inserted into pork chops reads 160 degrees F.

Caramel Apple Bars III

Ingredients

1 cup packed brown sugar
1/2 cup butter, softened
1/4 cup shortening
1 3/4 cups all-purpose flour
1 1/2 cups quick cooking oats
1 (14 ounce) package individually wrapped caramels, unwrapped
1 teaspoon salt
1/2 teaspoon baking soda
4 1/2 cups apple - peeled, cored and chopped
1 tablespoon lemon juice
3 tablespoons all-purpose flour

Directions

Preheat the oven to 400 degrees F (200 degrees C).

In a large bowl, cream together the brown sugar, butter and shortening until smooth. Combine 1 3/4 cups flour, oats, baking soda and salt; stir into the creamed mixture until well blended. Set aside 2 cups of this mixture. Press the remaining mixture into the bottom of an ungreased 9x13 inch baking pan.

In a medium bowl, toss apples with lemon juice, then toss them with the 3 tablespoons of flour. Spread the apple mixture evenly over the prepared crust. In a small saucepan over medium heat, melt caramels, stirring frequently until smooth. Pour the melted caramels evenly over the apples. Sprinkle the reserved oat mixture over the top of the apple layer. Press down lightly.

Bake for 25 to 30 minutes in the preheated oven, until the top is golden brown and the apples are tender. Cut while slightly warm and refrigerate any leftover bars.

Spiced Apple Muffins

Ingredients

1 cup diced apple without peel
1/3 cup applesauce
3/4 cup milk
1/2 teaspoon salt
1 1/2 teaspoons baking powder
1/3 cup white sugar
1 3/4 cups all-purpose flour
1/4 teaspoon ground ginger
1/2 teaspoon ground cinnamon
1/2 teaspoon anise seed

Directions

Mix together sugar, cinnamon, ginger, and anise seeds.

In a large bowl, mix flour, baking powder, sugar mixture, salt, milk, and applesauce. Do not overbeat. Stir in diced apples. Spoon batter into 12 greased muffin cups.

Bake at 400 degrees F (205 degrees C) for 20 to 25 minutes, or until tops spring back when lightly touched. Serve after muffins have cooled a bit, about 30 minutes.

German Apple Cake I

Ingredients

2 eggs
1 cup vegetable oil
2 cups white sugar
2 teaspoons ground cinnamon
1/2 teaspoon salt
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
4 cups apples - peeled, cored and diced

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x13 inch cake pan.

In a mixing bowl; beat oil and eggs with an electric mixer until creamy. Add the sugar and vanilla and beat well.

Combine the flour salt, baking soda, and ground cinnamon together in a bowl. Slowly add this mixture to the egg mixture and mix until combined. The batter will be very thick. Fold in the apples by hand using a wooden spoon. Spread batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 45 minutes or until cake tests done. Let cake cool on a wire rack. Once cake is cool serve with a dusting of confectioners' sugar or with a Cream Cheese Frosting.

Mock Apple Pie I

Ingredients

1 recipe pastry for a 9 inch single crust pie
1 3/4 cups crushed buttery round crackers
2 teaspoons cream of tartar
2 tablespoons lemon juice
1 tablespoon lemon zest
2 cups water
2 tablespoons butter
2 cups white sugar
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 425 degrees F (220 degrees C).

Roll out half of the pastry and line one 9 inch pie plate. Place the crackers in the prepared crust.

In a saucepan, over high heat, bring water, sugar and cream of tartar to a boil and then simmer for 15 minutes. Stir in lemon juice and rind then let cool.

Pour syrup over the crackers. Dot top with butter or margarine and sprinkle with cinnamon. Roll out remaining pastry and place over pie. Trim, seal and flute edges. Slit top crust to allow steam to escape.

Bake at 425 degrees F (220 degrees C) for 30 to 35 minutes or until crust is crisp and golden. Let pie cool completely before serving.

Cranberry Apple Sauce I

Ingredients

12 ounces cranberries
6 ounces unsweetened apple juice
concentrate

Directions

In a saucepan cook cranberries and apple juice concentrate over medium heat until cranberries have burst. Chill and serve. You may also add some white sugar if the recipe isn't sweet enough for you. Only add the extra sugar one tablespoon at a time to avoid over sweetening.

Fresh Apple Omelet

Ingredients

- 2 egg whites
- 3 tablespoons white sugar
- 3 tablespoons all-purpose flour
- 1/4 teaspoon baking powder
- 1 pinch salt
- 3 tablespoons milk
- 2 egg yolks, beaten
- 1 tablespoon lemon juice
- 1 teaspoon butter
- 1 large apple - peeled, cored and thinly sliced
- 1/4 teaspoon ground cinnamon
- 1 tablespoon white sugar

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, whip egg whites with an electric mixer until foamy. Sprinkle in 3 tablespoons of sugar while continuing to whip until stiff peaks form. In a separate bowl, stir together the flour, baking powder, and salt. Mix in the milk, egg yolks, and lemon juice until well blended, then fold in the egg whites using a rubber spatula or wooden spoon.

Melt the butter in a large cast-iron (or other oven proof) skillet over medium heat. Spread the batter evenly in the pan. Layer the thinly sliced apple over the batter, and sprinkle with cinnamon and remaining sugar.

Place the skillet in the oven, and bake for 10 minutes, or until the apples are golden brown and glazed looking. Cut into wedges to serve.

Larra's Baked Spiced Apples and Oranges

Ingredients

5 apples - peeled, cored and diced
4 oranges, peeled and diced
1 cup brown sugar
3/4 cup shredded Cheddar cheese
3/4 cup chopped walnuts
3/4 cup coarsely crushed buttery round crackers
1/2 cup butter
3 tablespoons all-purpose flour
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cloves
1 teaspoon baking powder
1/4 cup liquid non-dairy creamer

Directions

Preheat the oven to 325 degrees F (165 degrees C).

In a large bowl, toss together the apples, oranges, brown sugar, Cheddar cheese, and walnuts. Spread evenly in a 9x13 inch baking dish. Sprinkle crushed crackers evenly over the fruit.

Melt the butter in a small saucepan over medium heat and whisk in flour, cinnamon, nutmeg, cloves and baking powder. Drizzle over the crackers, then drizzle the creamer over the casserole. Cover with a lid or aluminum foil.

Bake for 1 hour in the preheated oven. Remove from the oven and uncover. Stir gently to fold in the crust.

Apple Kuchen

Ingredients

1 (18.25 ounce) package yellow cake mix
1/4 cup margarine, softened
1/2 cup flaked coconut
4 large Granny Smith apples
1/2 cup white sugar
1 teaspoon ground cinnamon
1 cup sour cream
1 egg

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Peel, core, and cut each apple into 8 wedges. Set aside.

In a medium bowl, combine the cake mix, coconut and margarine until crumbly. Pat mixture lightly into prepared pan, building up the edges slightly to form a crust. Arrange the apple wedges on top.

Mix together the cinnamon and sugar and sprinkle over the apples and the cake mixture. In a small bowl, whisk together the egg and sour cream. Drizzle over the top of the cake.

Bake in the preheated oven for 35 minutes, or until the edges of the cake are golden and the apples are tender.

Apple Coleslaw

Ingredients

2 cups coleslaw mix
1 unpeeled tart apple, chopped
1/2 cup chopped celery
1/2 cup chopped green pepper
1/4 cup vegetable oil
2 tablespoons lemon juice
2 tablespoons honey
1 teaspoon celery seed

Directions

In a bowl, combine the coleslaw mix, apple, celery and green pepper. In a small bowl, whisk remaining ingredients. Pour over coleslaw and toss to coat.

Butternut Squash, Apple, Onion Au Gratin

Ingredients

Cooking spray
1/4 cup flour
1 teaspoon salt
1 pinch cinnamon
1 butternut squash - peeled, seeded and sliced
4 apples - peeled, cored and sliced
1/2 sweet onion, thinly sliced
1 cup chicken stock
1 cup shredded sharp Cheddar cheese
3 slices bacon, cooked and crumbled

Directions

Preheat oven to 350. Spray 9- x 11-inch glass baking pan with cooking spray.

Place flour, salt, and cinnamon into a large plastic bag. Add squash, apples, and onions; shake until lightly dusted.

In glass dish, layer 1/2 of squash, apples, and sweet onion. Pour 1/2 cup chicken stock over the top, then sprinkle 1/2 of cheese. Layer with remaining squash, apple, and onions. Pour remaining chicken stock over the top, and cover with foil.

Bake in preheated oven for 40 minutes.

Take out and sprinkle with bacon crumbles and remaining cheese. Return, uncovered, to oven; bake for another 5 minutes. Let sit for 5 minutes before serving.

Apple Sausage Appetizers

Ingredients

2 (20 ounce) jars unsweetened
chunky applesauce
1/2 cup packed brown sugar
2 pounds fully cooked kielbasa or
Polish sausage, cut into 1/2-inch
pieces
1 medium onion, chopped

Directions

In a bowl, combine applesauce and brown sugar. Stir in sausage and onion. Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Bake, uncovered, at 350 degrees F for 40-50 minutes or until bubbly.

Apple Butter IV

Ingredients

6 (16 ounce) jars applesauce
6 cups apple juice
8 cups white sugar
2 tablespoons ground cinnamon
2 teaspoons ground cloves
2 teaspoons ground nutmeg

Directions

In a Dutch oven or slow cooker, bring to a boil the applesauce and apple juice. Reduce heat and simmer 1 hour.

In a small bowl, mix the sugar, cinnamon, cloves and nutmeg. Stir the mixture into the simmering applesauce. Continue simmering 2 hours more, creating a thick, rich butter. Ladle the apple butter into sterile jars and refrigerate.

Grilled Cheese, Cinnamon, and Apple Sandwich

Ingredients

1 tablespoon softened butter
2 slices white bread
1 small apple - peeled, cored, and sliced
1/2 teaspoon ground cinnamon
1 slice American cheese

Directions

Place a skillet over medium heat. Spread butter evenly and completely over one side of each bread slice. Arrange the apple slices on the unbuttered side of one of the bread slices. Sprinkle the cinnamon over the apples. Place the cheese slice atop the apples. Top with the remaining bread slice with the buttered side facing outward. Lie gently into the skillet. Cook sandwich on both sides until golden brown, 2 to 3 minutes per side.

Yam and Apple Casserole

Ingredients

4 large yams
3 tablespoons butter
1 tablespoon cornstarch
1/2 cup packed brown sugar
1 1/2 cups apple juice
1 tablespoon lemon juice
1/2 teaspoon ground cinnamon
1/2 teaspoon ground allspice
3 large apples - peeled, cored and sliced

Directions

Place yams in a large saucepan with enough water to cover. Bring to a boil, and cook 30 minutes, or until tender but firm. Drain, peel, and cut into 1/3 inch thick slices.

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 9x13 inch baking dish.

In a small saucepan over medium heat, melt the butter with the cornstarch and brown sugar. Mix in the apple juice, lemon juice, cinnamon, and allspice.

Alternate layers of yams and apples in the prepared baking dish. Pour the apple juice mixture over the layers.

Cover, and bake 1 hour in the preheated oven. Remove cover, and continue baking 30 minutes. Baste frequently with the juices from the pan to prevent drying.

Blue Ribbon Apple Cake

Ingredients

3 cups all-purpose flour
2 1/4 cups sugar, divided
1 tablespoon baking powder
1/2 teaspoon salt
4 eggs
1 cup vegetable oil
1/3 cup orange juice
2 1/2 teaspoons vanilla extract
4 medium baking apples, peeled
and thinly sliced
2 teaspoons ground cinnamon
confectioners' sugar

Directions

In a mixing bowl, combine flour, 2 cups sugar, baking powder and salt. Combine eggs, oil, orange juice and vanilla; add to flour mixture and mix well. In a bowl, toss apples with cinnamon and remaining sugar. Spread a third of the batter into a greased 10-in. tube pan. Top with half the apples. Repeat layers. Carefully spread remaining batter over apples. Bake at 350 degrees F for 55-65 minutes or until a wooden pick inserted near the center comes out clean. Cool in pan 15 minutes before removing to a wire rack; cool. Dust with confectioners' sugar.

Apple and Tomato Chutney

Ingredients

2 pounds apples - peeled, cored and sliced
2 cups water
1 tablespoon mustard seed
2 pounds tomatoes, sliced
2 large onions, chopped
1 clove garlic, chopped
1/2 cup sultana raisins
3/4 cup white sugar
5 teaspoons curry powder
1 teaspoon cayenne pepper
4 teaspoons salt
2 1/2 cups malt vinegar

Directions

Place apples and water in a large saucepan. Bring to a boil, reduce heat, and cook 25 minutes, or until apples are tender, stirring occasionally. Add more water as necessary to keep the apples simmering.

Wrap mustard seed in cheesecloth, and place with apples. Mix tomatoes, onions, garlic, sultanas, sugar, curry powder, cayenne pepper, salt and vinegar into saucepan. Stir until sugar has dissolved.

Bring the mixture to a boil. Reduce heat, and simmer 3 hours, stirring occasionally, until a thick chutney remains. Remove and discard wrapped mustard seed. Seal chutney in sterile containers until serving.

Grandma's Apple Dumplings

Ingredients

2 Granny Smith apples - peeled,
cored and quartered
1 (8 ounce) can refrigerated
crescent rolls
1/8 teaspoon ground cinnamon
1/2 cup butter
3/4 cup white sugar
1 cup orange juice
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Wrap each apple piece in one crescent roll. Place seam side down in an 8x8 baking dish and sprinkle with cinnamon.

In medium saucepan, combine butter, sugar, and orange juice; bring to a boil. Remove from heat and stir in vanilla. Pour over rolls.

Bake for 30 minutes, or until pastry is golden and apples are tender. Spoon sauce over rolls when serving.

Streusel Apple Pie Topping

Ingredients

1/2 cup all-purpose flour
1/4 cup brown sugar
1/4 cup cold butter, cubed
1/4 cup chopped walnuts
1/4 cup chopped dried apples

Directions

Stir together flour and sugar in a bowl. Cut in cold butter with a pastry blender until the mixture resembles coarse crumbs. Stir in walnuts and apples.

To use, sprinkle the mixture evenly over an apple pie, and bake according to recipe directions.

Apple Pie Bars

Ingredients

2 1/2 cups all-purpose flour
2 tablespoons sugar
1/4 teaspoon salt
1 cup shortening
2 egg yolks, lightly beaten
1/3 cup milk
FILLING:
1 cup crisp rice cereal
8 cups tart apples - peeled, cored
and sliced
1 cup sugar
1 teaspoon all-purpose flour
1/2 teaspoon ground cinnamon
2 egg whites, lightly beaten
1 cup confectioners' sugar
1 tablespoon milk

Directions

In a large mixing bowl, combine the flour, sugar and salt; cut in the shortening until crumbly.

Combine egg yolks and milk; gradually add to crumb mixture, tossing with a fork until dough forms a ball. Divide in half.

On a lightly floured surface, roll each portion into a 15-in. x 10-in. rectangle. Line a 15-in. x 10-in. x 1-in. baking pan with one rectangle; sprinkle with cereal.

Arrange apples over cereal. Combine the sugar, flour and cinnamon; sprinkle over apples. Top with remaining pastry; cut slits in top. Brush with egg whites.

Bake at 350 degrees F for 50-55 minutes or until golden brown. Cool completely on a wire rack. In a bowl, combine confectioners' sugar and enough milk to achieve drizzling consistency. Drizzle over bars. Store in the refrigerator.

Fall Harvest Baked Apples

Ingredients

8 red apples, cored
1/4 cup butter
1/3 cup maple syrup
1/2 teaspoon ground cinnamon
1/3 teaspoon ground ginger
1/2 lemon, juiced
1 teaspoon vanilla extract
1/3 cup coarsely chopped walnuts
(optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Place apples in a 9x13 inch baking dish.

In a small saucepan over medium heat, combine butter, maple syrup, cinnamon, ginger, lemon juice and vanilla. Bring to a boil, and drizzle equally over apples.

Cover with foil, and bake in preheated oven for 20 minutes. Remove cover, and continue to bake for 10 minutes, or until apples are tender. Serve warm.

Somerset Pork with Cream and Apples

Ingredients

1/4 cup butter
4 boneless pork loin chops
1 teaspoon chopped fresh thyme
1 large onion, sliced into thin rings
1 clove garlic, crushed
1 Cox apple, cored and cut into thick rings
1 red apple, cored and cut into rings
1 teaspoon white sugar
salt and pepper to taste
1 1/8 cups dry hard cider
3 tablespoons heavy cream

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large heavy skillet, over medium-high heat, melt half of the butter. Fry the pork chops on both sides until a nice golden color. Transfer the chops to a 2 quart casserole dish with a lid, and sprinkle with thyme.

Melt the remaining butter in the pan, and fry the onion and garlic until tender. Transfer them to the casserole dish. Fry the apple rings in the pan for a few seconds on each side to give them color, then remove to the casserole dish. Sprinkle with sugar.

Spoon any excess fat from the frying pan and pour in the apple cider. Stir to remove any flavorful bits from the bottom. Bring the mixture to a simmer, then pour over the pork chops and apples in the dish. Season with salt and pepper.

Bake the casserole, covered for 30 to 40 minutes, or until the pork chops are cooked through. Remove the pork chops and apples to a serving platter and stir the cream into the juices. Serve sauce over pork chops.

Carrot Apple Soup

Ingredients

1 tablespoon reduced fat
margarine
8 medium carrots, thinly sliced
2 medium tart apples, peeled and
chopped
1 medium onion, chopped
1 celery rib, thinly sliced
5 cups low-sodium chicken broth
1/2 teaspoon rubbed sage
1/4 teaspoon pepper
1 bay leaf

Directions

In a large saucepan, melt the margarine. Add carrots, apples, onion and celery; cook and stir until onion is tender, about 5 minutes. Add broth, sage, pepper and bay leaf; bring to a boil. Reduce heat; cover and simmer for 20 minutes or until carrots are tender. Remove bay leaf. Cool soup for 5 minutes. Puree one-third at a time in a blender or food processor. Return to the saucepan; cover and cook over medium until heated through.

Mom's Prize Winning Raw Apple Cake

Ingredients

1 cup white sugar
1/2 cup brown sugar
2 1/4 cups all-purpose flour
1/4 teaspoon salt
1 teaspoon baking soda
2 teaspoons ground cinnamon
1/2 cup vegetable oil
2 eggs, beaten
1 cup sour milk
2 cups apples - peeled, cored and chopped

1/4 cup brown sugar
1/4 cup white sugar
1/2 cup chopped walnuts
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Make the topping by mixing together 1/4 cup brown sugar, 1/4 cup white sugar, chopped walnuts and 1/2 teaspoon cinnamon. Set aside.

In large bowl, mix together 1 cup white sugar, 1/2 cup brown sugar, flour, salt, baking soda and cinnamon. Make a well in the center, and pour in the oil, eggs and sour milk. Beat until smooth, then fold in chopped apples.

Pour batter into prepared pan. Sprinkle with topping mixture. Bake in the preheated oven for 45 minutes, or until a toothpick inserted into the center of the cake comes out clean.

Apple Pie Filling

Ingredients

18 cups thinly sliced apples
3 tablespoons lemon juice
4 1/2 cups white sugar
1 cup cornstarch
2 teaspoons ground cinnamon
1 teaspoon salt
1/4 teaspoon ground nutmeg
10 cups water

Directions

In a large bowl, toss apples with lemon juice and set aside. Pour water into a Dutch oven over medium heat. Combine sugar, cornstarch, cinnamon, salt and nutmeg. Add to water, stir well, and bring to a boil. Boil for 2 minutes, stirring constantly.

Add apples and return to a boil. Reduce heat, cover and simmer until apples are tender, about 6 to 8 minutes. Cool for 30 minutes.

Ladle into 5 freezer containers, leaving 1/2 inch headspace. Cool at room temperature no longer than 1 1/2 hours.

Seal and freeze. Can be stored for up to 12 months.

Hot Buttered Apple Cider

Ingredients

1 (16 ounce) bottle apple cider
1/2 cup pure maple syrup
1/2 cup butter, softened
1/2 teaspoon ground nutmeg
1/2 teaspoon ground allspice

Directions

In slow cooker over low heat, cook apple cider with maple syrup for 20 minutes or until steaming hot.

In a small bowl, combine butter, nutmeg and allspice. Mix well.

Pour cider into mugs and top with a teaspoon of spice butter.

Apple Crisp V

Ingredients

1 (16 ounce) jar applesauce
1/2 cup packed brown sugar
2 teaspoons ground cinnamon
1 pinch salt
18 apples, peeled, cored and sliced
1/2 cup packed brown sugar
1/2 teaspoon ground cinnamon
1/4 cup all-purpose flour
1/2 cup butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 2 quart baking dish.

In a medium bowl, mix together applesauce, 1/2 cup brown sugar, 2 teaspoons cinnamon, and salt. Place sliced apples in a large bowl. Add applesauce mixture and stir well. Spoon mixture into baking dish.

In a small bowl, mix together 1/2 cup brown sugar, 1/2 teaspoon cinnamon, and flour. Stir in melted butter or margarine. Sprinkle mixture evenly over apple filling.

Bake in preheated oven for 1 hour.

Spiced Apple-Kraut Pork

Ingredients

3 cups sauerkraut, drained
2 cups spiced applesauce
1/2 cup chicken broth
1/2 pound bacon - cooked and crumbled
1 tablespoon brown sugar
1 teaspoon dried thyme
1/2 teaspoon ground mustard
1/2 teaspoon dried oregano
1/2 teaspoon salt
1/2 teaspoon ground black pepper
7 juniper berries
4 pork chops
1 tablespoon vegetable oil
1/2 teaspoon paprika

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl combine the sauerkraut, applesauce, broth, bacon, brown sugar, thyme, mustard, oregano, salt and pepper. Stir in optional juniper berries.

In a large skillet brown the pork in oil and drain. Place pork in an ungreased 9x13 inch baking dish. Spoon sauerkraut mixture over top and sprinkle with paprika. Cover and bake at 350 degrees F (175 degrees C) for 1 1/4 hours or until meat is tender and cooked through.

Sweet Potato, Carrot, Apple, and Red Lentil Soup

Ingredients

1/4 cup butter
2 large sweet potatoes, peeled and chopped
3 large carrots, peeled and chopped
1 apple, peeled, cored and chopped
1 onion, chopped
1/2 cup red lentils
1/2 teaspoon minced fresh ginger
1/2 teaspoon ground black pepper
1 teaspoon salt
1/2 teaspoon ground cumin
1/2 teaspoon chili powder
1/2 teaspoon paprika
4 cups vegetable broth
plain yogurt

Directions

Melt the butter in a large, heavy bottomed pot over medium-high heat. Place the chopped sweet potatoes, carrots, apple, and onion in the pot. Stir and cook the apples and vegetables until the onions are translucent, about 10 minutes.

Stir the lentils, ginger, ground black pepper, salt, cumin, chili powder, paprika, and vegetable broth into the pot with the apple and vegetable mixture. Bring the soup to a boil over high heat, then reduce the heat to medium-low, cover, and simmer until the lentils and vegetables are soft, about 30 minutes.

Working in batches, pour the soup into a blender, filling the pitcher no more than halfway full. Hold down the lid of the blender with a folded kitchen towel, and carefully start the blender, using a few quick pulses to get the soup moving before leaving it on to puree. Puree in batches until smooth and pour into a clean pot. Alternately, you can use a stick blender and puree the soup right in the cooking pot.

Return the pureed soup to the cooking pot. Bring back to a simmer over medium-high heat, about 10 minutes. Add water as needed to thin the soup to your preferred consistency. Serve with yogurt for garnish.

Caramel Apple Roll-Ups

Ingredients

3/4 cup white sugar
1/2 teaspoon ground cinnamon
vegetable oil for deep frying
1/3 cup white sugar
1 teaspoon ground cinnamon
2 apples - peeled, cored and diced
1 (8 ounce) package cream cheese, at room temperature
2 tablespoons caramel ice cream topping
1/2 teaspoon vanilla extract
9 (7 inch square) egg roll wrappers
1 tablespoon cornstarch
1 tablespoon water

Directions

In a shallow dish, mix together 3/4 cup of white sugar and 1/2 teaspoon of cinnamon. Set aside. Heat oil in a deep fryer or electric skillet to 375 degrees F (190 degrees C).

In a separate bowl, mix together 1/3 cup of white sugar, 1 teaspoon of cinnamon and cream cheese until smooth. Mix in the vanilla and caramel ice cream topping, then fold in the apples. Lay out the egg roll wrappers on a clean surface. Place 3 tablespoons of filling onto the center of each one. Mix together the cornstarch and water; brush the edges of the egg roll wrappers. Roll up according to package directions.

Fry the rolls in hot oil until golden brown, 4 to 6 minutes. Remove and drain briefly, then roll in the shallow dish of cinnamon sugar while still hot. Serve hot and enjoy.

Stuffed Apples with Custard Sauce

Ingredients

1 cup chopped walnuts
1 cup raisins
1/2 cup sugar
1/4 cup butter or margarine,
melted
8 medium unpeeled tart apples
1/2 cup water
CUSTARD SAUCE:
1/2 cup sugar
1 tablespoon all-purpose flour
1/8 teaspoon salt
1 cup milk
1 cup whipping cream
4 egg yolks, lightly beaten
1/4 teaspoon vanilla extract

Directions

In a blender or food processor, combine the walnuts, raisins and sugar; cover and process until ground. Stir in butter; set aside. Core apples and remove enough pulp to leave a 1-in. shell. Fill each apple with about 1/4 cup nut mixture. Place in a greased shallow 3-qt. baking dish. Pour water around apples. Bake, uncovered, at 375 degrees F for 50-60 minutes or until tender. Meanwhile, for custard sauce, combine the sugar, flour and salt in a saucepan. Gradually stir in milk and cream until smooth. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Remove from the heat. Stir a small amount of hot milk mixture into egg yolks; return all to the pan, stirring constantly. Bring to a gentle boil; cook and stir for 2 minutes. Remove from the heat; stir in vanilla. Cool. Serve over warm apples. Refrigerate any leftovers.

Apple Fruit Bread

Ingredients

1 1/2 cups all-purpose flour
3/4 cup sugar
3/4 teaspoon baking soda
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cinnamon
1/4 teaspoon salt
1 egg, lightly beaten
1/3 cup apple juice
1 large tart apple - peeled and coarsely chopped
1/4 cup raisins
1/4 cup chopped walnuts
1/4 cup maraschino cherries, halved

Directions

In a bowl, combine the flour, sugar, baking soda, nutmeg, cinnamon and salt. Combine egg and apple juice; stir into dry ingredients. Fold in apple, raisins, walnuts and cherries. Transfer to a greased 8-in. x 4-in. x 2-in. loaf pan.

Bake at 350 degrees F for 50-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

Apple Spice Rice

Ingredients

3 tablespoons butter
1 cup long grain rice
1/2 cup finely chopped onion
1 clove garlic, minced
1 small tart apple - peeled, cored
and diced
1/2 cup golden raisins
1 1/2 cups chicken broth

Directions

Melt butter in a saucepan over medium heat. Stir in rice, onion, garlic, apple and raisins. Saute for 3 to 4 minutes. Stir in chicken broth, and bring to a boil. Reduce heat, cover, and simmer for 16 to 18 minutes, or until liquid is absorbed.

Apple Dumplings II

Ingredients

2 1/2 cups all-purpose flour
1 pinch salt
3/4 cup unsalted butter
4 tablespoons cold water

1/4 cup butter
1/2 cup brown sugar
1/2 teaspoon ground cinnamon
7 apples -- peeled, cored, and chopped
1 egg white, beaten
1 1/2 tablespoons white sugar

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a 9x13 inch baking dish.

To Make Dough: Combine flour and salt in food processor, then add 3/4 cup of butter and process until blended. Add water 1 tablespoon at a time pulsing only until dough forms a ball. Wrap the dough in plastic wrap and chill for 30 minutes, or up to 1 day if time allows.

To Make Filling: In a large bowl, cream together remaining 1/4 cup butter and brown sugar. Stir in chopped apples.

Roll out dough into a rectangle approximately 12x18 inches in size. Spread filling onto dough, then roll dough up starting at longest side. Cut into 2 inch pieces and place each dumpling into baking dish. Brush top of dough with egg white and sprinkle with sugar.

Bake in preheated oven for 30 to 40 minutes, or until dough is brown. Let set for 15 minutes.

Olivia's Applesauce Cake

Ingredients

1 cup butter, room temperature
1 cup sugar
2 eggs
3 1/2 cups sifted all-purpose flour
1 teaspoon baking soda
Pinch salt
1 teaspoon cinnamon
2 teaspoons cloves
2 teaspoons nutmeg
1 cup chopped walnuts
2 cups raisins
2 cups unsweetened applesauce

Directions

Cream butter and sugar together until light and fluffy. Add eggs; beat well. Set aside. Sift together flour, baking soda, salt and spices. Remove 1/2 cup of flour mixture and stir into nuts and raisins. Set both aside. Alternately stir flour mixture and applesauce into creamed mixture. Mix well. Add nuts and raisins; stir to blend. Pour batter into greased and floured bundt cake pan. bake at 350 degrees F for 65-75 minutes, or until cake tests done when wooden pick is inserted near center. Cool in pan 10 minutes; turn out on rack to complete cooling.

Apple Crunch Pie II

Ingredients

8 Macintosh apples - peeled,
cored and chopped
1/4 cup white sugar
1/2 teaspoon ground cinnamon
1/2 teaspoon ground allspice
3/4 cup rolled oats
1/2 cup brown sugar
1/4 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
1/2 cup butter
3/4 cup chopped pecans
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, combine apples, white sugar, 1/2 teaspoon cinnamon and allspice. Pour filling into pie shell.

In a medium bowl, combine oatmeal, brown sugar, nutmeg and 1/2 teaspoon cinnamon. Cut in the butter and mix with fingers until crumbly. Spoon over the top of the apples. Sprinkle top with pecans.

Bake in the preheated oven for 45 minutes, or until golden brown.

Apple Flavored Pot Roast

Ingredients

1 (3 pound) boneless beef chuck roast
1 (12 fluid ounce) can frozen apple juice concentrate, thawed
1 dash soy sauce
3 cloves garlic, chopped
1 (1 ounce) envelope dry onion soup mix
3 baking potatoes, peeled and diced
2 carrots, peeled and sliced

Directions

Preheat the oven to 325 degrees F (165 degrees C).

Place the roast in a roasting pan or large casserole dish. Fill the dish with about 1/2 inch of water, then stir in the apple juice concentrate. Sprinkle soy sauce over the top of the roast. Make several small slits in the roast and stuff pieces of garlic into them. Season the roast with onion soup mix. Cover with aluminum foil or a lid.

Bake for 2 hours in the preheated oven, then remove from the oven and add the carrots and potatoes. Cover again, and continue to cook for an additional 2 hours, or until roast is fork tender.

Dutch Apple Cake

Ingredients

1/2 cup shortening
1 cup white sugar
1 egg
1 1/2 teaspoons vanilla extract
1 1/2 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon salt
3/4 cup milk
2 apples - peeled, cored and cut into eighths
1/4 cup white sugar
1 teaspoon ground cinnamon

Directions

Sift flour with baking powder and salt.

In a large bowl, cream shortening and 1 cup sugar until light. Beat in egg and vanilla until fluffy. Add sifted ingredients to the creamed mixture alternately with milk, beginning and ending with the sifted ingredients. Spread the batter into a greased 7 x 11 inch baking pan.

Place apple pieces in rows on the batter with the sharp edges pressed in slightly. Sprinkle 1/4 cup sugar and cinnamon on top.

Bake at 350 degrees F (175 degrees C) for about 50 to 60 minutes, or until the apples are tender and the cake tests done.

Baked Pork Chops with Apple Raisin Stuffing

Ingredients

1 cup applesauce
1/2 cup water
2 tablespoons margarine or butter
1 stalk celery, chopped
2 tablespoons raisins
4 cups Pepperidge Farm® Herb Seasoned Stuffing
4 boneless pork chops, 3/4-inch thick
paprika or ground cinnamon
apple slices for garnish

Directions

Mix applesauce, water, margarine, celery and raisins. Add stuffing. Mix lightly. Spoon into 2-quart shallow baking dish. Arrange chops over stuffing. Sprinkle paprika over chops.

Bake at 400 degrees F for 35 minutes or until chops are no longer pink. Garnish with apple slices.

Orange-Pecan Baked Apples

Ingredients

6 medium baking apples, cored
1/4 cup orange marmalade
2 tablespoons finely chopped
pecans
Ground cinnamon
ground nutmeg

Directions

Place apples in a shallow ungreased baking pan; add a small amount of water to pan. In a small bowl, combine marmalade and pecans; mix well. Fill center of apples with marmalade mixture; sprinkle with cinnamon and nutmeg. Bake, uncovered, at 350 degrees F for 60-70 minutes or until apples are tender.

Apple Butterscotch Bars

Ingredients

1 1/2 cups self-rising flour
1 1/2 cups old-fashioned oats
1/2 cup white sugar
2/3 cup brown sugar
1 cup butter, softened
2/3 cup apple jelly
1/4 cup chopped cashews
1 (11 ounce) package
butterscotch chips

Directions

Preheat an oven to 375 degrees F (190 degrees C). Grease the bottom of a 9 inch square baking dish.

Mix the flour, oats, white sugar, and brown sugar in a large bowl. Cut the butter into the flour mixture until the mixture is crumbly. Set aside 3/4 cup of the mixture and press the rest into the bottom of the prepared dish. Spread the top with the apple jelly.

Stir the reserved flour mixture and the cashews together in a bowl; sprinkle over the apple jelly. Scatter the butterscotch chips over the cashew mixture.

Bake in the preheated oven until golden brown; 30 to 35 minutes. Allow to cool completely before cutting into bars.

Stuffed Pork Chops with Gorgonzola and Apple

Ingredients

1 tablespoon butter
1/2 tablespoon dried thyme
1/2 cup chopped Granny Smith apples
ground black pepper to taste
1/4 cup Gorgonzola cheese at room temperature, crumbled

2 thick cut pork chops

1/2 teaspoon olive oil
2 cloves garlic
1/4 cup Gorgonzola cheese
3 tablespoons dry sherry
1/8 cup heavy cream
1/2 cup chicken broth
salt and pepper to taste

Directions

Preheat oven to 375 degrees F (190 degrees C).

To make the apple stuffing: In a saute pan or skillet on medium heat, melt the butter and saute thyme, chopped apples, salt and pepper together until the apples are completely softened; about 15 to 20 minutes.

Place the apple mixture in a bowl and mix in 1/4 cup Gorgonzola cheese. The cheese should liquefy into the stuffing within a couple of minutes.

To prepare the pork chops: Butterfly the pork chops by slicing them parallel to the plane of the chop from the fat side to the bone. Stuff each one with about 2 to 3 tablespoons of the apple mixture.

Bake the chops for about 1 hour. Place the chops on a rack with the two stuffing sides pressed together to hold the stuffing inside the chops.

To make the sauce: Heat the oil in a saute pan or skillet on medium heat, then saute the garlic until transparent, and the cheese until slightly melting. Immediately add the sherry, let cook for a minute until combined, then add the cream and 1/4 cup of the chicken stock, salt and pepper. Stir until well blended. Stir occasionally and reduce the liquid on medium high heat until the sauce begins to toast/caramelize and turn darker brown. Add the remaining 1/4 cup chicken stock, reincorporate the cheese and continue reducing until there is just 1/4 to 1/2 cup of thick liquid remaining.

Hot Cinnamon Candy Covered Apples

Ingredients

1/2 cup confectioners' sugar
6 apples
2 cups water
2 cups white sugar
2 cups light corn syrup
1 tablespoon red food coloring
1 teaspoon cinnamon oil

Directions

Line a cookie sheet with aluminum foil and sprinkle it with confectioners' sugar.

Remove stems from apples and rinse them thoroughly. Spear each apple through the bottom with a rounded wooden craft stick. Dry thoroughly and set aside.

In a large saucepan bring water, sugar and corn syrup to a boil. Reduce heat to medium-high. Continue to boil, stirring so as not to burn, until mixture reaches 300 degrees F (150 degrees C). Remove from heat, and while stirring, add food coloring and cinnamon oil.

Working quickly, dip each apple into the candy mixture, coating well. Place apples on prepared cookie sheet to cool. Refrigerate for 2 hours.

Baked Chicken with Apple Stuffing

Ingredients

2 cups milk
3 eggs
1 tablespoon water
1 cup dry bread crumbs
4 skinless, boneless chicken breast halves
1 Red Delicious apple, cored and diced
1 (8 ounce) package dry bread stuffing mix
2 cups apple juice, or as needed
2 tablespoons butter, or as needed
1 Red Delicious apple - peeled, cored and diced

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Pour the milk into a shallow bowl. In a separate bowl, whisk together the eggs and water. Place the bread crumbs in a shallow dish or on a plate. Dip the chicken breast halves into the milk, then into the egg, then press into the bread crumbs to coat. Place on a plate, and set aside.

Prepare the stuffing mix according to the package directions, but substituting apple juice for the water. When bringing the juice and butter to a boil, add the diced apple with peel to the pan. Stir in the stuffing mix until the liquid is absorbed. Transfer the stuffing to a baking dish, and top with the pieces of the remaining apple. Place the chicken breasts on top of the stuffing, and cover with aluminum foil.

Bake for 45 to 50 minutes, or until the chicken juices run clear.

Cabbage and Apple Slaw

Ingredients

1/2 cup plain yogurt
1/4 cup sour cream
2 teaspoons honey
2 cups shredded red cabbage
1 Granny Smith apple - peeled,
cored and chopped
3 tablespoons minced onion
1/4 cup chopped parsley
salt and pepper to taste

Directions

In a salad bowl, combine and whisk together the yogurt, sour cream and honey. Refrigerate until chilled.

Add the cabbage, apple, onion, parsley, and salt and pepper to taste. Mix well and serve chilled.

Apple Orchard Punch

Ingredients

1 (32 fluid ounce) bottle apple juice, chilled
1 (12 fluid ounce) can frozen cranberry juice concentrate
1 cup orange juice
1 1/2 liters ginger ale
1 apple

Directions

In a large punch bowl, combine apple juice, cranberry juice concentrate and orange juice. Stir until dissolved, then slowly pour in the ginger ale.

Thinly slice the apple vertically, forming whole apple slices. Float apple slices on top of punch.

Sauteed Apples and Raisins

Ingredients

4 large tart apples, peeled and cored
1/4 cup butter or margarine
2 teaspoons cornstarch
1/2 cup water
1/2 cup packed brown sugar
1/4 cup golden raisins
1 teaspoon lemon juice

Directions

Cut apples in half and then into 1/4-in.-thick slices. Melt butter in a large skillet; add apples. Cook and stir over medium heat for 6-7 minutes or until almost tender. Dissolve cornstarch in water; add to skillet. Add brown sugar and raisins; bring to a boil. Boil for 2 minutes, stirring constantly. Remove from the heat; stir in lemon juice. Serve warm.

Pheasant Breast Stuffed with Apples in a Cider

Ingredients

3 apples - peeled, cored and chopped
1/4 cup water
1 tablespoon chopped fresh thyme
2 tablespoons white sugar
salt and ground black pepper to taste
1 cup bread crumbs
3/4 cup chicken stock
4 boneless, skinless pheasant breast halves
8 bacon strips
1 cup onion, finely chopped
3/4 cup apple cider vinegar
1 (16 ounce) can pitted prunes, chopped
3/4 cup heavy cream

Directions

Place the apples into a small saucepan with the water, thyme, sugar, and salt. Bring to a boil over high heat, then reduce the heat to medium and simmer until the apples have softened and cooked down to a chunky applesauce, about 15 minutes. Remove the applesauce from the heat and stir in the breadcrumbs.

Preheat oven to 400 degrees F (200 degrees C).

Prepare the pheasant breasts to be stuffed by cutting a pocket horizontally into each breast. Spoon the apple and bread crumb stuffing into each breast. Wrap each breast with two strips of bacon and place them into a baking dish with the chopped onion. Pour the chicken stock over the pheasant breasts and season with salt and pepper.

Roast the pheasant breasts in the preheated oven until well done and the juices from the meat run clear, 30 to 35 minutes.

Remove the breasts from the baking dish and cover with aluminum foil. Pour the juices from the baking dish into a small saucepan with the cider vinegar and prunes; bring to a boil over high heat. Stir in the cream and continue to boil until thickened.

Slice the breasts diagonally and fan out on the serving platter, spoon the prune sauce over the slices to serve.

Apple Zucchini Bread

Ingredients

4 cups all-purpose flour
1 tablespoon baking soda
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon salt
5 eggs
1 1/2 cups vegetable oil
2 cups sugar
1 cup packed brown sugar
1 tablespoon vanilla extract
2 cups shredded, unpeeled zucchini
1 cup peeled, shredded fresh apple
1 1/2 cups chopped pecans

Directions

In a large bowl, combine flour, baking soda, cinnamon, nutmeg and salt. In another bowl, beat eggs. Add oil, sugars and vanilla. Pour over dry ingredients; mix well. Stir in zucchini, apples and pecans (batter will be stiff). Spoon into three greased 8-in. x 4-in. x 3-in. loaf pans. Bake at 350 degrees F for 50-55 minutes or until done. Cool in pans for 10 minutes before removing to a wire rack to cool completely.

Candied Apples I

Ingredients

8 apples
3 cups white sugar
1/2 cup white corn syrup
1/2 cup water
8 cinnamon red hot candies
1 teaspoon red food coloring

Directions

Insert a wooden craft stick into the bottom of each apple. Butter a baking sheet and set aside.

Combine sugar, corn syrup and water in a heavy saucepan over medium heat. Heat, without stirring, to 270 to 290 degrees F (132 to 143 degrees C), or until a small amount of syrup dropped into cold water forms hard but pliable threads. Remove from heat and stir in candies and food coloring until just mixed.

Holding each apple by its stick, quickly twirl in syrup, tilting pan to cover apple. Lift out of syrup, turning to allow drips to adhere to apple. Place apples on prepared baking sheet to cool completely.

Cranberry Apple Gelatin Mold

Ingredients

1 (16 ounce) can whole cranberry sauce
1 (3 ounce) package raspberry flavored gelatin mix
1 cup water
1/4 teaspoon salt
1 cup lemon yogurt
2 apples, cored and diced with peel
2 large orange, peeled, sectioned, and cut into bite-size
1/2 cup chopped walnuts

Directions

In a saucepan, heat cranberry sauce and water until sauce melts. Add gelatin and stir until gelatin dissolves. Remove from heat. Stir in the apples, oranges, walnuts and yogurt.

Pour mixture into a fancy gelatin mold or a nice bowl and chill overnight before serving.

Aunt Hazel's Apple Oatmeal Cookies

Ingredients

3/4 cup packed brown sugar
1/2 cup butter, softened
2 cups rolled oats
2 teaspoons ground cinnamon
1/2 teaspoon salt
1/2 cup chopped walnuts
2 eggs
1 teaspoon vanilla extract
1 cup all-purpose flour
1/2 teaspoon baking soda
1 apple - peeled, cored and shredded
1/2 cup confectioners' sugar
1 tablespoon milk

Directions

Preheat oven to 375 degrees F.

Mix together brown sugar and margarine until light and fluffy.

Beat in eggs and vanilla.

Mix in the rest of the ingredients, except for powdered sugar and milk. Stir until well blended.

Drop on cookie sheet and bake 9 to 12 minutes.

Mix powdered sugar and milk in small bowl and drizzle over cooled cookies.

Sauerkraut Apple Cake

Ingredients

2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1 1/2 cups white sugar
2 tablespoons molasses
4 eggs
1 cup vegetable oil
16 ounces sauerkraut, drained
and rinsed
1 apple - peeled, cored and finely
chopped
1 cup chopped pecans

Directions

Whisk together flour, baking powder, baking soda, salt, and spices.

In a large bowl, combine oil, molasses, and sugar with an electric mixer. Mix in eggs. Blend in dry ingredients. Stir in sauerkraut, apples, and nuts by hand. Pour batter into a greased and floured 9 x 13 inch pan.

Bake at 325 degrees F (165 degrees C) for 35 minutes. Remove from oven, and cool on a wire rack.

Chunky Raspberry Applesauce

Ingredients

4 apples - peeled, cored and quartered
3/4 cup raspberry or raspberry blend juice
1/4 teaspoon ground cinnamon
6 tablespoons Smucker's® Red Raspberry Preserves

Directions

In a medium saucepan, combine apples, raspberry juice, and cinnamon. Bring to a boil. Reduce heat; cover and simmer 20 minutes, stirring occasionally, until apples are tender when pierced with a fork. Melt preserves in a small saucepan or microwave in a small bowl. Strain to remove seeds; set aside. With electric mixer, beat apple mixture lightly to form a chunky sauce. Stir in preserves. Serve warm, or cover and refrigerate until serving time.

No Sugar Apple Pie

Ingredients

3 tablespoons cornstarch
1 tablespoon ground cinnamon
12 ounces unsweetened apple
juice concentrate
6 cups thinly sliced apples
1 recipe pastry for a 9 inch double
crust pie

Directions

Preheat oven to 350 degrees F (175 degrees C).

Whisk together the cornstarch, cinnamon and 1/4 of the apple juice.

In a saucepan over medium heat, simmer the apples in the remaining apple juice until tender. Add the cornstarch mixture and stir until thickened.

Pour into bottom crust and cover with top crust. Bake for 45 minutes.

Spicy Apple Cake

Ingredients

1/2 cup shortening
1 cup brown sugar
1/4 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 cup milk
2 cups apple - peeled, cored, and chopped
1/4 cup shortening
2 cups sifted confectioners' sugar
1/4 teaspoon ground cinnamon
1 pinch ground nutmeg
1/4 cup evaporated milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch square pan. Sift together the flour, baking powder, baking soda, salt, cinnamon and nutmeg. Set aside.

In a large bowl, cream together the shortening, brown sugar and white sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the milk, mixing just until incorporated. Stir in the chopped apples.

Spread batter evenly in prepared pan. Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make the frosting: In a medium bowl, combine 1/4 cup shortening, confectioners' sugar, cinnamon and nutmeg. Beat until light and creamy. Beat in the milk, one tablespoon at a time, until desired spreading consistency is achieved. Spread over top of cooled cake.

Applesauce Raisin Cake

Ingredients

- 4 cups all-purpose flour
- 2 teaspoons baking soda
- 2 teaspoons ground cinnamon
- 1 teaspoon ground cloves
- 1 teaspoon ground nutmeg
- 1 cup butter
- 2 cups white sugar
- 2 eggs
- 2 1/2 cups applesauce
- 1 1/2 cups chopped walnuts
- 2 cups raisins

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 9x13 inch pan. Mix together the flour, baking soda, cinnamon, cloves and nutmeg. Set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time. Beat in the flour mixture alternately with the applesauce. Fold in the walnuts and raisins. Pour batter into prepared pan.

Bake in the preheated oven for 40 to 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Apple Pan Chicken

Ingredients

1 tablespoon vegetable oil
1 onion, chopped
1 clove garlic, crushed
4 boneless, skinless chicken breast halves
3 apples - peeled, cored and sliced
3 tablespoons dried currants
3 tablespoons pine nuts (optional)
1/3 cup apple juice
1 1/2 teaspoons dried thyme
1 1/2 teaspoons chopped fresh parsley
1 jalapeno pepper, seeded and chopped (optional)
salt and pepper to taste

Directions

Heat oil in a large heavy skillet over medium heat. Saute onions and garlic until soft and translucent. Move the onions to the side, and brown chicken breasts 4 minutes on each side. Top chicken with apples, currants and pine nuts. Pour in apple juice. Season with thyme, parsley, jalapeno, salt and pepper. Cover, reduce heat, and simmer for 15 to 20 minutes, or until apples are cooked and chicken is no longer pink.

Pumpkin-Apple Muffins with Streusel Topping

Ingredients

2 1/2 cups all-purpose flour
2 cups sugar
1 tablespoon pumpkin pie spice
1 teaspoon baking soda
1/2 teaspoon salt
2 eggs, lightly beaten
1 cup canned pumpkin
1/2 cup vegetable oil
2 cups finely chopped peeled apples

TOPPING:

1/4 cup sugar
2 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
1 tablespoon butter or margarine

Directions

In a large bowl, combine flour, sugar, pumpkin pie spice, baking soda and salt. Combine eggs, pumpkin and oil; stir into dry ingredients just until moistened. Fold in apples. Fill greased or paper-lined muffin cups three-fourths full. For topping, combine sugar, flour and cinnamon. Cut in butter until mixture resembles coarse crumbs; sprinkle 1 teaspoon over each muffin. Bake at 350 degrees F for 30-35 minutes or until muffins test done. Cool in pan 10 minutes before removing to a wire rack.

Apple 'n' Pepper Saute

Ingredients

3 medium sweet peppers,
julienned
1 small red onion, sliced and
separated into rings
1 medium apple, sliced
2 tablespoons olive or canola oil
1 tablespoon reduced-sodium soy
sauce
2 garlic cloves, minced
1/4 teaspoon dried rosemary,
crushed
1/4 teaspoon dried basil

Directions

In a large nonstick skillet, saute the peppers, onion and apple in oil until crisp-tender. Stir in the soy sauce, garlic, rosemary and basil. Cook and stir until heated through.

Apple Walnut Salad

Ingredients

3/4 cup brown sugar
1 teaspoon ground cinnamon
1 (8 ounce) package cream cheese, softened
1 (6 ounce) container nonfat plain yogurt
1 teaspoon vanilla
6 large apples - peeled, cored and chopped
1 1/2 cups chopped walnuts
1 cup dried cranberries
1/4 cup chopped walnuts

Directions

Combine the brown sugar and cinnamon in a large bowl. Whisk in the softened cream cheese, yogurt, and vanilla until smooth.

Stir the apples, 1 1/2 cups of walnuts, and the dried cranberries into the cream cheese mixture until well coated.

Spoon salad into a serving bowl and garnish with the remaining 1/4 cup of chopped walnuts. Keep chilled until serving.

Apple Curry Turkey Pita

Ingredients

2 tablespoons olive oil
1 cup sliced onion
2 tablespoons lemon juice
1/2 pound cooked turkey, cut into chunks
1 tablespoon curry powder, or to taste
1 medium apple, cored and thinly sliced
3 pita bread rounds
1/2 cup plain yogurt

Directions

Heat oil in a skillet over medium-high heat. Stir in onion and lemon juice. Cook until onion is tender. Mix in turkey, season with curry powder and continue cooking until heated through.

Remove from heat. Stir in apple. Stuff pitas with the mixture. Drizzle with yogurt to serve.

Best Apple Pie

Ingredients

1 recipe pastry for a 9 inch double crust pie
2 tablespoons all-purpose flour
1/4 teaspoon salt
1/2 teaspoon ground cinnamon
9 apples - peeled, cored and sliced
1 tablespoon lemon juice
1 tablespoon butter

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a large bowl mix together flour, salt, and cinnamon. Add apples and lemon juice. Toss until apples are thoroughly coated. Allow to sit for 10 minutes.

Pour apples into pastry-lined pie plate. Dot with butter or margarine. Cover with top pastry. Seal edges and cut steam vents in top pastry.

Bake in preheated oven for 35 to 45 minutes, until crust is golden brown.

Apple Almond Crunch Salad

Ingredients

1 (10 ounce) package mixed salad greens
1/2 cup slivered almonds
1/2 cup crumbled feta cheese
1 cup tart apple, cored and chopped
1/4 cup sliced red onion
1/4 cup golden raisins
1 cup raspberry vinaigrette salad dressing

Directions

In a large salad bowl, combine the salad greens, almonds, feta cheese, apple, red onion and raisins. Toss to blend. Apply salad dressing to individual servings.

Autumn Apple Tart

Ingredients

1 1/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 tablespoon sugar
1/2 cup cold butter
1 egg, beaten
2 tablespoons milk
6 medium tart apples, peeled and cut into 1/4-inch slices

TOPPING:

1/3 cup sugar
4 1/2 teaspoons all-purpose flour
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
2 tablespoons cold butter

Directions

In a medium bowl, combine the flour, baking powder, salt and sugar. Cut in butter until mixture resembles fine crumbs. Combine egg and milk; gradually add to flour mixture, tossing with a fork until dough forms a ball.

With lightly floured hands, press dough onto the bottom and up the sides of a 12-in. fluted tart pan with removable bottom. Arrange apple slices in a circular pattern over dough, starting at the outer edge and overlapping slices.

For topping, combine the sugar, flour and spices in a small bowl. Cut in butter until crumbly. Sprinkle over apples. Bake at 350 degrees F for 50-60 minutes or until apples are tender. Serve warm or cold.

Black Bean and Granny Smith Apple Salad

Ingredients

1 tablespoon canola oil
1 onion, diced
1 red bell pepper, chopped
2 teaspoons ground cumin
1/2 teaspoon salt
1/8 teaspoon cayenne pepper
2 (15 ounce) cans black beans,
rinsed and drained
2 Granny Smith apples, unpeeled,
cored, and chopped
2 tablespoons lemon juice
2 tablespoons chopped fresh
cilantro

Directions

Heat the canola oil in a skillet over medium heat. Cook and stir the onion and red bell pepper in the hot oil until the onion has softened and turned translucent, about 5 minutes; season with cumin, salt, and cayenne pepper. Scrape into a mixing bowl; stir in the black beans, apples, lemon juice, and cilantro. Refrigerate until cold before serving.

Apple Coconut Bread

Ingredients

3 cups all-purpose flour
4 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 tablespoon ground nutmeg
1 1/2 tablespoons ground cinnamon
3/4 cup soy milk
1 tablespoon vanilla extract
1/2 cup butter or margarine, melted
3 apples, cored and chopped
1/2 cup sweetened dried cranberries (optional)
1 cup flaked coconut

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan.

In a large bowl, stir together the flour, baking powder, baking soda, salt, nutmeg and cinnamon. Make a well in the center, and pour in the soy milk, vanilla and melted butter. Stir just until dry ingredients are moistened. Mix in the apples, dried cranberries and most of the coconut. Reserve a small handful for sprinkling over the top of the loaf. Pour into the prepared loaf pan, and sprinkle reserved coconut on top.

Bake for 40 to 45 minutes in the preheated oven, until a knife inserted into the loaf comes out clean. Cool for at least 5 minutes before removing from the pan.

Apple Pie Filling II

Ingredients

5 cups thinly sliced apples
1 cup white sugar
2 tablespoons quick-cooking
tapioca
1/2 teaspoon ground cinnamon
1 teaspoon lemon juice

Directions

Combine apples and sugar in a large saucepan. Mix together, then let stand until juice starts to be released from apples. Place over medium-high heat and stir frequently until mixture comes to a boil. Boil hard 1 minute, continuing to stir frequently.

Mix tapioca, cinnamon, and lemon juice into apples. Boil hard for 1 minute more, continuing to stir. Pack mixture into a sterilized quart jar, a spoonful at a time, ensuring that there are no air bubbles in mixture. Secure sterilized lid.

Place a rack in the bottom of a large stock pot and fill halfway with boiling water. Carefully lower jar into pot using a holder. If processing more than one jar, leave a 2 inch space between jars. Add more boiling water if necessary, until tops of jars are covered by 2 inches of water. Bring water to a full boil, then cover and process for 30 minutes.

Remove jars from pot and place on cloth-covered or wood surface, several inches apart, until cool. Once cool, press top of each lid with finger, ensuring that seal is tight (lid doesn't move up or down at all). Can be stored up to one year.

Cream Cheese Apple Muffins

Ingredients

1 (3 ounce) package cream cheese, softened
3/4 cup sugar
2 eggs
1/2 cup milk
1/4 cup butter or margarine, melted
1 tablespoon lemon juice
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup peeled, diced tart apples
1/2 cup bran flakes cereal
TOPPING:
1 1/2 teaspoons sugar
1 teaspoon ground cinnamon

Directions

In a mixing bowl, combine the cream cheese, sugar, eggs, milk, butter, lemon juice and vanilla; beat until smooth. Combine the flour, baking powder, baking soda and salt; stir into cream cheese mixture just until moistened. Fold in apples and bran flakes.

Fill greased or paper-lined muffin cups two-thirds full. Combine topping ingredients; sprinkle over batter. Bake at 375 degrees F for 20-25 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack.

Cocoa Apple Cake

Ingredients

3 eggs
2 cups white sugar
1 cup butter, softened
1/2 cup water
2 1/4 cups all-purpose flour
2 tablespoons cocoa
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ground allspice
1/2 cup semisweet chocolate chips
2 cups grated apple
1 tablespoon vanilla extract

Directions

Cream together until fluffy the eggs, sugar, butter or margarine, and water.

In another bowl, sift together the flour, cocoa, baking soda, and spices.

Add dry ingredients to creamed mixture and mix well.

Fold in chocolate chips, apple, and vanilla extract. Stir until these ingredients are evenly distributed.

Spoon into greased, floured 10 inch bundt or loose bottom tube pan.

Bake at 325 degrees F (165 degrees C) for 60 to 70 minutes until cake tests done.

Apple Roll-Ups

Ingredients

3 Granny Smith apples - peeled,
cored and chopped
3/4 teaspoon ground cinnamon
1/4 cup white sugar
12 (7 inch square) egg roll
wrappers
1/4 cup butter, melted
1 teaspoon cornstarch
2 teaspoons water
2 tablespoons milk
1 tablespoon white sugar

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheet.

In a medium-size mixing bowl, toss together the apples, cinnamon and sugar. On a clean dry surface, lay out egg roll wrappers. Brush each one lightly with butter to within 1/2 inch of the sides. spread about 1/4 cup of the apple mixture onto the buttered area. Combine the cornstarch and water, brush top edge with the mixture. Fold the wrapper around the filling, and roll up to seal. Place onto the prepared cookie sheet, seam side down. Brush the tops with milk and sprinkle with sugar.

Bake for 15 to 18 minutes in the preheated oven, until golden and crisp.

Apple Butter Pie

Ingredients

1/2 cup apple butter
1 egg, lightly beaten
1/2 cup sugar
1 tablespoon all-purpose flour
2 cups evaporated milk
Ground cinnamon
1 (9 inch) unbaked pastry shell

Directions

In a bowl, combine apple butter, egg, sugar, flour and milk; mix well. Pour into the pie shell; sprinkle with cinnamon. Bake at 425 degrees F for 10 minutes. Reduce temperature to 350 degrees F; bake 35 minutes more or until a knife inserted near the center comes out clean. Cool on a wire rack. Store in the refrigerator.

Tangy Baked Apples

Ingredients

3 medium tart apples, cored
2 teaspoons lemon juice
1/3 cup packed brown sugar
1/3 cup ketchup
2 tablespoons butter or margarine,
softened
2 tablespoons prepared
horseradish
1/4 cup water

Directions

Cut apples in half; brush with 1 teaspoon lemon juice. Place in an ungreased 11-in. x 7-in. x 2-in. baking dish. Combine the brown sugar, ketchup, butter, horseradish and remaining lemon juice. Top each apple half with 2 tablespoons ketchup mixture. Pour water around apples.

Bake, uncovered, at 325 degrees F for 30 minutes or until apples are tender. Serve warm.

Applesauce Walnut Bars

Ingredients

2 (1 ounce) squares unsweetened chocolate, chopped
1 cup all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 cup shortening
1 1/4 cups white sugar
2 eggs
1/2 cup applesauce
1 teaspoon vanilla extract
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 13x9 inch baking pan.

Melt chocolate in the microwave or in a bowl over a pan of simmering water. Stir frequently until smooth. Remove from heat, and let cool.

Cream together the shortening and sugar until smooth. Beat in the eggs one at a time, stirring constantly until well blended. In a separate bowl, mix together applesauce, melted chocolate and vanilla. Add to the egg mixture, stirring until smooth.

Combine the flour, baking powder, cinnamon and salt; gradually stir into the batter. Fold in chopped walnuts. Spread evenly into the prepared pan.

Bake for 20 to 25 minutes in the preheated oven, or until a toothpick inserted in the middle of cake comes out clean. Let cool in pan before cutting.

Cranberry Apple Stuffed Pork Loin

Ingredients

1 cup chicken flavored dry stuffing mix
1/2 cup water
1 (3 pound) boneless pork loin roast
1 cup chopped apple
1/3 cup dried cranberries
1/3 cup chopped toasted pecans
1/4 cup finely chopped onion
salt and black pepper to taste

Directions

Preheat an oven to 325 degrees F (165 degrees C). Combine the stuffing mix and water in a mixing bowl; set aside. Grease a roasting pan with cooking spray.

Trim the fat and connective tissue from the pork loin. Cut from one side through the middle horizontally to within 1/2-inch of the other side. Open the two sides and spread them out like an open book. Place the pork loin between two sheets of heavy plastic (resealable freezer bags work well) on a solid, level surface. Firmly pound the pork with the smooth side of a meat mallet to a thickness of 1/2-inch.

Stir the apple, cranberries, pecans, and onion into the stuffing mix. Season the pork loin with salt and pepper to taste, then spread the stuffing mix onto the cut side of the loin. Roll the pork into a firm cylinder, and secure with cooking twine. Place into the prepared roasting pan.

Bake in the preheated oven until the pork is no longer pink in the center, about 1 hour. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C). Cover the meat with two layers of aluminum foil, and allow to rest in a warm area for 10 minutes. Remove kitchen twine before slicing and serving.

Apple Salad I

Ingredients

2 red apples, cored and diced
2 tart green apples, cored and diced
2 yellow apples, cored and diced
1 (8 ounce) container frozen whipped topping, thawed
5 (2.1 ounce) bars Baby Ruth B,,ŷ candy bars, chopped

Directions

In a large bowl, combine diced apples, whipped topping, and chopped candy bars. Mix well. Serve immediately.

Apple Bread Pudding Pie

Ingredients

3 eggs
1 cup applesauce
1/2 cup vanilla fat-free yogurt
1/2 cup SLENDA® No Calorie Sweetener, Granulated
1/4 cup SLENDA® Brown Sugar Blend
1/2 cup rolled oats
1 teaspoon ground cinnamon
3 cups bread cubes
2 apples - peeled, cored and chopped
1 (9 inch) unbaked 9 inch pie crust
2 tablespoons SLENDA® Brown Sugar Blend
1/4 cup all-purpose flour
2 tablespoons butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium mixing bowl stir together eggs, applesauce, yogurt, SLENDA® Granulated Sweetener, 1/4 cup SLENDA® Brown Sugar Blend, oats, and cinnamon. Stir in bread and apples. Pour into pie crust.

In another bowl stir 2 tablespoons SLENDA® Brown Sugar Blend and flour. Cut in butter until mixture resembles coarse crumbs. Sprinkle on top of pie filling.

Bake in preheated oven for 1 hour or until top is golden and fruit is tender.

Applesauce Raisin Cookies II

Ingredients

3/4 cup shortening
1 cup packed brown sugar
1/2 cup applesauce
1 egg
2 1/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/2 cup chopped raisins
1/2 cup chopped walnuts

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a large bowl, mix together the shortening, brown sugar, applesauce and egg until smooth, Combine the flour, baking soda, salt, cinnamon and cloves; stir into the applesauce mixture. Drop dough by rounded teaspoons onto ungreased cookie sheets.

Bake for 10 to 12 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Apple and Onion Dressing

Ingredients

7 cups white bread cubes
1 cup raisins
3/4 cup butter
1 cup chopped onion
1 cup chopped celery
1 clove garlic, minced
3 cups diced apple without peel
1/4 cup chopped fresh parsley
1 1/2 teaspoons salt
1/4 teaspoon paprika

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly butter a 2 quart casserole dish.

Cover raisins with boiling water and let sit for 5 minutes. Drain well then toss them with the bread cubes.

In a skillet melt the butter and saute the onions, garlic, and celery for about 4 to 5 minutes. Stir the sauteed onions into the bread cube mixture. Add the diced apples, parsley, salt and paprika and stir carefully. Place stuffing mix in the prepared dish or you can alternately place it in a large roaster with your favorite uncooked meat (pork chops, turkey, chicken, etc.).

Bake the dressing for 30 to 40 minutes. If you are baking the dressing with meat cook it until the meat is completely done all the way through.

Delicious Apple Pie Bars

Ingredients

2 1/2 cups sifted all-purpose flour
1 teaspoon salt
1 cup butter, softened but not melted
2 egg yolks
1/3 cup milk, or as needed
1 cup rolled oats

1 tablespoon cornstarch
1 tablespoon lemon juice
6 large apples - peeled, cored, and sliced
1/2 cup white sugar
1/4 cup brown sugar
2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1 egg white, beaten until foamy

1/2 cup confectioners' sugar
1 tablespoon milk
1 dash almond extract, or to taste

1 teaspoon white sugar
1/2 teaspoon ground cinnamon

Directions

Preheat an oven to 375 degrees F (190 degrees C). Grease a 9x13-inch baking dish.

Whisk together the flour and salt in a large mixing bowl. Cut in the softened butter with a knife or pastry blender until the mixture resembles coarse crumbs. Whisk together the egg yolks in a liquid measuring cup, then add enough milk to reach 2/3 cup of liquid. Gradually stir into the flour mixture until moistened. Turn the dough out onto a lightly floured surface and knead briefly. Roll about half of the dough out to fit the prepared baking dish. Place the bottom crust in the baking dish. Sprinkle the oats evenly over the crust. Roll out the top crust, and set aside.

Mix the cornstarch and lemon juice together until smooth. Heat the cornstarch mixture in a large skillet with the apples, white sugar, brown sugar, cinnamon, and nutmeg over medium heat until the apples are tender, about 15 minutes. Remove from heat, and allow to cool slightly. Spread the apple filling evenly over the oats. Cover the filling with the top crust. Pinch the edges together to seal the crusts, and brush with egg white. Cut a few slits on the top crust to vent.

Bake in the preheated oven until golden brown and the filling has thickened, about 50 minutes.

While pie is baking, prepare the glaze by beating the confections' sugar with 1 tablespoon of milk in a small bowl. Stir in the almond extract. Drizzle the glaze over the warm pie. Mix 1 teaspoon of sugar and 1/2 teaspoon of cinnamon together in a small bowl, and sprinkle cinnamon sugar over the glaze. Cool completely before cutting into bars.

Apple Cake I

Ingredients

2 eggs
1 cup vegetable oil
2 cups white sugar
2 cups all-purpose flour
2 teaspoons ground cinnamon
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon vanilla extract
4 cups diced apple without peel

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour one 9x13 inch cake pan.

Beat vegetable oil and eggs until foamy. Add the sugar, flour, ground cinnamon, baking, soda, salt, and vanilla and mix well. Stir in the diced apples. Pour batter into prepared pan.

Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes. Cool cake in pan for 10 minutes. Cake needs no frosting.

Apple and Spice Pork Roast

Ingredients

1 (4 pound) boneless pork roast
1 cup applesauce
1/3 cup packed brown sugar
2 teaspoons vinegar
1 teaspoon yellow mustard
1/8 teaspoon ground cloves
1 tablespoon flour
1/2 teaspoon salt
1/4 teaspoon sugar
1/8 teaspoon garlic powder
1/8 teaspoon ground black pepper

Directions

Heat oven to 350 degrees F. Stir together applesauce, brown sugar, vinegar, mustard and cloves in small bowl; refrigerate half of the applesauce mixture and set aside remaining applesauce mixture. Combine flour, salt, sugar, garlic powder and pepper in another small bowl.

Rub flour mixture evenly over entire surface of pork. Place pork on rack in shallow roasting pan. Roast, uncovered, until internal temperature is 140 degrees F. Spoon reserved applesauce mixture over roast. Roast until internal temperature is 155 degrees F., 1 to 1 1/2 hours total cooking time (about 18-20 minutes per pound). Transfer roast to serving platter; cover with foil and let stand for 15 minutes before slicing. Heat chilled applesauce mixture in small saucepan until boiling; boil for 1 minute. Spoon heated applesauce mixture over pork slices.

Pol's Apple Cake

Ingredients

3 eggs
1 1/4 cups vegetable oil
2 cups white sugar
2 1/2 cups self-rising flour
2 apple - peeled, cored, and chopped
1 cup shredded coconut
1 cup chopped walnuts
1/4 cup butter
1/2 cup packed brown sugar
1/3 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour tube or bundt pan.

Blend eggs, oil, and sugar until creamy. Add flour, a little at a time. Blend well. Batter will be stiff. Fold in apples, coconut, and nuts.

Pour into prepared pan. Bake in preheated oven for 60 minutes, or until a toothpick inserted into the center comes out clean. Let cool 30 minutes in pan, then remove.

To Make Topping: Melt butter or margarine, sugar, and milk in saucepan over high heat. Bring to boil for 3 minutes. Pour over cooled cake.

Autumn Apple Salad

Ingredients

1 (20 ounce) can crushed pineapple with juice
2/3 cup white sugar
1 (3 ounce) package lemon flavored gelatin mix
1 (8 ounce) package cream cheese, softened
1 cup diced, unpeeled apples
1 cup chopped nuts
1 cup chopped celery
1 cup frozen whipped topping, thawed

Directions

In a medium saucepan over medium heat, boil the pineapple and sugar 3 minutes. Mix in the lemon gelatin mix, stirring until dissolved. Stir in the cream cheese. Remove from heat and allow to cool 10 to 15 minutes.

Gently fold the apples, nuts, celery and whipped topping into the mixture. Transfer to a 9x9 inch square pan. Refrigerate 4 hours, or until firm.

Apple Orange Bread

Ingredients

2 large unpeeled baking apples,
cored and quartered
1 large orange, quartered
1 1/2 cups raisins
2/3 cup shortening
2 cups sugar
4 eggs
1 teaspoon lemon extract
4 cups all-purpose flour
2 teaspoons baking powder
1 1/2 teaspoons baking soda
1 teaspoon salt
2/3 cup orange juice
1 cup chopped walnuts

Directions

In a blender or food processor, process apples, orange and raisins until finely chopped; set aside. In a large mixing bowl, cream shortening and sugar. Add eggs, one at a time, beating well after each addition; beat until light and fluffy. Beat in extract. Combine dry ingredients; add to creamed mixture alternately with orange juice. Stir in fruit mixture and nuts. Pour into three greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 350 degrees F for 50-55 minutes or until a wooden pick inserted near the center comes out clean. Cool in pans for 10 minutes before removing to wire racks to cool completely.

Candy Red Apple Martini

Ingredients

1/2 fluid ounce butterscotch schnapps
2 fluid ounces vodka
2 fluid ounces sour apple schnapps (such as DeKuyper® Sour Apple Pucker)
2 fluid ounces cranberry juice

Directions

Pour the butterscotch schnapps, vodka, apple schnapps, and cranberry juice into a cocktail shaker over ice. Cover, and shake until the outside of the shaker has frosted. Strain into a chilled martini glass to serve.

Apple Strudel II

Ingredients

3 cups all-purpose flour
1 egg, beaten
1 cup lukewarm water
1 teaspoon white sugar
1 teaspoon lard, melted
1 pinch salt
1 1/2 cups butter, melted

1 cup toasted bread crumbs
1 cup ground walnuts
3 1/2 pounds apples - peeled,
cored and thinly sliced
3/4 cup raisins
1 teaspoon ground cinnamon
1 3/4 cups white sugar

Directions

Sift all-purpose flour into a large bowl. Mix in egg, water, white sugar, lard and salt. Knead until soft and smooth. Lightly brush with approximately 1 tablespoon butter. Cover with a towel and set aside 1 hour.

Mix bread crumbs and 3/4 cup butter in a medium bowl. Mix in ground walnuts, apples, raisins, cinnamon and sugar.

Preheat oven to 375 degrees F (190 degrees C). Lightly butter a medium baking dish.

On a large, lightly floured surface stretch and roll the dough into a large, very thin rectangle. Cut away thick edges. Sprinkle with approximately 1/2 cup melted butter. Spread bread crumb mixture across the dough, leaving a two inch border on all sides. Fold one end of the dough over the filling, then roll dough to form strudel. Cut so that it will fit the baking dish.

Place strudel in baking dish and brush with remaining butter. Bake in the preheated oven 1 hour, until surface is golden brown and apples are tender.

Apple Walnut Cake

Ingredients

4 cups apples, cored and chopped
2 cups white sugar
3 eggs
1/2 cup vegetable oil
2 teaspoons vanilla extract
2 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons ground cinnamon
1 teaspoon salt
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan. Combine apples and sugar. Make sure apples are measured exactly or cake will be too heavy and mushy. Let stand a few minutes.

In a large bowl, beat eggs slightly, then beat in oil and vanilla. Mix in flour, soda, cinnamon and salt. Stir in apple mixture and chopped walnuts. Pour batter into prepared pan.

Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Baked Apple Oatmeal

Ingredients

4 cups milk
1/2 cup packed brown sugar
2 teaspoons butter or margarine
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
2 cups old-fashioned oats
2 cups chopped, peeled apples
1 cup chopped walnuts
1 cup raisins
1 cup wheat germ

Directions

In a saucepan, heat milk, brown sugar, butter, salt and cinnamon. Add remaining ingredients; mix gently. Spoon into a greased 2-qt. casserole. Cover and bake at 350 degrees F for 45 minutes.

Microwave Apple Cobbler

Ingredients

5 cups thinly sliced peeled tart apples
1/2 cup sugar
2 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon or cloves
TOPPING:
3/4 cup biscuit baking mix
3 tablespoons sugar, divided
1/3 cup milk
1/2 teaspoon ground cinnamon or cloves

Directions

Place apples in a 1-1/2-qt. microwave-safe dish. Combine the sugar, flour and cinnamon; sprinkle over apples and toss to coat. Cover and microwave on high for 3-4 minutes or until apples are tender.

Meanwhile, in a bowl, combine the biscuit mix, 2 tablespoons sugar and milk. Drop by tablespoonfuls over hot apple mixture. Combine cinnamon and remaining sugar; sprinkle over topping. Microwave, uncovered, for 4-6 minutes or until a toothpick comes out clean. Serve warm.

Sour Cream Apple Pie

Ingredients

2 eggs
1 cup sour cream
1 cup sugar
6 tablespoons all-purpose flour,
divided
1 teaspoon vanilla extract
1/4 teaspoon salt
3 cups chopped, peeled baking
apples
1 (9 inch) unbaked pie shell
3 tablespoons cold butter or
margarine
1/4 cup packed brown sugar

Directions

In a large bowl, beat eggs. Add sour cream. Stir in sugar, 2 tablespoons flour, vanilla and salt; mix well. Stir in apples. Pour into pie shell. Bake at 375 degrees F for 15 minutes.

Meanwhile, combine brown sugar and remaining flour; cut in butter until mixture is crumbly. Sprinkle over top of pie. Return to oven for 20 to 25 minutes or until filling is set. Cool completely on a wire rack. Serve or cover and refrigerate.

Apple Lasagna

Ingredients

2 cups shredded Cheddar cheese
1 cup ricotta cheese
1 egg
1/4 cup white sugar
1 teaspoon almond extract
2 (21 ounce) cans apple pie filling
8 lasagne noodles, cooked and drained
6 tablespoons all-purpose flour
6 tablespoons packed brown sugar
1/4 cup quick cooking oats
1/2 teaspoon ground cinnamon
1 pinch ground nutmeg
3 tablespoons butter
1 cup sour cream
1/3 cup packed brown sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine Cheddar cheese, ricotta cheese, egg, white sugar, and almond extract in a medium bowl. Blend well. Spread one can apple pie filling over the bottom of a greased 9x13 inch pan. Layer with half of the noodles, and then the cheese mixture. Layer again with remaining noodles, and the second can of pie filling.

Combine flour, 6 tablespoons brown sugar, oats, cinnamon, and nutmeg in a small bowl. Cut in butter until crumbly. Sprinkle over top.

Bake in preheated oven for 45 minutes. Cool for 15 minutes.

Meanwhile, prepare garnish by blending sour cream and 1/3 cup brown sugar in small bowl until smooth. Cover, and refrigerate. Serve warm apple lasagna with sour cream garnish.

Apple Chicken Quesadillas

Ingredients

2 medium tart apples, sliced
1 cup diced, cooked chicken breast
1/2 cup shredded fat free Cheddar cheese
1/2 cup shredded part-skim mozzarella cheese
1/2 cup fresh or frozen corn, thawed
1/2 cup chopped fresh tomatoes
1/2 cup chopped onion
1/4 teaspoon salt
6 (8 inch) (8 inch) flour tortillas
3/4 cup shredded lettuce
3/4 cup salsa
6 tablespoons fat free sour cream

Directions

In a bowl, combine the first eight ingredients. Place about 3/4 cup on half of each tortilla. Fold tortilla in half over filling and secure with toothpicks. Place on a baking sheet coated with nonstick cooking spray. Bake at 400 degrees F for 8-10 minutes or until golden brown.

Carefully turn quesadillas over; bake 5-8 minutes longer or until golden. Discard toothpicks. Cut each quesadilla into three wedges; serve with lettuce, salsa and sour cream.

Easy Apple Rhubarb Jam

Ingredients

3 cups diced rhubarb
3 cups diced peeled apples
2 cups white sugar
1/2 cup water
1 tablespoon ground cinnamon
1 (2 ounce) package dry pectin

Directions

In a large saucepan mix together the rhubarb, apples, sugar, water and cinnamon. Bring to a boil, then cook over medium heat for 20 minutes or until the fruit is soft. Stir in the pectin and boil for 5 minutes.

Ladle into sterile jars, wipe rims with a clean cloth or paper towel, and seal with new lids. Process in a bath of simmering water for at least 10 minutes, or as recommended by your local extension if you are at a high altitude. Store unopened jars in a cool dark place. Refrigerate jam after opening.

Apple Spice Cake

Ingredients

Cake:

1 (18.25 ounce) package spice cake mix
1 (21 ounce) can LUCKY LEAF® Apple Pie Filling
3 large eggs

Icing:

1 (8 ounce) package cream cheese, softened
1 stick butter or margarine, softened
1 cup confectionery sugar
4 tablespoons MUSSELMAN'S® Apple Butter

Directions

Preheat oven to 350 degrees F. Grease pan. Combine dry cake mix with can of LUCKY Leaf Apple Pie Filling and eggs. Blend or stir well. Bake for the amount of time as directed on box cake mix for appropriate pan size. Cool cake, and ice with recipe that follows.

Blend all ingredients until smooth. Spread icing on cooled cake.

Apple Pinwheels

Ingredients

1/3 cup water
1/3 cup butter
1 1/3 cups sugar, divided
2 (8 ounce) cans refrigerated
crescent rolls
3 cups finely chopped peeled tart
apples
1 teaspoon apple pie spice

Directions

In a saucepan, combine water, butter and 1 cup sugar; cook over medium heat until butter is melted and sugar is dissolved. Set aside.

Unroll crescent dough into one long rectangle; seal seams and perforations. Combine the apples, apple pie spice and remaining sugar; sprinkle over dough to within 1 in. of edges. Roll up, jelly-roll style, starting with a long side. Cut into 1-in. rolls; place in a greased 15-in. x 10-in. x 1-in. baking pan.

Pour reserved syrup over rolls. Bake at 350 degrees F for 40-45 minutes or until golden brown. Serve warm.

Aunt Lydia's Apple Cake

Ingredients

7 apples - peeled, cored and sliced
2 cups all-purpose flour
1 teaspoon salt
1 cup butter
1 (.25 ounce) package active dry yeast
1/4 cup warm water
1 teaspoon white sugar
2 egg yolks
1/2 cup tapioca
3/4 cup white sugar
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C).

Sift flour and salt together into a medium bowl. Cut in butter as for pie crust to pea sized pieces. Set aside.

Put warm water and 1 teaspoon sugar in a large bowl. Add yeast. Let dissolve. Add slightly beaten egg yolks to yeast mixture.

Add flour mixture and gently mix until mixture forms a ball. Divide in half. Use one-half for bottom and one-half for top crust. Roll out one crust to fit a 9x13 inch ungreased pan. Sprinkle tapioca over dough.

Fill with sliced apples, piled high. Sprinkle with mixture of 3/4 cup sugar and 1 teaspoon cinnamon.

Roll top crust to fit pan. Put top over apples, seal in around pan, tucking top under (do not flute). Do not prick.

Bake at 350 degrees F (175 degrees C) for 45 minutes. While still slightly warm, frost with butter frosting.

Nita's Applesauce and Bourbon Cake

Ingredients

2 cups applesauce
2 cups white sugar
1 cup butter
1 teaspoon vanilla extract
3 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
3 teaspoons ground cinnamon
3 teaspoons ground nutmeg
1 teaspoon ground cloves
1 cup chopped pecans
1 cup raisins
1 cup chopped dates
1 (16 ounce) jar maraschino cherries, halved

1 cup bourbon whiskey

Directions

Preheat oven to 275 degrees F (135 degrees C). Grease a 9 inch tube pan. Line the bottom and sides with parchment paper, then grease the paper. In a saucepan over medium heat, combine applesauce, butter and sugar. Cook over medium heat for 5 minutes, stirring occasionally. Remove from heat, stir in vanilla, and set aside to cool.

In a large bowl, mix flour, baking soda, salt, cinnamon, nutmeg and cloves. Add chopped pecans, raisins, chopped dates and cherries. Stir until the fruit and nuts are evenly coated. Stir in the cooled applesauce mixture. Pour into prepared pan.

Bake in the preheated oven for 2 hours, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely. Slowly pour bourbon on cake, letting it soak in. To speed up the process, you can use a toothpick to puncture many small holes all over the cake before pouring on the Bourbon. You will think that you are using too much Bourbon. Don't worry. You really want to soak the cake in Bourbon! Wrap cake well and store in refrigerator.

Grilled Sweet Potatoes with Apples

Ingredients

2 large sweet potatoes, sliced
1 apple - peeled, cored and thinly sliced
ground cinnamon to taste
white sugar to taste
1/2 cup butter

Directions

Preheat an outdoor grill.

In a bowl, toss the sweet potato and apple slices with the cinnamon and sugar. Divide the mixture into 4 portions, places each on a large piece of aluminum foil. Top each with an equal amount of butter. Tightly seal foil around each portion.

Place foil packets on the grill, and cook 40 minutes, turning every 5 to 10 minutes, until potatoes and apples are tender.

Raw Apple Pound Cake

Ingredients

1 1/2 cups vegetable oil
2 cups white sugar
3 eggs
3 cups self-rising flour
1 teaspoon ground cinnamon
1 teaspoon vanilla extract
3 cups apples - peeled, cored and diced
1 1/2 cups chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a bundt pan.

Cream together oil, sugar, and eggs. Blend in flour, cinnamon, and vanilla. Stir in chopped apples and nuts. Pour batter into prepared pan.

Bake for 1 hour, or until done. Cool.

Auntie Willie's Dutch Apple Pie

Ingredients

1 cup butter, melted
1 cup superfine sugar
1 egg
2 cups cake flour
8 large tart apples - peeled, cored
and sliced

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, combine butter, sugar, egg and flour. Stir with spoon for a few moments until mixture hangs together a bit. Then use hands to form dough. Pat a bit more than 1/2 of the dough on the bottom and sides of 9 inch pie dish.

Fill pie shell with apples and dust them with cinnamon. Crumble the rest of the dough over top of apples until they are more or less covered evenly. If desired, sprinkle a handful of sugar over the top for a sugary top crust. Bake in preheated oven for 45 minutes.

Cranberry-Apple Butternut Squash

Ingredients

2 pounds butternut squash -
peeled, seeded, and cubed
4 cups water
1 (21 ounce) can apple pie filling
3/4 cup whole berry cranberry
sauce
2 tablespoons orange marmalade
2 tablespoons apricot preserves

Directions

In a large saucepan, combine squash and water; bring to a boil. Reduce heat; cover and simmer until squash is tender, about 25 minutes. drain. Spread the pie filling in a greased 8-in. square baking dish. Top with squash. Combine cranberry sauce, marmalade and preserves; spoon over squash. Bake, uncovered, at 350 degrees F for 25 minutes or until heated through.

Apples in Pajamas

Ingredients

4 large Granny smith apples -
peeled, cored and sliced into 1/2
inch thick rings
2/3 cup all-purpose flour
1 pinch salt
2 eggs
1 tablespoon vegetable oil
1/3 cup milk
1/4 cup water
4 cups oil for frying, or as needed
1/2 teaspoon ground cinnamon
2 tablespoons white sugar

Directions

In a shallow bowl, stir together the flour and salt. Whisk in the eggs, 1 tablespoon of oil, milk, and water until batter is smooth. The batter should be just thick enough to stick to the apples and coat them. If the batter is too thin, more flour may be added. If the batter does not want to stick, toss the apples with a bit of flour.

Heat one inch of vegetable oil in a deep heavy skillet to 375 degrees F (190 degrees C).

Coat apple slices with batter, and place 4 or 5 slices into the hot oil at a time. Fry until golden on one side, then use tongs to flip and fry until brown on the other side. Drain on paper towels. Stir together the cinnamon and sugar; sprinkle over the apple slices before serving.

Canned Apple Pie Filling

Ingredients

4 1/2 cups white sugar
1 cup cornstarch
2 teaspoons ground cinnamon
1/4 teaspoon ground nutmeg
2 teaspoons salt
10 cups water
3 tablespoons lemon juice
2 drops yellow food coloring
6 pounds apples

Directions

in a large pan, mix sugar, cornstarch, cinnamon and nutmeg. Add salt and water and mix well. Bring to a boil and cook until thick and bubbly. Remove from heat and add lemon juice and food coloring.

Sterilize canning jars, lids and rings by boiling them in a large pot of water.

Peel, core, and slice apples. Pack the sliced apples into hot canning jars, leaving a 1/2 inch headspace.

Fill jars with hot syrup, and gently remove air bubbles with a knife.

Put lids on and process in a water bath canner for 20 minutes.

Simple Baked Apples

Ingredients

6 apples - peeled, cored and sliced
1/2 cup white sugar
3 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1/2 cup raisins
1/2 cup chopped walnuts
1/2 cup whole milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 2 quart casserole dish, or coat with non-stick cooking spray.

Place apples in a large bowl. In a small bowl, mix together sugar, flour, cinnamon, nutmeg and cloves. Stir spice mixture into apples until evenly distributed. Fold in raisins and walnuts. Spoon into prepared dish. Pour milk evenly over apple mixture.

Bake in preheated oven for 45 to 60 minutes, or until soft and bubbly. Allow to cool slightly before serving.

Apple Slices Brown Betty

Ingredients

2 cups dry bread crumbs
1 cup brown sugar
1 teaspoon ground cinnamon,
divided
1/4 teaspoon ground cloves
10 cups sliced tart apple
1/3 cup butter, melted
1/3 cup applesauce
1 1/2 teaspoons white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small bowl, combine bread crumbs, brown sugar, 1/2 teaspoon cinnamon and cloves. Place half of the sliced apples in a 9x13 inch baking dish. Top with half the bread crumb mixture. Repeat layers. Pour melted butter over all and cover with applesauce. Combine remaining cinnamon with white sugar and sprinkle on top.

Bake in preheated oven 1 hour, until apples are tender and mixture is bubbly.

Apple Pie in a Brown Paper Bag

Ingredients

Bottom Crust:

1 cup all-purpose flour
1 1/2 teaspoons white sugar
6 tablespoons unsalted butter
2 1/2 tablespoons cold water, or
more as needed

Pie Filling:

5 pounds Granny Smith apples -
peeled, cored and thinly sliced
1/2 cup brown sugar
2 tablespoons all-purpose flour
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 pinch ground ginger
2 tablespoons lemon juice
2 tablespoons graham cracker
crumbs

Topping:

1/2 cup all-purpose flour
1/2 cup softened butter
1/2 cup superfine sugar

2 12x30-inch pieces of parchment
paper

Directions

To make the bottom crust, stir the flour and white sugar together in a bowl until well-combined. Rub the unsalted butter into the flour until the mixture resembles coarse crumbs; sprinkle with cold water, a couple of tablespoons at a time, mixing the dough together lightly with a fork until it barely holds together.

Form the dough into a ball and roll it out to a circle about 1/8-inch thick. Gently ease the dough into an 8-inch pie dish. Cut off any excess pastry with a knife. Finish the edge of the crust by gently pressing the tines of a fork into the dough all the way around the edge of the pie dish. Set the crust aside.

To make the pie filling, stir the apples, brown sugar, 2 tablespoons of flour, the cinnamon, nutmeg, ginger, and lemon juice together in a large bowl; set aside.

To make the topping, mix 1/2 cup of flour, 1/2 cup of softened butter, and the superfine sugar together in a bowl until you have a sticky, moist dough.

To assemble the pie, cover the bottom of the pie crust with a light, even layer of graham cracker crumbs. Fill the pie with the apple mixture, piling it up in a mound shape. Pinch off pieces of the topping mixture, flatten them a little with your fingers, and dot them at random all over the top of the filling, covering as much of the filling as possible.

Preheat oven to 425 degrees F (220 degrees C).

Tear off 2 30-inch-long pieces of parchment paper and place them in a cross shape on a work surface. Place the filled pie in the center of the two pieces of parchment, bring the paper ends up over the pie and fold and staple the parchment paper over the pie to completely enclose and seal in the pie. The paper should not touch the top or sides of the pie. Place the parchment-wrapped pie on a baking sheet to catch any drips.

Bake in the preheated oven for 1 hour. Don't peek inside the parchment paper while baking. Remove from the oven, carefully tear the parchment paper away from the pie, and let cool; serve warm. Store leftovers in refrigerator.

Surprise Apple Salad

Ingredients

3 Snickers® bars (2.07 ounces each), chopped
3 medium tart apples, peeled and chopped
1 (8 ounce) carton frozen whipped topping, thawed

Directions

In a large bowl, combine all ingredients. Refrigerate until serving.

Beans and Franks Applesauce Bake

Ingredients

1 tablespoon vegetable oil
1/4 cup chopped onion
6 hot dogs, sliced
1 (28 ounce) can baked beans with pork
1 cup applesauce
1 tablespoon prepared mustard
2 tablespoons ketchup
1/4 teaspoon ground ginger
3/4 cup shredded Cheddar cheese

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Heat the oil in a skillet over medium-high heat. Add the onion; cook and stir until starting to brown, then mix in the hot dogs. Fry until browned, then transfer hot dogs and onions to a 2 quart casserole dish. Stir in the baked beans, applesauce, mustard, ketchup and ginger. Top with shredded cheese.

Bake uncovered for 30 minutes in the preheated oven, until heated through and cheese is melted and browned.

Old Fashioned Apple Cream Pie

Ingredients

1 (9 inch) pie crust, baked
4 cups thinly sliced apples
2 tablespoons white sugar
2 tablespoons lemon juice
1/4 cup butter
1 (8 ounce) package cream cheese, softened
1 1/2 cups milk
1 (3.5 ounce) package instant vanilla pudding mix
1 teaspoon lemon zest
1/4 cup apricot preserves

Directions

Place sliced apples in a large bowl and toss with sugar and lemon juice. Melt butter or margarine in a large skillet over medium heat. Add apples to skillet and saute until tender. Allow to cool.

In a medium mixing bowl, beat cream cheese until fluffy. Gradually beat in 1 cup milk, pudding mix, and lemon rind. Add remaining 1/2 cup milk, and beat until smooth. Spread mixture into pastry shell. Arrange apples over cream cheese layer.

In a small saucepan, heat preserves until runny. Using a pastry brush, lightly coat apples. Refrigerate pie for at least 1 hour before serving.

Romaine With Apple, Pecans and Blue Cheese

Ingredients

Blue Cheese Dressing

1/3 cup blue cheese
2 tablespoons white vinegar
1 teaspoon Dijon mustard
1/3 cup orange juice
8 ounces plain non-fat yogurt

Salad

4 1/2 cups hearts of romaine
lettuce, torn into pieces
1 large unpeeled apple, chopped
1 Hass avocado, cubed
1/2 cup chopped red onions
1/4 cup toasted pecan pieces

Directions

In a small bowl, mash cheese with a fork. Add vinegar, mustard, juice and yogurt; stir to combine thoroughly.

In a large bowl, combine salad ingredients. Toss with 1/2 cup Creamy Blue Cheese Dressing.

Applesauce

Ingredients

3 pounds apples - peeled, cored
and chopped
3 cups water
1 cup white sugar
1 tablespoon lemon juice

Directions

Place apples in a large saucepan and just barely cover with water. Simmer over medium-low heat until apples are tender, 15 to 20 minutes.

Run cooked apples through a food mill or blender. Stir in the sugar and lemon juice. Cook over medium heat for about 3 to 5 minutes.

Vermont Apple Pie

Ingredients

1 recipe pastry for a 9 inch double
crust deep dish pie
3/4 cup white sugar
3/4 cup packed brown sugar
1/4 cup all-purpose flour
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon salt
8 Macintosh apples - peeled,
cored, and thinly sliced
2/3 cup sliced almonds (optional)
1/2 teaspoon almond extract
(optional)
3 tablespoons butter

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large mixing bowl combine white sugar, brown sugar, flour, cinnamon, nutmeg, and salt. Add sliced almonds if desired. Mix thoroughly, then add apples. Toss until apples are well coated.

Turn apples into deep dish pie shell, sprinkle with almond extract if desired, and dot with butter or margarine. Cover with top crust, seal, and cut slits or decorative vents in pastry.

Place pie on baking sheet and bake in preheated oven for 55 minutes, or until filling bubbles and apples are tender. May need to cover edges of crust during last 20 minutes to prevent burning.

Applesauce Loaf Cake

Ingredients

1 1/2 cups unsweetened applesauce
1 egg
1 cup sugar
2 tablespoons butter or margarine, softened
1 teaspoon vanilla extract
2 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon ground nutmeg
1 cup raisins
1 cup chopped walnuts

Directions

In a mixing bowl, combine the first five ingredients. Combine flour, baking soda, cinnamon, cloves and nutmeg. Add to applesauce mixture; mix well. Stir in the raisins and walnuts. Pour into two greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 350 degrees F for 45-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Almond Crusted Pork with Apple-Rosemary Sauce

Ingredients

1 cup ground almonds
1/3 cup heavy cream
2 tablespoons honey mustard
1/2 teaspoon ground dried rosemary
2 pork tenderloins, trimmed
salt and pepper to taste

Apple-Rosemary Sauce

1 tablespoon butter
2 cloves garlic, minced
1 onion, diced
1/4 teaspoon ground dried rosemary
3 Granny Smith apples - peeled, cored and sliced
1/2 cup apple cider
1 1/4 cups heavy cream

Directions

Preheat an oven to 350 degrees F (175 degrees C). Place a sheet of aluminum foil in a 9x13 inch baking dish.

Stir together the almonds, 1/3 cup heavy cream, honey mustard, and 1/2 teaspoon rosemary in a small bowl; set aside. Season the tenderloins with salt and pepper to taste. Spread the almond mixture evenly over the tenderloins and place them into the baking dish.

Bake in the preheated oven until the almond crust is golden brown and the pork is no longer pink in the center, about 90 minutes. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C). Allow the pork to rest for 10 minutes before slicing.

While the pork is baking, prepare the apple-rosemary sauce by melting the butter in a saucepan over medium heat. Stir in the garlic, onions, and 1/4 teaspoons of rosemary; cook until the onions have softened and turned translucent, about 5 minutes. Once the onions are tender, add the apples and apple cider. Bring to a simmer over medium-high heat and cook for 5 minutes. Pour in 1 1/4 cups of heavy cream, return to a simmer, then reduce heat to medium-low and simmer uncovered until the sauce has thickened slightly and is flavorful, 5 to 10 minutes. Season to taste with salt and pepper before serving with the pork.

Apple Butter Beauties

Ingredients

1/2 cup unsalted butter
1 egg yolk
1 cup chopped pecans
3/4 teaspoon vanilla extract
1/2 cup white sugar
1 cup all-purpose flour
1/2 cup toasted wheat germ
1/4 teaspoon salt
1/3 cup apple butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream the butter with the yolk and vanilla.

Place the sugar and the pecans in a food processor and grind to a fine texture. Add the wheat germ, flour, and the salt and process again just to mix. Add the pecan mixture to the butter mixture.

Roll this dough into balls a little more than 1 inch in diameter. Place on ungreased sheets about 2 inches apart. Using your thumb, make a dent in the top of each ball.

Bake until a little brown , 15-20 minutes. When they come from the oven, use a spoon or another tool to open the dent you made (it tends to close during baking). Let rest on the sheet for about 4 minutes and then remove to a rack. Cool completely. Spoon the apple butter into the indents and serve.

Apple Pizza Pie

Ingredients

1/2 cup butter, softened
1/4 cup confectioners' sugar
1 cup sifted all-purpose flour
2 (21 ounce) cans apple pie filling
1 cup shredded Cheddar cheese
3/4 cup all-purpose flour
1/2 cup packed brown sugar
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream together butter or margarine and confectioners' sugar. Add 1 cup flour and mix gently just until dough comes together. Pat evenly into a 12 inch pizza pan.

Bake in preheated oven for 15 minutes. Remove and spread with apple pie filling.

In a medium bowl, mix together cheese, 3/4 cup flour, brown sugar, and cinnamon. Sprinkle over apple filling and return pizza to oven for 25 to 30 minutes longer.

Appleless Apple Pie

Ingredients

1 1/2 cups white sugar
1 teaspoon cream of tartar
2 cups water
21 buttery round crackers
1 (9 inch) unbaked pie shell
1 teaspoon ground cinnamon
2 tablespoons butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium saucepan, mix together sugar, cream of tartar, and water. Bring to a boil and boil for 1 minute. Drop in buttery round crackers, boil 2 minutes longer.

Pour cracker mixture into pie shell. Sprinkle with cinnamon and dot with butter.

Bake for 35 to 40 minutes.

Apple Pumpkin Muffins

Ingredients

2 1/2 cups all-purpose flour
2 cups sugar
1 tablespoon pumpkin pie spice
1 teaspoon baking soda
1/2 teaspoon salt
2 eggs
1 cup canned or cooked pumpkin
1/2 cup vegetable oil
2 cups finely chopped peeled apples
STREUSEL:
1/4 cup sugar
2 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
4 teaspoons cold butter or margarine

Directions

In a bowl, combine the first five ingredients. In another bowl, combine the eggs, pumpkin and oil; stir into dry ingredients just until moistened. Fold in apples. Fill paper-lined muffin cups two-thirds full. In a small bowl, combine sugar, flour and cinnamon. Cut in butter until crumbly. Sprinkle over batter.

Bake at 350 degrees for 35-40 minutes or until golden brown. Cool for 5 minutes before removing from pans to wire racks.

Kielbasa Apple Kabobs

Ingredients

1/4 cup sugar
1 tablespoon cornstarch
3/4 cup cranberry juice
2 tablespoons cider vinegar
2 teaspoons soy sauce
1 pound fully cooked kielbasa or Polish sausage, cut into 1 1/2-inch pieces
2 medium tart apples, cut into wedges
1 medium sweet red pepper, cut into 1-inch pieces
1 medium green pepper, cut into 1-inch pieces

Directions

In a saucepan, combine sugar and cornstarch. Stir in cranberry juice, vinegar and soy sauce. Bring to a boil; cook and stir for 1-2 minutes or until thickened.

On metal or soaked wooden skewers, alternately thread sausage, apples and peppers. Grill, uncovered, over indirect heat for 8 minutes or until heated through, turning and brushing with glaze occasionally.

Butterscotch Apple Dumplings

Ingredients

3 cups sifted all-purpose flour
4 teaspoons baking powder
1 teaspoon salt
3 tablespoons white sugar
1/2 cup shortening
1 cup milk
4 apples - peeled, cored and halved
1/2 cup white sugar
1 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
3/4 cup packed brown sugar
1/3 cup butter
1 pinch salt
2 cups boiling water

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease one 13x9 inch baking pan. Combine 1/2 cup of the white sugar with the ground cinnamon and the ground nutmeg; set aside.

Measure sifted flour, add baking powder, salt, and 3 tablespoons sugar, and sift again. Cut shortening into sifted ingredients until mixture looks like coarse meal. Add milk, mixing until a soft dough is formed.

Knead dough on lightly floured board half a minute. Divide dough in half. Roll each half to a 1/8 inch thickness. Cut eight 5 inch squares out of the dough. Place an apple half on each square. Sprinkle each with 1 tablespoon of the sugar-spice mixture. Moisten edges of dough and bring corners up over apples, pressing edges together. Place covered apples in the prepared baking pan with joined edges either on top or underneath the apples.

Mix together brown sugar, butter, salt, and water; bring to a boil. Pour over dumplings in pan.

Bake at 375 degrees F (190 degrees C) for 45 to 50 minutes, or until apples are tender. Serve warm. Makes 8 servings. The brown sugar mixture forms a delicious butterscotch sauce around the dumplings.

Caramel Crunch Apple Pie

Ingredients

TOPPING:

1/4 cup all-purpose flour

1/3 cup packed brown sugar

2 tablespoons butter or margarine,
softened

1/2 teaspoon ground cinnamon

PIE:

6 cups peeled, sliced baking
apples

1 tablespoon lemon juice

1/2 cup sugar

3 tablespoons all-purpose flour

1/2 teaspoon ground cinnamon

1 (9 inch) unbaked pastry shell

28 caramels

1 (5 ounce) can evaporated milk

Directions

Combine flour, brown sugar, butter and cinnamon; spread into an ungreased 8-in. square baking pan. Bake at 400 degrees F for 6-8 minutes or until golden brown. Cool; crumble and set aside. Sprinkle apple with lemon juice. Combine sugar, flour and cinnamon; toss with apples. Place apples in pie shell. Cut a circle of foil to cover apples but not the edge of pastry; place over pie. Bake at 425 degrees F for 10 minutes. Reduce heat to 375 degrees F; bake for 35 minutes or until apples are tender.

Meanwhile, in a saucepan over low heat, melt caramels with milk, stirring frequently. Remove foil from pie. Pour caramel mixture over apples. Sprinkle with topping; return to the oven for 5 minutes. Serve warm.

Apple Crisp II

Ingredients

1 cup all-purpose flour
3/4 cup rolled oats
1 cup brown sugar
1 teaspoon ground cinnamon
1/2 cup butter, melted
4 cups peeled, cored and sliced apples
1/2 cup white sugar
1 tablespoon cornstarch
1/2 cup water
1/2 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, combine flour, oats, brown sugar, cinnamon and melted butter. Stir until crumbly. Press half the oat mixture into a 9x13 inch baking dish. Cover with sliced apples.

In a medium saucepan, combine white sugar, cornstarch, water and vanilla. Cook, stirring, until thick and clear, 10 minutes. Pour over apples. Cover apples with remaining crumble mixture.

Bake in preheated oven 45 minutes, until bubbly and golden.

Paper-Wrapped Apple Pie II

Ingredients

1 (9 inch) unbaked pie shell
4 large apples - peeled, cored and chopped
1/2 cup white sugar
2 tablespoons all-purpose flour
1/2 teaspoon ground nutmeg
2 tablespoons lemon juice
1/2 cup white sugar
1/2 cup all-purpose flour
1/2 cup butter

Directions

Preheat oven to 425 degrees F(220 degrees C).

Place apple chunks in a large bowl. Combine 1/2 cup sugar, 2 tablespoons flour, and nutmeg. Sprinkle over apples and toss to coat well. Spoon into pastry shell. Drizzle with lemon juice.

For the topping: Combine 1/2 cup sugar, and 1/2 cup flour. Cut in butter. Sprinkle over apples to cover top. Take two 15 inch pieces of parchment paper and enclose pie; fold edges up 3 times. Place on a baking sheet.

Bake for 1 hour. Remove from oven, split parchment open and cool pie on wire rack. DO NOT open parchment covering while baking! Cool for 10 minutes before serving hot.

Cranberry-Stuffed Apples

Ingredients

1/3 cup dried cranberries or raisins
1/3 cup orange juice
4 large tart apples
1/4 cup chopped walnuts
2 tablespoons brown sugar
1/2 teaspoon ground cinnamon
1 dash ground nutmeg
1 tablespoon butter
1 1/2 cups water

Directions

In a small bowl, combine cranberries and orange juice; let stand for 20 minutes. Core apples, leaving bottoms intact; peel tops of apples. Place each on a 12-in. square piece of foil. Drain cranberries; add the walnuts, brown sugar, cinnamon and nutmeg. Stuff into apples; dot with butter. Bring corners of foil up around each apple and twist to seal.

Place on a rack in a pressure cooker; add water. Close cover securely; place pressure regulator on vent pipe. Bring cooker to full pressure over high heat. Reduce heat to medium-high; cook for 10 minutes. (Pressure regulator should maintain a slow steady rocking motion; adjust heat if needed.)

Remove from the heat. Immediately cool according to manufacturer's directions until pressure is completely reduced. Remove apples from foil; serve warm or at room temperature.

Apple, Cranberry, and Pear Crisp

Ingredients

2 Rome Beauty apples - peeled, cored, and cubed
2 Comice pears - peeled, cored, and cubed
1/2 cup dried cranberries
1 tablespoon all-purpose flour
2 tablespoons honey
1 1/2 tablespoons lemon juice
1/2 cup all-purpose flour
1/2 cup packed brown sugar
1/2 cup quick cooking oats
1/4 cup ground walnuts
1/2 cup butter

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease an 8 inch baking dish.

Mix the apples, pears, cranberries, 1 tablespoon flour, honey, and lemon juice in the prepared dish.

In a bowl, mix 1/2 cup flour, brown sugar, oats, walnuts, and butter to the consistency of coarse crumbs. Sprinkle loosely over the fruit mixture.

Bake 45 minutes in the preheated oven, or until brown and crisp on top.

Oepfelbroeisi (Apple Roesti)

Ingredients

1/4 cup butter
12 ounces French bread, thinly sliced
3 Granny Smith apples - peeled, cored and sliced
3 tablespoons white sugar
3 tablespoons raisins
1 tablespoon cinnamon sugar, or to taste

Directions

Melt butter in a large skillet over medium-high heat. Lightly brown the bread in the butter. Stir apples, sugar, and raisins into pan, reduce heat to medium-low, cover, and cook until a light crust forms on the underside, about 10 minutes. Flip the roesti onto a serving plate, cut into wedges, and sprinkle with cinnamon sugar before serving.

Apple Turkey Potpie

Ingredients

1/4 cup chopped onion
1 tablespoon butter or margarine
2 (10.75 ounce) cans condensed
cream of chicken soup, undiluted
3 cups cubed cooked turkey
1 large unpeeled tart apples,
cubed
1/3 cup golden raisins
1 teaspoon lemon juice
1/4 teaspoon ground nutmeg
1 (9 inch) pie crust

Directions

In a large saucepan, saute onion in butter until tender. Add the soup, turkey, apple, raisins, lemon juice and nutmeg; mix well. Spoon into an ungreased 11-in. x 7-in. x 2-in. baking dish. On a lightly floured surface, roll out pastry to fit top of dish. Place over filling; flute edges and cut slits in top. Bake at 425 degrees F for 25-30 minutes or until crust is golden brown and filling is bubbly.

Sweet Potatoes and Apples

Ingredients

1 (29 ounce) can sweet potatoes
1 (21 ounce) can apple pie filling
2 teaspoons brown sugar
1/2 teaspoon ground cinnamon

Directions

In a large bowl, mix together sweet potatoes, apple pie filling, brown sugar and cinnamon. Transfer to a medium microwave-safe dish.

Microwave on high 5 minutes, or until the mixture is hot and bubbly.

Cinnamon Candy Apple Salad

Ingredients

1 cup boiling water
1 (3 ounce) package cherry
flavored gelatin
1/3 cup cinnamon red hot candies
3/4 cup cold water
1/2 cup tart apples, diced
1/2 cup celery, chopped
1/2 cup walnuts, chopped

Directions

In a medium bowl, add boiling water to the cherry gelatin and stir to dissolve. Carefully add the cinnamon candies. Let them sit for a minute, then stir to dissolve the candies into the gelatin mixture. Once they are fully dissolved, add the cold water. Allow the mixture to sit for ten minutes to come to room temperature.

At room temperature, mix in the apples, celery, and walnuts. Pour gelatin mixture into a decorative mold or serving bowl and refrigerate overnight to set.

Apple Ladybug Treats

Ingredients

2 red apples
1/4 cup raisins
1 tablespoon peanut butter
8 thin pretzel sticks

Directions

Slice apples in half from top to bottom and scoop out the cores using a knife or melon baller. If you have an apple corer, core them first, then slice. Place each apple half flat side down on a small plate.

Dab peanut butter on to the back of the 'lady bug', then stick raisins onto the dabs for spots. Use this method to make eyes too. Stick one end of each pretzel stick into a raisin, then press the other end into the apples to make antennae.

Apple Cider Floats

Ingredients

4 (1/4 cup) scoops vanilla ice cream
2 cups fresh apple cider

Directions

Place two scoops of ice cream into each glass. Pour 1 cup of apple cider into each glass, and serve.

Chocolate Applesauce Cake II

Ingredients

1 (16 ounce) jar applesauce
1 (14 ounce) can sweetened condensed milk
1/2 cup butter, melted
3 eggs
1 (1 ounce) square unsweetened chocolate, melted
2 tablespoons vanilla extract
2 1/2 cups buttermilk baking mix
1/2 teaspoon ground cinnamon
3/4 cup chopped walnuts
1 (16 ounce) package prepared chocolate frosting

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a 10x15 inch baking pan.

In a large mixing bowl, combine the applesauce, sweetened condensed milk, butter or margarine, eggs, melted chocolate, and vanilla extract. Add the baking mix and cinnamon, and mix well. Stir in nuts. Pour batter into prepared pan.

Bake for 25 to 30 minutes, or until a wooden pick inserted near the center comes out clean. Frost when cool.

Apple-Rhubarb Dessert

Ingredients

1/2 cup unsalted butter, melted
6 ounces brioche, torn into 1/2 inch pieces
3 cups diced rhubarb
1 Granny Smith apple -- peeled, cored and sliced into thin wedges
5/8 cup dark brown sugar
1/4 teaspoon ground cinnamon
1 pinch ground nutmeg
1/2 lemon, zested and juiced
1 tablespoon butter, diced
3/8 cup warm water

Directions

Preheat oven to 375 degrees F (190 degrees C). Butter a shallow, 1-quart baking dish.

In a medium bowl, combine melted butter and brioche. Line the bottom of the baking dish with one-third of the mixture.

In another bowl, combine rhubarb, apple, brown sugar, cinnamon, nutmeg, lemon juice and zest. Let rest until juices begin to run, 5 minutes. Then spread half of the mixture over the brioche in the dish. Top with half the remaining brioche. Spread the remaining rhubarb over that and top with the last of the brioche. Dot with 1 tablespoon butter. Spoon the warm water evenly over the top.

Cover and bake in preheated oven 25 to 35 minutes, until rhubarb is tender. Increase oven temperature to 400 degrees F (200 degrees C), uncover dish, and bake until top is crusty, rhubarb is soft, and bubbles form at the edges of the dish, 10 to 15 minutes. Serve warm.

Apple Cranberry Relish

Ingredients

2 navel oranges
2 (12 ounce) packages cranberries
2 apples - peeled, cored and
chopped
2 celery, chopped
3 cups white sugar

Directions

Grate peel of orange; reserve. Peel oranges and discard white membranes. Separate oranges into sections and place half in a food processor or blender. To the food processor add half of the cranberries, apples and celery. Process until coarsely chopped. Transfer to a bowl; repeat with remaining oranges, cranberries, apples and celery. Stir in sugar and reserved orange peel. Cover and refrigerate overnight.

Taffy Apple Salad IV

Ingredients

1 (15 ounce) can crushed pineapple, drained
4 cups miniature marshmallows
1/2 cup white sugar
1 tablespoon all-purpose flour
1 egg, beaten
1 1/2 tablespoons white wine vinegar
3 cups diced apple without peel
1 cup chopped Spanish peanuts
1 (8 ounce) container frozen whipped topping, thawed

Directions

Mix together the pineapple and marshmallows; set aside.

In a saucepan, combine the reserved pineapple syrup, sugar, flour, egg and vinegar. Mix together well and cook over medium heat until slightly thickened. Set aside to cool.

Add the whipped topping, pineapple mixture, apples and 3/4 cup peanuts. Mix together well and refrigerate until chilled. Sprinkle top with extra 1/4 cup peanuts.

Rocky Road Caramel Apples

Ingredients

6 Granny Smith apples
6 wooden sticks
1 (14 ounce) package individually wrapped caramels, unwrapped
2 tablespoons water
1/2 teaspoon vanilla extract
1 1/2 cups miniature marshmallows
1 1/2 cups chopped pecans, toasted
1 cup semisweet chocolate chips

Directions

Insert wooden sticks 3/4 of the way into the stem end of each apple. Place apples on a cookie sheet covered with lightly greased aluminum foil.

Combine caramels and water in a saucepan over low heat. Cook, stirring often, until caramel melts and is smooth. Stir in the vanilla. Dip each apple into the caramel and gently run apples around insides of saucepan to scrape off some of the caramel. Scrape excess caramel from the apple bottoms using the side of the saucepan.

Combine the miniature marshmallows and pecans on a dinner plate. Roll the apples in the mixture to coat. Place on the aluminum foil and chill.

Put the chocolate chips in a microwave-safe bowl. Cook in the microwave for 30 second intervals, stirring between each, until melted and smooth. Drizzle over the apples and return them to the refrigerator until ready to serve.

Peanut Butter, Apple, and Cheddar Pies

Ingredients

1 (15 ounce) package refrigerated pie crust dough
3/4 cup peanut butter
1 large apple - peeled, cored and sliced
8 ounces medium Cheddar cheese, sliced

Directions

Preheat oven to 350 degrees F (175 degrees C).

Unroll each piece of refrigerated pie dough on a floured surface and cut each into 6 equal pieces.

Spoon 1 tablespoon of peanut butter into the center of each piece of dough, and place 2 slices of apple on the peanut butter. Top each square with a slice of Cheddar cheese. Dip your finger in water, and moisten the edges of each piece of dough. Fold the dough over into a triangle shape, and seal the edges.

Bake in the preheated oven until the cheese has melted and the pies are golden brown, 15 to 20 minutes.

Grandma's Applesauce Meatballs

Ingredients

1 egg
1/2 cup milk
1 1/2 cups herb seasoned croutons
2/3 cup applesauce
3 tablespoons chopped onion
3 tablespoons minced garlic, or to taste
1/2 cup shredded Cheddar cheese (optional)
salt and black pepper to taste
1 1/2 pounds ground beef
1 (10.75 ounce) can condensed cream of celery soup
1/2 cup evaporated milk
1/4 cup grated Parmesan cheese (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a 9x13 inch baking dish with cooking spray.

Whisk the egg and milk together in a large bowl, and stir in the croutons. Allow the croutons to soak up the milk mixture for about 2 minutes. Lightly stir in the applesauce, onion, garlic, Cheddar cheese, and salt and pepper, and mix in ground beef with your hands until thoroughly combined. Form the meat mixture into 1 1/2-inch balls, and place into the prepared baking dish. In the same bowl, whisk together the cream of celery soup with evaporated milk. Pour the sauce over the meatballs.

Bake, uncovered, in the preheated oven until the sauce is bubbling and thickened and the meat is no longer pink in the middle, about 45 minutes. Sprinkle with Parmesan cheese 15 minutes before end of baking, and bake until the cheese is melted and beginning to brown. An instant-read thermometer inserted into the center of a meatball should read 160 degrees F (70 degrees C).

Apple-Cheddar Tossed Salad

Ingredients

10 cups torn mixed salad greens
1 cup chopped red apple
1 cup cubed Cheddar cheese
1 cup chopped walnuts, toasted

HONEY DRESSING:

2/3 cup honey
2 tablespoons cider vinegar
1 teaspoon celery seed
1 teaspoon ground mustard
1 teaspoon paprika
1 teaspoon lemon juice
1 teaspoon grated onion
1/4 teaspoon salt
1 cup vegetable oil

Directions

In a large salad bowl, combine the greens, apple, cheese and walnuts. In a blender or food processor, combine the first eight dressing ingredients. While processing, gradually add oil in a steady stream. Serve with salad.

Baked Chicken with Applesauce Stuffing

Ingredients

6 cups dry bread crumbs
1 onion, chopped
1 stalk celery, diced
1 (16 ounce) jar applesauce
1 (14 ounce) can chicken broth
2 tablespoons dried parsley
1 tablespoon dried rosemary
1 tablespoon dried thyme
1 tablespoon dried sage
salt and pepper to taste
1 (4 pound) whole chicken, cut into pieces
3/4 cup butter, melted

Directions

Preheat oven to 375 degrees F (190 degrees C). Spray a 9x13 inch baking pan with cooking spray.

In a large bowl, mix the bread crumbs, onion, celery, applesauce, and broth. Season with parsley, rosemary, thyme, sage, salt, and pepper. Transfer to the baking dish. Arrange chicken pieces in the dish so they are partially covered with the stuffing. Drizzle with butter. Cover the dish with aluminum foil.

Bake 1 hour in the preheated oven. Remove foil, and continue baking 30 minutes, until chicken juices run clear and stuffing is lightly browned.

Saucy Apple Pork Chops

Ingredients

2 cups applesauce
1/3 cup sugar
2 tablespoons soy sauce
1 garlic clove, minced
1/4 teaspoon ground ginger
6 (1/2 inch thick) boneless pork
loin chops
2 tablespoons butter or margarine

Directions

In a bowl, combine the applesauce, sugar, soy sauce, garlic and ginger; mix well. Pour into a greased 13-in. x 9-in. x 2-in. baking dish. In a skillet, brown pork chops in butter; place over applesauce mixture. Bake, uncovered, at 325 degrees F for 30 minutes or until meat is tender.

Apple Cake VI

Ingredients

4 apples, sliced
1/2 cup white sugar
1 tablespoon ground cinnamon
2 cups white sugar
1 cup vegetable oil
4 eggs
3 cups all-purpose flour
1 tablespoon baking powder
1 tablespoon vanilla extract
1/3 cup orange juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 10 inch tube pan. In a medium-size mixing bowl, combine the apples, 1/2 cup of sugar and 1 tablespoon cinnamon. Stir so that the apples are coated.

In a large bowl, combine the 2 cups of sugar, oil and eggs. Mix well. Combine the flour, and baking powder and add to the sugar mixture. Mix until blended. Then stir in the vanilla and orange juice. Pour half of the batter into the prepared pan, top with half of the sliced apples. Pour the other half of the batter over the apples and then top with the remaining apples. Also, pour any juice from the apples onto the cake.

Bake for 1 hour and 15 minutes in the preheated oven, or until a knife inserted into the cake comes out clean. Cover the cake with aluminum foil for the last 15 minutes so that the top will not burn.

Apples 'n' Onion Topped Chops

Ingredients

4 boneless lean pork loin chops
3 cups sliced sweet onions
1 teaspoon canola oil
2 medium Granny Smith apples,
peeled and sliced
1/2 cup water
2 tablespoons brown sugar
1 tablespoon cider vinegar
1 teaspoon garlic powder
1/2 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon dried rosemary,
crushed

Directions

In a large nonstick skillet coated with nonstick cooking spray, cook chops for about 3 minutes on each side or until browned. Remove meat; set aside and keep warm.

In same skillet, cook and stir onion in oil for 7 minutes or until golden brown. Add apple slices; cook and stir 3 minutes longer. Combine the water, brown sugar, vinegar, garlic powder, salt, pepper and rosemary. Stir into skillet. Bring to a boil. Return meat to pan. Reduce heat; cover and simmer for 8-10 minutes or until apples are crisp-tender and a meat thermometer reads 160 degrees F.

Pork, Apple, and Ginger Stir-Fry with Hoisin Sauce

Ingredients

2 tablespoons hoisin sauce
2 tablespoons brown sugar
6 tablespoons soy sauce
1/2 cup applesauce
1 pound pork loin, sliced and cut into thin strips
1 1/2 tablespoons cornstarch
2 tablespoons peanut oil
1/2 teaspoon sesame oil
1 tablespoon chopped fresh ginger root
3 cups broccoli florets

Directions

Whisk together the hoisin sauce, brown sugar, soy sauce, and applesauce in a small bowl; set aside.

Combine the pork and cornstarch in a bowl. Mix until the cornstarch evenly coats the pork; set aside.

Heat the peanut oil and sesame oil in a large skillet or wok over medium-high heat. Cook the pork in three separate batches in the hot oil until no longer pink in the middle, 2 to 3 minutes per batch. Remove pork to a plate lined with paper towels to drain, reserving the oil. Add the ginger to the skillet; cook and stir for 30 seconds. Stir in the broccoli and cook until tender. Return the pork to the skillet and pour in the sauce; toss to coat. Cook until all ingredients are hot.

Candied Apples

Ingredients

30 small red apples
5 cups white sugar
1/2 cup golden syrup
1 1/2 cups mineral water
2 teaspoons black currant syrup

Directions

Place lollipop sticks or wooden craft sticks into each apple at the stem end. Set aside.

In a heavy saucepan, mix together the sugar, golden syrup and water. Bring to a boil, then reduce the heat to medium and continue to cook until the mixture reaches 300 to 310 degrees F (149 to 154 degrees C), or until a small amount of syrup dropped into cold water forms hard, brittle threads. This will take a good 45 minutes!

Remove the sugar mixture from the heat and stir in the black currant syrup. Quickly dip all of the apples, holding them by the stick. You can let them cool by inserting the other end of the stick into a thick sheet of foam board. If that is not available, set the coated apples onto waxed paper or aluminum foil. Make sure they don't touch each other.

Toffee and Cinnamon Apples

Ingredients

1/2 cup butter
2 tablespoons white sugar
1/2 teaspoon ground cinnamon
4 apples - peeled, cored and cut into thin wedges
10 caramels
4 tablespoons heavy cream
1/2 cup pecans

Directions

In large skillet over medium heat, stir together butter, sugar and cinnamon until sugar is dissolved. Place apples in pan and stir and cook until apples begin to soften and color, 5 minutes. Stir in caramels, reduce heat, and stir until caramels are melted. Stir in cream and pecans and simmer 1 minute more. Remove from heat and cool slightly before serving.

Apple Cheese Crisp

Ingredients

6 cups sliced peeled tart apples
1/3 cup sugar
2 tablespoons all-purpose flour
1 tablespoon lemon juice
1 teaspoon ground cinnamon
1/4 teaspoon salt

FILLING:

4 ounces cream cheese, softened
1/4 cup sugar
1 egg
1 tablespoon all-purpose flour
1 tablespoon milk

TOPPING:

3/4 cup quick-cooking oats
2/3 cup all-purpose flour
1/2 cup packed brown sugar
1 teaspoon ground cinnamon
5 tablespoons cold butter

Directions

In a 2-qt. microwave-safe dish, toss the first six ingredients. Microwave, uncovered, on high for 8 minutes, stirring once. In a mixing bowl, beat cream cheese and sugar. Add eggs, flour and milk; mix well. Spread evenly over apples.

In a bowl, combine the oats, flour, brown sugar and cinnamon. Cut in butter until crumbly. Sprinkle over filling. Microwave, uncovered, on high for 6 minutes or until apples are tender. rotating dish twice. Serve warm.

Sour Cream Apple Pie II

Ingredients

2 tablespoons all-purpose flour
1/8 teaspoon salt
3/4 cup white sugar
1 egg, beaten
1 cup sour cream
1 teaspoon vanilla extract
1/4 teaspoon ground nutmeg
2 cups apples - peeled, cored and chopped
1/3 cup white sugar
1/3 cup all-purpose flour
1/4 cup butter
1 recipe pastry for a 9 inch single crust pie

Directions

Preheat oven to 400 degrees F (205 degrees C).

Combine apples, 2 tablespoons flour, nutmeg, and salt. Mix together egg, sour cream, 3/4 cup sugar, and vanilla; blend into the apple mixture. Pour filling into unbaked pie shell.

Cream together 1/3 cup sugar, 1/3 cup flour, and 1/4 cup butter or margarine. Set topping aside.

Bake for 15 minutes. Reduce temperature to 300 degrees F (150 degrees C), and continue baking for 30 minutes. Remove pie from oven, and sprinkle with topping. Increase temperature to 400 degrees F (205 degrees C), and bake pie for 10 more minutes. Cool.

Pork Chops with Apples, Onions, and Sweet

Ingredients

4 pork chops
salt and pepper to taste
2 onions, sliced into rings
2 sweet potatoes, sliced
2 apples - peeled, cored, and sliced into rings
3 tablespoons brown sugar
2 teaspoons freshly ground black pepper
1 teaspoon salt

Directions

Preheat oven to 375 degrees F (190 degrees C).

Season pork chops with salt and pepper to taste, and arrange in a medium oven safe skillet. Top pork chops with onions, sweet potatoes, and apples. Sprinkle with brown sugar. Season with 2 teaspoons pepper and 1 teaspoon salt.

Cover, and bake 1 hour in the preheated oven, until sweet potatoes are tender and pork chops have reached an internal temperature of 160 degrees F (70 degrees C).

Applesauce Bread III

Ingredients

1 (.25 ounce) package active dry yeast
2 1/4 cups bread flour
3/4 cup whole wheat flour
1/2 teaspoon salt
4 tablespoons white sugar
1/2 teaspoon ground cinnamon
1 pinch ground nutmeg
2/3 cup warm applesauce
1 tablespoon butter, softened
1/2 cup apple juice
1/2 cup shredded fresh apple, room temperature

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select White Bread cycle; press Start.

Caramel Apple Pork Chops

Ingredients

4 (3/4 inch) thick pork chops
1 teaspoon vegetable oil
2 tablespoons brown sugar
salt and pepper to taste
1/8 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
2 tablespoons unsalted butter
2 tart apples - peeled, cored and sliced
3 tablespoons pecans (optional)

Directions

Preheat oven to 175 degrees F (80 degrees C). Place a medium dish in the oven to warm.

Heat a large skillet over medium-high heat. Brush chops lightly with oil and place in hot pan. Cook for 5 to 6 minutes, turning occasionally, or until done. Transfer to the warm dish, and keep warm in the preheated oven.

In a small bowl, combine brown sugar, salt and pepper, cinnamon and nutmeg. Add butter to skillet, and stir in brown sugar mixture and apples. Cover and cook until apples are just tender. Remove apples with a slotted spoon and arrange on top of chops. Keep warm in the preheated oven.

Continue cooking sauce uncovered in skillet, until thickened slightly. Spoon sauce over apples and chops. Sprinkle with pecans.

Slow Cooker Apple Butter

Ingredients

12 pounds Golden Delicious
apples - peeled, cored and sliced
1/2 cup apple cider vinegar
3 cups white sugar
1 cup brown sugar
1 tablespoon ground cinnamon
1/4 teaspoon ground cloves
1 teaspoon ground allspice

Directions

Place apples and vinegar into a large slow cooker, and place lid on top. Set on High, and cook for 8 hours, then turn to Low, and continue cooking 10 hours more.

After 18 hours, stir in white sugar, brown sugar, cinnamon, clove, and allspice, and cook 4 hours more.

Dried Apple Stack Cake

Ingredients

1 (18.25 ounce) package spice cake mix
1 cup dried apples
1 cup chopped pecans
1/2 cup shredded or flaked coconut
1/3 cup currants
3 eggs
1/4 cup brown sugar
1 teaspoon vanilla extract
1/2 cup butter
2 cups apple butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease bottoms of two 9 inch round layer cake pans.

In a large bowl, mix the spice cake mix, dried apples, pecans, coconut, currants, eggs, brown sugar, vanilla extract and butter. Pour the mixture into the cake pans.

Bake in the preheated oven 25 to 30 minutes, or until a toothpick inserted in the center comes out clean. Cool on a wire rack.

Split each cake layer into four sections. Spread apple butter between the sections and reassemble layers.

Toffee Apple Pie

Ingredients

5 cups sliced peeled Granny Smith apples
1/2 cup sugar
1/2 cup packed brown sugar
1 (1.4 ounce) bar Heath candy bar, chopped
2 tablespoons cornstarch
1 tablespoon butter or margarine, melted
1 teaspoon ground cinnamon
1 dash ground nutmeg
1 (9 inch) unbaked pastry shell
TOPPING:
1/3 cup all-purpose flour
2 tablespoons brown sugar
1/4 teaspoon ground cinnamon
2 tablespoons cold butter or margarine
1/4 cup chopped nuts
1 (1.4 ounce) bar Heath candy bar, chopped

Directions

In a bowl, combine the first eight ingredients. Spoon into pie shell. For topping, combine the flour, brown sugar and cinnamon; cut in butter until the mixture resembles coarse crumbs. Add nuts and chopped candy bar. Sprinkle over pie. Bake at 375 degrees F for 30-35 minutes or until topping is browned and apples are tender.

Hot Sweet Apple Pie

Ingredients

12 apples
1 1/2 cups white sugar
8 tablespoons ground cinnamon
1 teaspoon vanilla extract
2 tablespoons water
1 cup packed brown sugar
1/2 cup sliced almonds
1 recipe pastry for a 9 inch single crust pie

Directions

Peel, core, and thinly slice the apples. Mix the apples with the white sugar, 4 tablespoons cinnamon, and vanilla. Add the water. When the apples are well coated, place in the pie shell.

Combine the brown sugar with the almonds and the remaining 4 tablespoons cinnamon. Sprinkle on top of the pie.

Bake for 25 to 30 minutes at 350 degrees F (175 degrees C).

Romanian Apple Cake

Ingredients

5 apples, peeled and cored
3 eggs
1 1/2 cups white sugar
3/4 cup vegetable oil
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 tablespoon vanilla extract
2 cups all-purpose flour
3/4 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Cut the apples into 1 inch wedges. Set aside.

In a large bowl, whisk together the eggs and sugar until blended. Mix in the baking soda, oil, cinnamon and vanilla. Stir in the flour, just until incorporated. Fold in the apples and walnuts.

Pour batter into prepared pan. Bake in the preheated oven for 55 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool slightly. May be served warm or at room temperature.

Easy Slow Cooker Apple Pork Roast

Ingredients

6 apples with peel, cored and cut into 8 wedges
1 large red onion, roughly chopped
1/4 teaspoon ground cinnamon, or to taste
7 pounds pork shoulder roast
1/2 teaspoon salt, or to taste
1/2 teaspoon ground black pepper, or to taste
1 (24 ounce) jar cinnamon-flavored applesauce
1/4 teaspoon ground cinnamon, or to taste

Directions

Place the apples and onion into the bottom of a slow cooker, and sprinkle with 1/4 teaspoon cinnamon.

Rub the pork roast with salt and pepper, and place it on the layer of apples and onions in the slow cooker. Pour the applesauce over the roast, and dust the top with 1/4 teaspoon cinnamon.

Cook on High setting for 8 hours. Serve the roast topped with the sauce, apples, and onions.

Applesauce Raisin Bread

Ingredients

1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 1/2 teaspoons ground cinnamon
1 cup quick cooking oats
3/4 cup packed brown sugar
3/4 cup raisins
1 1/4 cups applesauce
1/3 cup vegetable oil
2 eggs, beaten
1/4 cup milk
1/4 cup apple juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8 1/2 x 4 1/2 inch loaf pan.

Soak raisins in apple juice.

In a large bowl, whisk together flour, baking powder, soda, cinnamon, oats, and brown sugar. Add applesauce, oil, eggs, and milk; stir until just combined. Mix in raisins. Spread batter into prepared pan.

Bake for 55 to 60 minutes. Remove from pan immediately, and cool on a wire rack.

Applesauce Custard Pie

Ingredients

1 (9 inch) pie shell
1/4 cup butter, softened
1 cup white sugar
2 eggs
2 cups applesauce
1/4 teaspoon vanilla extract
1/4 teaspoon ground cinnamon

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a medium mixing bowl combine butter or margarine, sugar, and eggs. Beat until smooth. Add applesauce and vanilla. Mix thoroughly.

Pour custard mixture into pie shell. Sprinkle top lightly with cinnamon.

Bake in preheated oven for 30 to 40 minutes or until set in center.

Crunchy Apple Bread

Ingredients

2/3 cup shortening
1/2 cup sugar
1/2 cup packed brown sugar
2 eggs
1/4 cup orange juice
2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup diced peeled apples
3/4 cup raisins
3/4 cup chopped pecans

Directions

In a mixing bowl, cream shortening and sugars. Add eggs and orange juice; beat well. Combine flour, baking soda and salt; stir into creamed mixture. Stir in apple, raisins and pecans. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 55-60 minutes or until bread tests done. Cool in pan 10 minutes before removing to a wire rack.

Apple Walnut Stuffed Pork Roast

Ingredients

5 tablespoons butter
1 apple - peeled, cored and chopped
1 small onion, chopped
1 celery stalk, diced
1/2 cup chopped walnuts
1 cup unsweetened applesauce
1 1/2 cups water
5 cups dry bread crumbs
1/2 teaspoon ground cinnamon
1/2 teaspoon kosher salt
1/4 teaspoon ground cloves
1/4 teaspoon ground nutmeg
1/4 teaspoon ground ginger
1 (3 pound) boneless rolled pork loin roast

Directions

Preheat oven to 325 degrees F (165 degrees C).

Melt the butter in a medium saucepan over medium heat. Stir in the apple, onion, celery, and walnuts, and cook 5 minutes, until vegetables are tender. Mix in the applesauce, water, and breadcrumbs. Cook and stir until the breadcrumbs have absorbed the liquid. Season with cinnamon, kosher salt, cloves, nutmeg, and ginger.

Unroll the pork roast, and place in a baking dish. Spoon the stuffing mixture over the roast. Arrange any excess stuffing around the roast. Roll the roast so that the fatty side is on top, and tie with kitchen twine.

Bake 45 to 50 minutes in the preheated oven, to an internal temperature of 160 degrees F (70 degrees C).

Caramel Apple Pie III

Ingredients

10 individually wrapped caramels
1/2 cup all-purpose flour
3/4 cup caramel ice cream
topping
2/3 cup chopped pecans
1 teaspoon lemon juice
4 apples - peeled, cored and
chopped
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

Unwrap and cut caramel candy in half. In a large bowl, mix candy with flour. Stir in apples, ice cream topping, and lemon juice. Pour filling into pie crust and sprinkle with chopped pecans.

Place in oven on a sheet of foil to catch the drips. Bake in preheated oven for 50 minutes, or until golden and bubbly.

Dutch Apple Pie with Oatmeal Streusel

Ingredients

1 (9 inch) pie shell
5 cups apples - peeled, cored and sliced
2 tablespoons all-purpose flour
2/3 cup white sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground allspice
2 tablespoons butter
3/4 cup all-purpose flour
1/2 teaspoon ground cinnamon
1/2 cup packed brown sugar
3/4 cup rolled oats
1 teaspoon lemon zest
1/2 cup butter

Directions

Preheat oven to 425 degrees F (220 degrees C). Fit pastry shell into pie pan and place in freezer.

To Make Apple Filling: Place apples in a large bowl. In a separate bowl combine 2 tablespoons flour, white sugar, 1/2 teaspoon cinnamon, nutmeg, and allspice. Mix well, then add to apples. Toss until apples are evenly coated.

Remove pie shell from freezer. Place apple mixture in pie shell and dot with 2 tablespoons butter or margarine. Lay a sheet of aluminum foil lightly on top of filling, but do not seal.

Bake in preheated oven for 10 minutes.

While filling is baking, make Streusel Topping: In a medium bowl combine 3/4 cup flour, 1/2 teaspoon cinnamon, brown sugar, oats, and lemon peel. Mix thoroughly, then cut in 1/2 cup butter or margarine until mixture is crumbly. Remove filling from oven and sprinkle streusel on top.

Reduce heat to 375 degrees F (190 degrees C). Bake an additional 30 to 35 minutes, until streusel is browned and apples are tender. Cover loosely with aluminum foil to prevent excess browning.

Apple Walnut Salad with Cranberry Vinaigrette

Ingredients

1/2 cup chopped walnuts
1/4 cup cranberries
1/4 cup balsamic vinegar
1 cup red onion, chopped
1 tablespoon white sugar
1 tablespoon Dijon-style prepared mustard
1 cup vegetable oil
salt and pepper to taste
10 cups mixed salad greens, rinsed and dried
2 Red Delicious apples, cored and thinly sliced

Directions

Preheat the oven to 350 degrees F (175 degrees C). Spread the walnuts out on a baking sheet in a single layer. Bake for 8 to 10 minutes in the preheated oven, or until lightly toasted.

In a food processor, combine the cranberries, vinegar, onion, sugar, and mustard. Puree until smooth; gradually add oil, and season with salt and pepper.

In a salad bowl, toss together the greens, apples, and enough of the cranberry mixture to coat. Sprinkle with walnuts, and serve.

Pork Apple Burgers

Ingredients

2 pounds ground pork
1 Granny Smith apple - peeled,
cored and chopped
1 sweet onion, finely chopped
3 cloves garlic, minced
1/4 cup teriyaki sauce
1 egg
8 hamburger buns
1 (20 ounce) can sliced pineapple,
drained

Directions

Preheat grill for medium-high heat.

In a large bowl, mix together ground pork, apple, onion, garlic, teriyaki sauce, and egg. If too dry, add some juice from the can of pineapple slices. Form into eight patties.

Lightly oil grill grate. Grill pork burgers for 10 minutes, or until well done. Toast buns on grill. Serve burgers on toasted buns topped with pineapple slices.

Dutch Apple Bread

Ingredients

1/2 cup butter or margarine,
softened

1 cup sugar

2 eggs

1 teaspoon vanilla extract

2 cups all-purpose flour

1 teaspoon baking soda

1/2 teaspoon salt

1/3 cup buttermilk

1 cup chopped, peeled apple

1/3 cup chopped walnuts

TOPPING:

1/3 cup all-purpose flour

2 tablespoons sugar

2 tablespoons brown sugar

1/2 teaspoon ground cinnamon

3 tablespoons butter or margarine

Directions

In a mixing bowl, cream butter and sugar. Beat in eggs and vanilla. Combine flour, baking soda and salt; stir into the creamed mixture alternately with buttermilk. Fold in apple and nuts. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. For topping, combine the first four ingredients; cut in butter until crumbly. Sprinkle over batter. Bake at 350 degrees F for 55-60 minutes or until bread tests done. Cool in pan 10 minutes before removing to a wire rack.

Apple Kielbasa Coins

Ingredients

1 1/2 pounds fully cooked
kielbasa or Polish sausage, cut
into 1/4-inch slices
1/4 cup apple juice
1/4 cup apple jelly
2 tablespoons maple syrup

Directions

In a large skillet, bring sausage and apple juice to a boil. Cover and cook for 5 minutes. Uncover and cook 5 minutes longer. Drain. Add jelly and syrup; cook and stir until jelly is melted and sausage is coated.

Deluxe Chocolate-Cinnamon Dipped Apples

Ingredients

2/3 cup white chocolate chips
1 teaspoon ground cinnamon
1 apple, cored and sliced
3/4 cup semisweet chocolate chips

Directions

Melt the white chocolate chips in a microwave-safe glass or ceramic bowl in 30 second intervals, stirring after each melting, for 1 to 3 minutes (depending on your microwave). Do not overheat or chocolate will scorch. Stir in the cinnamon. Spread the mixture thinly on wax paper into a 9 inch square, then place onto a baking sheet. Freeze until hard, about 5 minutes. Remove from the freezer and crush the white chocolate into small pieces and place into a bowl.

Melt the semisweet chocolate chips in a microwave-safe glass or ceramic bowl in 30 second intervals, stirring after each melting, for 1 to 3 minutes (depending on your microwave). Do not overheat or chocolate will scorch. Skewer each apple slice with a fork. Dip the apple into the semisweet chocolate, wiping off excess, then dip the apple into the white chocolate pieces. Carefully remove the fork and place the chocolate dipped apple slices onto a plate covered with wax paper. Refrigerate until hard, about 45 minutes.

Microwave Baked Apples

Ingredients

2 apples
2 tablespoons brown sugar
1 teaspoon ground nutmeg
1 teaspoon ground cinnamon
2 teaspoons butter

Directions

Core the apples, leaving the bottom intact.

In a bowl, mix the brown sugar, cinnamon and nutmeg. Spoon the sugar mixture into the apples and set a teaspoon (or more to your taste) of butter on top of each apple. Place the apples in a deep casserole dish and cover.

Microwave for 3 1/2 to 4 minutes or until tender. Let the apples sit for a couple minutes before serving.

Rice Stuffing with Apples, Herbs, and Bacon

Ingredients

3 1/2 cups water, divided
1 1/2 cups low fat, low sodium chicken broth
1 cup uncooked wild rice
1/3 pound bacon
3 cups diced onions
3 cups diced celery
1 tablespoon water
1 cup uncooked long-grain white rice
1 3/4 cups currants
3/4 cup dried cherries
3/4 cup dried cranberries
1/2 ounce dried apricots
1 cup diced, unpeeled apples
1/2 cup chopped Italian flat leaf parsley
6 tablespoons dried mixed herbs

Directions

In a medium saucepan over medium heat, bring 1 1/2 cups water and the chicken broth to a boil. Stir in wild rice. Cover, reduce heat, and simmer 45 minutes.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Reserving drippings, drain bacon, crumble, and set aside.

In the skillet with the reserved bacon drippings, saute onions and celery with 1 tablespoon water. Cook until very soft, about 20 minutes.

Stir remaining water, white rice, currants, cherries, cranberries, apricots, and apples into the wild rice. Continue cooking 20 minutes, or until wild rice and white rice are tender.

In a large bowl, mix the bacon and the onion mixture into the rice mixture. Season with the Italian parsley and dried mixed herbs.

Apple Breakfast Popover

Ingredients

4 egg whites
1/2 cup fat-free milk
1/2 cup all-purpose flour
1 tablespoon butter or stick
margarine, melted
1/8 teaspoon salt
1 1/2 cups finely chopped peeled
apple
1/2 cup apple jelly
2 tablespoons water
1/8 teaspoon ground cinnamon

Directions

In a mixing bowl, beat the egg whites, milk, flour, butter and salt until smooth. Pour into an 8-in. square baking dish coated with nonstick cooking spray. Bake at 400 degrees F for 20-25 minutes or until golden and puffed. Meanwhile, in a small saucepan, combine the apples, jelly, water and cinnamon. heat over low heat until jelly is melted and mixture is heated through. Cut popover into quarters; serve with apple topping.

Sausage 'N' Apple Baked Squash

Ingredients

1/2 cup chopped apple
1/4 cup chopped onion
2 tablespoons dry bread crumbs
1/4 teaspoon ground sage
1/8 teaspoon pepper
1/2 pound bulk pork sausage
2 acorn squash, halved and seeded

Directions

In a medium bowl, combine apple, onion, bread crumbs, sage and pepper. Add sausage; mix well. Spoon into squash halves; place in a greased 13-in. x 9-in. x 2-in. baking dish. Cover and bake at 375 degrees F for 45 minutes. Uncover and bake 10 minutes more or until sausage is no longer pink and squash is tender.

Caramelized Apple Bites

Ingredients

6 individually wrapped caramels,
unwrapped and chopped
2 tablespoons light corn syrup
2 apples - peeled, cored and
diced

Directions

In a medium microwave safe bowl, place the caramels and light corn syrup. Microwave on high heat approximately 30 seconds, until melted.

Place apples in the bowl, and toss until coated with the caramel and light corn syrup mixture. Allow to cool before serving.

Apple Butter Anniversary Cake

Ingredients

CAKE

Crisco® Flour No-Stick Spray
1 (18.25 ounce) package
Pillsbury® Yellow Cake
1 cup Smucker's® Cider Apple Butter
1/3 cup sour cream
1 cup Crisco® Vegetable Oil
1/3 cup water
4 large eggs
1 1/2 teaspoons ground cinnamon
1/8 teaspoon ground ginger
1/8 teaspoon ground allspice

FILLING

1 1/2 cups peeled, chopped apples
1/3 cup firmly packed brown sugar
1 tablespoon Pillsbury BEST® All-Purpose Flour
1/4 teaspoon ground cinnamon
2 tablespoons butter or margarine
1/2 cup finely chopped pecans, toasted

FROSTING

1 (3.4 ounce) package vanilla instant pudding mix
1/4 cup powdered sugar
1 (8 ounce) container frozen whipped topping, not thawed
1 (8 ounce) can crushed pineapple, well drained
1/2 cup finely chopped pecans, toasted

Directions

Heat oven to 350 degrees F. Spray a 12-cup tube pan with no-stick flour spray.

In the bowl of an electric mixer beat cake ingredients at medium speed just until blended, about 2 minutes. Spread batter in prepared pan.

Bake 50 to 60 minutes or until toothpick inserted in center comes out clean. Cool in pan for 15 minutes. Remove from pan to wire rack. Cool completely. Place cake on serving plate.

In large saucepan, combine all filling ingredients except pecans. Cook over medium heat, stirring constantly, for 3 to 4 minutes or until apples are tender. Stir in pecans.

Mark center of side of cake with toothpicks. Using a long serrated knife, slice cake in half. Carefully remove top half. Spoon filling onto bottom half. Replace top half of cake.

Combine pudding mix, powdered sugar and whipped topping in a medium bowl. Beat on the lowest speed of an electric mixer for one minute. Fold in drained pineapple. Spread on top and sides of cake. Sprinkle pecans evenly around top of cake. Store in refrigerator.

Open-Faced Apple Pie

Ingredients

1 cup corn syrup
1 teaspoon vanilla extract
1/2 teaspoon ground nutmeg
2 eggs, beaten
4 packets granulated artificial sweetener
1/2 cup butter
3 tablespoons all-purpose flour
1 recipe pastry for a 9 inch single crust pie
3 cups chopped apples

Directions

Cook corn syrup, Sweet 'n' Low, butter, flour until the mixture coats a spoon. Add beaten eggs, mix well. Add vanilla and nutmeg.

Put chopped apples into crust. Pour cooked mixture over apples.

Bake 15 minutes at 425 degrees F (220 degrees C). Turn oven back to 350 degrees F (175 degrees C) for 30 minutes. Cool before cutting.

Mountain Apple Cobbler

Ingredients

2 (8 ounce) cans refrigerated crescent rolls
2 large Granny Smith apples - peeled, cored, and cut into 8 wedges each
1 cup butter, melted
1 1/2 cups white sugar
1 tablespoon ground cinnamon
1 (12 fluid ounce) can or bottle caffeinated citrus-flavored soda (such as Mountain DewB®)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Unroll the crescent roll dough, and separate the sheets into individual triangles. Roll each apple wedge into a triangle of dough, and place them into the baking dish, seam sides down.

Mix the melted butter, sugar, and cinnamon in a bowl, and spoon evenly over the dough-wrapped apple slices. Pour the soda over the rolls.

Bake in the preheated oven until the top is browned, the apples are cooked through, and the cobbler is bubbling, 45 to 50 minutes.

Apple Stuff

Ingredients

11 apples
1 (6 ounce) package strawberry
flavored gelatin
1/2 cup butter
1 cup all-purpose flour
1 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

Peel, core and chop apples. Spread them in a 9x13 inch baking dish.

Cover apples with gelatin mix.

Mix together the butter, flour and sugar until well combined.
Sprinkle over the apples.

Bake at 350 degrees F (175 degrees C) for 45 minutes.

Old Fashioned Apple Pie

Ingredients

2 (9 inch) unbaked pie crusts
7 cups peeled, cored and sliced apples
1 cup white sugar
2 tablespoons all-purpose flour
1 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
1/4 teaspoon salt
2 tablespoons butter

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a bowl combine apples, sugar, flour, cinnamon, nutmeg and salt. Place mixture in a pastry-lined 9 inch pie plate. Dot with butter and adjust top crust that has been vented.

Place in oven and bake at 425 degrees F (220 degrees C) for 10 minutes. Turn oven temperature down to 275-300 degrees F (135-150 degrees C) and bake 40-50 minutes or until crust is golden brown and apples are tender. Let cool and serve.

Choice Apple and Banana Muffins

Ingredients

2 cups self-rising flour
1/2 cup white sugar
1/2 teaspoon salt
1 teaspoon ground cinnamon
1 1/2 cups nonfat milk
2 large banana, mashed
2 Granny Smith apples - peeled,
cored and shredded
1 tablespoon grated orange zest
1 teaspoon vanilla extract

1/4 cup white sugar
3 tablespoons water
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease muffin cups or line with paper muffin liners.

In a large bowl, stir together flour, 1/2 cup sugar, salt and 1 teaspoon cinnamon. Stir in milk, banana, apples, orange zest and vanilla extract. Spoon batter into prepared muffin cups.

Bake in preheated oven until golden brown, about 25 to 30 minutes. Check bake time by inserting a toothpick into the center of a muffin. The muffins are done when the toothpick comes out clean.

While muffins bake, combine 1/4 cup white sugar and 3 tablespoons water in a small saucepan. Bring mixture to a boil and cook for 1 minute. Brush glaze over baked muffins, then sprinkle muffins with as much cinnamon as you like.

Sunday's Apple Pie

Ingredients

2 prepared 8 inch pastry shells
6 tart apples - peeled, cored and sliced
1/2 cup white sugar
2 teaspoons ground cinnamon
2 tablespoons all-purpose flour
3 tablespoons butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place sliced apples in a large bowl. In a small bowl combine sugar, cinnamon, and flour. Stir well and pour mixture over apples. Cut half of butter or margarine into small pieces and add to apples. Toss apples until thoroughly coated.

Pour apples into pastry-lined pie pan. Dot apples with the rest of butter or margarine. Place second pastry on top. Seal edges and cut steam vents in top crust.

Bake in preheated oven for 45 to 55 minutes, until crust is golden brown.

Easy Apple Cinnamon Muffins

Ingredients

1 1/2 cups all-purpose flour
3/4 cup white sugar
1/2 teaspoon salt
2 teaspoons baking powder
1 teaspoon ground cinnamon
1/3 cup vegetable oil
1 egg
1/3 cup milk
2 apples - peeled, cored and chopped

1/2 cup white sugar
1/3 cup all-purpose flour
1/2 cup butter, cubed
1 1/2 teaspoons ground cinnamon

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease six muffin cups or line with paper muffin liners.

Stir together 1 1/2 cup flour, 3/4 cup sugar, salt, baking powder and 1 teaspoon cinnamon. Mix in oil, egg and milk. Fold in apples. Spoon batter into prepared muffin cups, filling to the top of the cup.

In a small bowl, stir together 1/2 cup sugar, 1/3 cup flour, butter and 1 1/2 teaspoons cinnamon. Mix together with fork and sprinkle over unbaked muffins.

Bake in preheated oven for 20 to 25 minutes, until a toothpick inserted into center of a muffin comes out clean.

Apple Glazed Ham

Ingredients

1 Cook's® brand Bone-in Spiral Sliced Ham, Butt or Shank Portion Ham, or Half Ham
1/4 teaspoon lemon juice
1/4 cup orange juice
2 tablespoons brown sugar
1 teaspoon margarine
1 dash cinnamon
1 small apple, cored and thinly sliced
1/4 orange, quartered and sliced

Directions

Prepare and heat ham according to package directions.

Meanwhile, prepare glaze. In small saucepan, combine lemon juice, orange juice, brown sugar, margarine and cinnamon; bring to boil. Boil 1 minute. Reduce heat; add apple and orange and simmer 2-3 minutes.

Brush glaze on your Cook's ham 30 minutes before meat is done. Heat ham uncovered for final 30 minutes. Carve ham and serve.

Cran-Apple-Pear Sauce

Ingredients

2 (16 ounce) cans whole berry
cranberry sauce
1 (20 ounce) can apple pie filling
2 (15 ounce) cans sliced pears,
drained

Directions

In a medium bowl, stir together the cranberry sauce, apple pie filling and pears. Chill until serving.

Apple-Raisin Spinach Salad

Ingredients

1/4 cup white wine vinegar
2 tablespoons canola oil
2 tablespoons chutney
4 teaspoons sugar
1 1/2 teaspoons curry powder
1 teaspoon ground mustard
1/4 teaspoon salt
6 cups packed torn fresh spinach leaves
1 1/2 cups chopped unpeeled green apples
1/2 cup golden raisins
1/4 cup coarsely chopped peanuts
2 tablespoons finely chopped green onion

Directions

In a small bowl, whisk together the first seven ingredients. Place spinach in a large salad bowl; top with apples, raisins, peanuts and onion. Drizzle with dressing; toss to coat. Serve immediately.

Apple Pie Bread

Ingredients

1 1/2 teaspoons active dry yeast
1 1/2 teaspoons ground cinnamon
3 1/4 cups bread flour
1 1/2 teaspoons salt
3 tablespoons powdered
buttermilk
1 1/4 cups apple pie filling
1 1/2 tablespoons butter, softened
1/2 cup water

Directions

Place all ingredients into the pan of the bread machine in the order suggested by the manufacturer. Press Start.

Creamy Cabbage with Apples and Bacon

Ingredients

1 teaspoon olive oil
6 slices bacon, chopped
1 large onion, chopped
salt and pepper to taste
1 tablespoon white sugar, or to taste
2 tablespoons cider vinegar
1 head green cabbage, cored and chopped
2 large Granny Smith apples - peeled, cored and thickly sliced
1/2 cup chicken stock, or as needed
1/2 teaspoon coriander seeds
1 pinch nutmeg
1/2 cup sour cream

Directions

Heat olive oil over medium heat in a large, heavy-bottomed pot or Dutch oven. Add the bacon and cook and stir until most of the fat is rendered, and the bacon is lightly browned but still slightly limp, about 5 minutes. Remove the bacon with a slotted spoon to a small bowl; do not drain. Pour off any excess bacon fat in the pan, according to your taste.

Stir the onion into the pot, season with salt and pepper, and cook and stir over medium-high heat until onion is translucent. Sprinkle in the sugar, then stir in the vinegar-stand back or you'll get a nose full! Scrape up the delicious brown bits from the bottom of the pan. Add the cabbage, stirring well to combine.

Cook, uncovered, until cabbage is reduced and starts to soften, 6 to 8 minutes. Stir in apples, stock, and coriander seeds. Cover, reduce heat to medium low, and cook for at least 30 minutes, stirring occasionally. Add more stock as needed, and continue cooking until the cabbage is soft, but not falling apart.

Just before serving, remove the cover and stir in the bacon with its juices. Cook over medium-high heat until any remaining liquid is reduced to a syrup and the mixture is piping hot, about 5 minutes. Remove from heat, stir in nutmeg, and fold in the sour cream. Your digestive tract will thank you.

Danish Pastry Apple Bars II

Ingredients

2 1/2 cups all-purpose flour
1 teaspoon salt
1 cup butter
1 egg yolk
2/3 cup cold water
1 cup cornflakes cereal
10 apples - peeled, cored and sliced
3/4 cup white sugar
2 teaspoons ground cinnamon
1/2 cup confectioners' sugar
1 tablespoon milk
1/2 teaspoon almond extract

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a large bowl, combine flour and salt. Cut in the butter until the mixture resembles coarse crumbs. In a cup, beat egg yolk, stir the cold water into the yolk. Gradually stir the egg mixture into the flour mixture until dough can be packed into a ball. On a clean dry surface, roll out 1/2 of the dough large enough to cover the bottom and sides of a 9x13 inch pan. Lay the dough in the pan.

Place the cornflakes over the dough in the pan. Arrange apple slices over the top of the corn flake layer. Sprinkle the sugar and cinnamon over the apples. Roll out the second half of the dough to cover the entire pan. Lay over the filling and pinch the edges of the two crusts together. Beat the egg white until foamy, and brush onto the top crust.

Bake for 45 to 50 minutes in the preheated oven, until golden brown. Drizzle with glaze while still warm.

To make the glaze: In a small bowl, beat the confectioners' sugar with the milk and almond extract until smooth.

Oatmeal with Apples

Ingredients

1 apple - peeled, cored and finely chopped
2 1/3 cups apple juice
1 1/3 cups quick-cooking oats
1 teaspoon ground cinnamon
1/2 teaspoon salt
2 tablespoons raisins
2 teaspoons honey
1 teaspoon vanilla extract

Directions

In a saucepan, combine apple, apple juice, oats, cinnamon and salt. Bring to a boil; boil for 1 minute, stirring occasionally. Remove from the heat; stir in raisins, honey and vanilla. Cover and let stand for 5 minutes.

Simple Hot Spiced Apple Cider

Ingredients

1 (64 fluid ounce) bottle apple
cider
3 cinnamon sticks
1 teaspoon whole allspice
1 teaspoon whole cloves
3 tablespoons SLENDA® Brown
Sugar Blend

Directions

In a slow cooker, combine apple cider and cinnamon sticks. Wrap allspice and cloves in a small piece of cheesecloth, and add to pot. Stir in SLENDA® Brown Sugar Blend. Bring to a boil over high heat. Reduce heat, and keep warm.

Apple-Raisin Rice Dessert

Ingredients

2 1/4 cups water
1 cup sugar
3 cups sliced peeled tart apples
3 tablespoons lemon juice
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
3 cups cooked long-grain rice
1/2 cup raisins
7 1/2 teaspoons butter or stick margarine
2 teaspoons vanilla extract
10 tablespoons reduced-fat whipped topping

Directions

In a large saucepan, bring water to a boil; add sugar. Cook and stir until sugar is dissolved. Stir in the apples, lemon juice and spices. Reduce heat; simmer for 3-5 minutes or until apples are tender. Stir in rice, raisins, butter and vanilla.

Pour into a 2-qt. baking dish coated with nonstick cooking spray. Bake, uncovered, at 350 degrees F for 50-55 minutes or until liquid is absorbed. Let stand for 10 minutes before serving. Garnish each serving with whipped topping. Serve warm.

Apple Dumplings with Rich Cinnamon Sauce

Ingredients

5 tablespoons softened butter
1 cup packed dark brown sugar
2 teaspoons ground cinnamon
1/4 cup chopped toasted pecans
or walnuts
4 apples (any variety but Red
Delicious) peeled, halved, and
cored, a thin sliver cut off bottoms
so apples sit flat
1 (15 ounce) container 9-inch pie
crusts
1 egg white
2 tablespoons sugar
2 teaspoons cornstarch

Directions

Adjust oven rack to lower-middle position and heat oven to 425 degrees.

Mix 3 Tbs. of butter, 1/2 cup of brown sugar, 1 tsp. cinnamon and all the nuts in a small bowl. Spoon a portion of the mixture into each hollowed-out apple core.

For boxed pie crusts, unroll one of the dough sheets onto a floured work surface. Pulling on sides of dough to straighten rounded edges, roll it into an approximate 12-inch square, then cut the dough into four 6-inch squares; brush the perimeter of each square with egg white. Set an apple half on each square. Bring up the 4 corners of dough around the apple and pinch edges to seal. Place on a large (at least 18- by 12-inch) parchment-covered baking dish. Brush dumpling tops and sides with egg white; sprinkle with sugar. Repeat process with remaining apples and dough.

Bake dumplings until pastry sets and starts to turn golden brown, about 10 minutes. Reduce heat to 375 and bake until golden brown, about 20 minutes longer.

While apples bake, bring 1 cup water, the remaining 2 Tbs. butter, 1/2 cup brown sugar and 1 tsp. cinnamon to boil in a small saucepan over medium heat. Dissolve cornstarch in 2 tsps. water; whisk into hot syrup for a smooth sauce. Cover, keep warm.

For each serving, spoon a portion of sauce on a dessert plate. Set apple dumpling over warm sauce; serve immediately.

Grandmother's Apple Bread Pudding

Ingredients

PUDDING

4 cups soft bread cubes
1/4 cup raisins
2 cups peeled and sliced apples
1/2 cup SLENDA® Brown Sugar Blend
1 3/4 cups milk
1/4 cup margarine
1 teaspoon ground cinnamon
1/2 teaspoon vanilla extract
2 eggs, beaten

VANILLA SAUCE

1/4 cup SLENDA® No Calorie Sweetener, Granulated
2 tablespoons SLENDA® Brown Sugar Blend
1/2 cup milk
1/2 cup margarine
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 7x11 inch baking dish.

In a large bowl, combine bread, raisins, and apples. In a small saucepan over medium heat, combine 1/2 cup SLENDA® Brown Sugar Blend, 1 3/4 cups milk, and 1/4 cup margarine. Cook and stir until margarine is melted. Pour over bread mixture in bowl.

In a small bowl, whisk together cinnamon, 1/2 teaspoon vanilla, and eggs. Pour bread mixture into prepared dish, and pour egg mixture over bread.

Bake in preheated oven 40 to 50 minutes, or until center is set and apples are tender.

While pudding is baking, mix together SLENDA® Granulated Sweetener, 2 tablespoons of SLENDA® Brown Sugar Blend, 1/2 cup milk, and 1/2 cup margarine in a saucepan. Bring to a boil, then remove from heat, and stir in 1 teaspoon vanilla. Serve over bread pudding.

Applesauce Bread

Ingredients

1/3 cup butter or margarine,
softened
1 cup sugar
1 egg
1 1/4 cups applesauce
1 1/2 cups all-purpose flour
3/4 teaspoon baking soda
3/4 teaspoon ground cinnamon
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon ground nutmeg
1/8 teaspoon ground cloves
1/2 cup raisins
1/2 cup chopped walnuts

Directions

In a mixing bowl, cream butter and sugar. Add the egg and applesauce; mix well. Combine flour, baking soda, cinnamon, baking powder, salt, nutmeg and cloves; gradually add to the creamed mixture just until combined. Fold in raisins and nuts. Pour into a greased 8-in. x 4-in. x 2-in. loaf pan. Bake at 350 degrees F for 60-65 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Scented Applesauce-Cinnamon Ornaments

Ingredients

3 cups applesauce
3 cups ground cinnamon

Directions

Mix applesauce and cinnamon together until it is thick enough to hold a form when cut into cookie cutter shapes. Flatten the mixture on a flat surface and cut into cookie cutter shapes.

Place cookie shapes on a cookie sheet to dry for 3 to 4 days depending on the size and thickness of the cookies. If using as a hanging ornament, make hole with toothpick before drying.

Apple-Cranberry Salad

Ingredients

1 teaspoon stone-ground mustard
2 tablespoons balsamic vinegar
1/4 cup olive oil
1 apple, diced
1 pear, diced
1/4 cup dried cranberries
1 (10 ounce) package mixed baby greens
1/4 cup crumbled blue cheese
2 tablespoons chopped walnuts

Directions

Whisk the mustard and vinegar together in a small bowl. Drizzle in the olive oil while whisking to create a dressing; set aside.

Place the apple, pear, cranberries, baby greens, blue cheese, and walnuts into a large salad bowl. Toss gently to mix, then pour on the dressing, and toss to coat.

Quick Apple Pie Bread

Ingredients

- 1 (21 ounce) can apple filling
- 1 cup butter, at room temperature
- 1/2 cup white sugar
- 1/2 cup (packed) dark brown sugar
- 2 eggs
- 1 tablespoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 3/4 cup raisins
- 3/4 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 loaf pan.

In a medium bowl, use a potato masher to break up apples in the filling; set aside. In a large mixing bowl, cream together butter, white sugar, and brown sugar. Stir in eggs, apples, and vanilla extract until well blended. Sift together flour, baking soda, cinnamon, and salt. Stir into apple mixture, then stir in raisins and walnuts. Pour batter into prepared pan.

Bake in preheated oven for 60 minute, until a toothpick inserted into center of the loaf comes out clean. Let bread cool in pan for 15 minutes, then turn out onto a wire rack to cool completely.

Caramel Apple Cheesecake

Ingredients

1 (21 ounce) can apple pie filling
1 (9 inch) prepared graham cracker crust
2 (8 ounce) packages cream cheese, softened
1/2 cup white sugar
1/4 teaspoon vanilla extract
2 eggs
1/4 cup caramel ice cream topping
12 pecan halves
2/3 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Reserve 3/4 cup of apple pie filling and set aside.

Spoon remaining pie filling into crust. In a large bowl, combine cream cheese, sugar and vanilla. Beat until smooth then add eggs and mix well. Pour over apple filling in crust.

Bake at 350 degrees F (175 degrees C) for 35 minutes, or until center is set. Remove from oven and cool to room temperature.

Mix reserved apple filling and caramel topping in a small saucepan. Heat for about 1 minute. Arrange apple slices around outside edge of cheesecake. Spread caramel sauce evenly over. Decorate with pecan halves around edge. Sprinkle with chopped pecans. Chill until ready to serve.

Apple Cider Biscuits

Ingredients

2 cups all-purpose flour
1 tablespoon baking powder
2 teaspoons sugar
1/2 teaspoon salt
1/3 cup cold butter or margarine
3/4 cup apple cider
1/8 teaspoon ground cinnamon

Directions

In a bowl, combine flour, baking powder, sugar and salt. Cut in butter until mixture resembles coarse crumbs. stir in cider just until moistened. turn onto a lightly floured surface and knead 8-10 times. Roll out to 1/2-in. thickness; cut with a 2-1/2-in. biscuit cutter. Place on ungreased baking sheets. Sprinkle with cinnamon; pierce tops of biscuits with a fork. bake at 425 degrees F for 12-14 minutes or until golden brown. serve warm.

Oven Pancake with Apples

Ingredients

2 tablespoons butter
1 apple, cored and chopped
6 eggs
1 cup all-purpose flour
1 cup milk

Directions

Preheat oven to 450 degrees F (230 degrees C). In a large cast iron skillet, heat butter and apples together in oven while preheating. Cook, stirring occasionally, until apples begin to soften.

While apples are cooking, place eggs, flour and milk in a blender or food processor and puree until smooth. Pour batter over apples in preheated skillet and stir briefly to blend with apples. Return skillet to oven and cook for 15 minutes. Reduce heat to 375 degrees and bake for 10 more minutes, until golden brown.

Coconut-Apple Cobbler

Ingredients

4 Granny Smith apples - peeled, cored and sliced
1/2 cup caramel ice cream topping
1 tablespoon all-purpose flour
1 (10 ounce) can refrigerated flaky biscuit dough
2 tablespoons butter
3 tablespoons white sugar
3/4 cup sweetened flaked coconut

Directions

Preheat oven to 375 degrees F (190 degrees C).

Stir together apples, caramel topping, and flour in a large round baking dish. Pull apart each biscuit into two halves, and arrange over the apples. Drizzle with butter. Stir together the sugar and coconut; sprinkle over the buttered biscuits.

Bake in preheated oven until the biscuits have puffed, and are lightly browned, about 30 minutes.

Jicama, Carrot, and Green Apple Slaw

Ingredients

2 cups shredded napa cabbage
1 (1 pound) jicama, peeled and shredded
2 cups shredded daikon radish
2 Granny Smith apples - peeled, cored and shredded
2 large carrots, shredded
1 firm pear, shredded
1/4 cup finely chopped cilantro
2 tablespoons olive oil
3 tablespoons orange juice
1 tablespoon lime juice
sea salt and pepper to taste

Directions

Place the cabbage, jicama, radish, apple, carrot, pear, and cilantro into a mixing bowl. Sprinkle with olive oil, orange juice, lime juice, salt, and pepper. Toss until evenly blended and serve.

Apple Strudel Dessert

Ingredients

2 (8 ounce) packages refrigerated crescent roll dough
1 (21 ounce) can apple pie filling
1 teaspoon ground cinnamon

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a 9 inch round pan.

Using a slotted spoon, place about 1 tablespoon pie filling near the large end of a crescent roll dough triangle. Roll up the triangle. Repeat with remaining dough. Place rolls in prepared pan with points toward the center. Top with remaining pie filling. Sprinkle with cinnamon.

Bake in preheated oven 30 minutes, until browned.

Crisp Apple and Sausage Salad

Ingredients

2 teaspoons extra-virgin olive oil
1 (12 ounce) package chicken
apple sausage, sliced in 1/2 inch
rounds
1 small Granny Smith apple, cored
and sliced
1 tablespoon fresh lemon juice
1/3 cup extra-virgin olive oil
1 teaspoon Dijon mustard
1/3 cup fresh lemon juice
kosher salt and ground black
pepper to taste
8 cups mixed field greens,
washed and dried
1 cup baby arugula leaves,
washed and dried
1 small red onion, thinly sliced
1/2 cup toasted pecans
1/2 cup crumbled blue cheese

Directions

Place 2 teaspoons olive oil in a skillet and heat over medium heat. Stir in the sausage; cook until browned, about 5 minutes. Set aside to cool.

Place the apple slices in a bowl, and sprinkle with 1 tablespoon lemon juice. Set aside.

To make the dressing, whisk together 1/3 cup olive oil, Dijon mustard, 1/3 cup lemon juice, salt, and pepper in a bowl until creamy.

Place the field greens and arugula leaves in a salad bowl; toss together. Mix in the red onion, pecans, blue cheese, and apple slices. Pour the lemon dressing over the salad mixture, and toss to coat evenly. Add the sausage, and toss again.

Apple, Carrot, Or Zucchini Cake

Ingredients

4 cups peeled, cored and shredded apple
2 cups white sugar
2 eggs
1 cup chopped walnuts
2 cups all-purpose flour
2 teaspoons ground cinnamon
1 teaspoon ground nutmeg
1 teaspoon salt
2 teaspoons baking soda
1/2 cup vegetable oil

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 X 13 inch pan.

In a large bowl, blend the sugar with the eggs. Add the oil, and mix well. Mix in flour, spices, salt, and baking soda. Stir in the nuts and the apples, carrots, or zucchini. Pour batter into prepared pan.

Bake for 40 minutes. Serve warm or cooled.

Apple Cake with Raisins

Ingredients

3 1/2 cups apples - peeled, cored, and coarsely chopped
2 cups white sugar
1/2 cup water
2 eggs, lightly beaten
1 cup margarine, melted
3 cups all-purpose flour
1 teaspoon baking soda
2 teaspoons ground cinnamon
1/4 teaspoon salt
1 cup raisins
1 cup chopped walnuts

2 cups confectioners' sugar
3 tablespoons hot water
1 1/2 teaspoons vanilla extract

Directions

In a medium bowl, mix the apples and sugar. Let stand about 30 minutes.

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 10x15 inch baking pans.

Stir the water into the bowl with apples. Blend eggs and margarine in a small bowl, and mix with the apples. Mix in the flour, baking soda, cinnamon, and salt. Stir in the raisins and walnuts. Transfer to the prepared pans.

Bake 1 hour in the preheated oven, or until a toothpick inserted in the center comes out clean. Cool slightly before turning out of pans.

In a medium bowl, blend confectioners' sugar, hot water, and vanilla extract. Drizzle over the cakes while still warm.

Apple Citrus Pie

Ingredients

1 double crust ready-to-use pie crust (such as Pillsbury®)
3 cups water
1 cup honey
5 seedless oranges, thinly sliced
1/2 cup packed brown sugar
1/4 teaspoon ground cinnamon
1/8 teaspoon ground ginger
4 Macintosh apples - peeled, cored, and thinly sliced
3 tablespoons melted butter, divided
2 tablespoons confectioners' sugar

Directions

Line a 9 inch pie pan with one of the pie crusts, and chill at least 20 minutes before baking to prevent shrinkage. Preheat oven to 400 degrees F (205 degrees C). Line pastry with a double layer of aluminum foil and a layer of pie weights or dried beans. Bake in the preheated oven until edge of crust is golden, about 10 minutes. Carefully remove the foil and weights and bake until the crust has set, about 5 minutes more. Let cool.

Bring the water and honey to a boil in a saucepan over high heat. Stir in the orange slices, then reduce heat to medium-low. Cover and simmer 30 minutes, then drain, reserving the orange slices. Combine the brown sugar, cinnamon, and ginger in a mixing bowl. Toss the apples with the sugar mixture; set aside.

Spread 1/3 of the orange slices into the bottom of the pie crust, then top with 1/3 of the sweetened apples. Form 4 more layers with the apples and oranges, then place the second pie crust on top of the pie. Crimp the edges, then cut 3 slits into the top of the pie. Brush the crust with half of the melted butter.

Bake in the preheated oven until the top crust is flaky and golden, about 1 hour. Remove the pie from the oven, and brush with the remaining butter; sprinkle with confectioners' sugar.

Raisin Apple Tartlets

Ingredients

4 cups sliced peeled tart apples
1/2 cup packed brown sugar
1/4 cup raisins
1/4 teaspoon ground cinnamon
3 tablespoons butter
1 tablespoon all-purpose flour
6 individual graham cracker tart shells

Directions

In a large skillet, cook the apples, brown sugar, raisins and cinnamon in butter over medium heat until tender. Stir in flour until blended. Bring to a boil; cook and stir for 1 minute or until thickened. Spoon into shells. Serve warm or chilled.

Peanut Butter and Apple Sandwich

Ingredients

2 slices whole wheat bread
1 tablespoon peanut butter, or to taste
1 small apple - peeled, cored and shredded

Directions

Spread a thin layer of peanut butter onto one side of each slice of bread. Place shredded apple onto the peanut butter, and place the other peanut buttered side of bread on top. Serve immediately.

Apricot Apple Compote

Ingredients

10 dried apricots, sliced
1/2 cup water
4 medium apples, peeled and sliced
1 tablespoon sugar
1 teaspoon lemon juice
1/8 teaspoon grated lemon peel
1/8 teaspoon ground cinnamon

Directions

In a bowl, soak apricots in water for 30 minutes. Drain, reserving 3 tablespoons water. In a saucepan, combine the apricots, apples, sugar and reserved water; bring to a boil. Reduce heat; cover and simmer for 20 minutes or until apples are tender. Remove from the heat. Stir in lemon juice, peel and cinnamon. Serve warm or cold.

Chocolate Apple Bread

Ingredients

2 tablespoons white sugar
1/4 teaspoon ground cinnamon
1/4 cup finely chopped walnuts
2 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/2 cup margarine, softened
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
2 tablespoons buttermilk
1 cup chopped apples
1/2 cup walnuts
1/4 cup semi-sweet chocolate chips

Directions

To make the topping, in a small bowl mix the sugar, cinnamon and finely chopped walnuts. Set aside.

In a medium bowl combine flour, salt, baking powder, baking soda, cinnamon, and nutmeg. Set aside.

In a separate large bowl cream butter and sugar. Add eggs and vanilla extract, and mix well. Gradually beat in flour mixture alternately with buttermilk. Stir in apples, walnuts, and semi-sweet chocolate chips. Pour into a greased 9x5x3 inch loaf pan. Sprinkle with topping.

Bake in a preheated 350 degree F (175 degree C) oven for 50 to 60 minutes. Cool for 15 minutes. Remove from pan. Cool on a wire rack.

Red Apple Martini

Ingredients

1 (1.5 fluid ounce) jigger sour
apple schnapps

1 (1.5 fluid ounce) jigger Canadian
whiskey

1 (1.5 fluid ounce) jigger cranberry
juice

Directions

Fill a drink shaker with ice, and pour in the sour apple schnapps, whiskey, and cranberry juice. Shake well, then strain into a martini glass.

Apple Stuffed Pork Chops

Ingredients

1 tablespoon chopped onion
1/4 cup butter
3 cups fresh bread crumbs
2 cups chopped apples
1/4 cup chopped celery
2 teaspoons chopped fresh parsley
1/4 teaspoon salt
6 (1 1/4 inch) thick pork chops
salt and pepper to taste
1 tablespoon vegetable oil

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet saute onion in butter or margarine until tender. Remove from heat. Add the bread crumbs, apples, celery, parsley and salt. Mix all together. Cut a large pocket in the side of each pork chop; season inside and out with salt and pepper to taste. Spoon apple mixture loosely into pockets.

In skillet, heat oil to medium high and brown chops on both sides. Place browned chops in an ungreased 9x13 inch baking dish. Cover with aluminum foil and bake in the preheated oven for 30 minutes. Remove cover and bake for 30 minutes longer or until juices run clear.

Apple Crunch Pie with Vanilla Sauce

Ingredients

1 (9 inch) unbaked pie crust
1/2 cup white sugar
1/2 cup brown sugar
2 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
5 cups Granny Smith apples -
peeled, cored and sliced
1 cup HERSHEY®'S Cinnamon
Chips
3 tablespoons butter

3/4 cup all-purpose flour
3/4 cup brown sugar
6 tablespoons butter
2/3 cup HERSHEY®'S Cinnamon
Chips

2 eggs
1 cup half-and-half cream
1/2 cup white sugar
1 teaspoon vanilla extract

Directions

Preheat oven to 400 degrees F (200 degrees C.)

In a large bowl, Mix together 1/2 cup white sugar, 1/2 cup brown sugar, 2 tablespoons flour and cinnamon. Stir in sliced apples until coated with sugar mixture. Stir in 1 cup cinnamon chips. Pour filling into pie crust, and dot with 3 tablespoons butter. Sprinkle with streusel topping.

To make streusel topping: In a medium bowl, mix together 3/4 cup flour and 3/4 cup brown sugar. Cut in 6 tablespoons butter until mixture resembles coarse crumbs. Stir in remaining 2/3 cup cinnamon chips.

Bake in preheated oven for 10 minutes, then reduce heat to 350 degrees F (175 degrees C) and continue baking for 35 to 40 minutes, or until filling is bubbling and streusel is golden brown. Allow to cool for at least 1 hour.

While the pie is cooling, prepare the vanilla sauce. In the top of a double boiler over medium heat, whisk together eggs, half-and-half and 1/2 cup sugar. Cook, stirring constantly, until sauce has thickened. Remove from heat, and stir in vanilla. Spoon sauce (warm or cooled) over slices of pie.

Delightful Apple Spice Muffins

Ingredients

1/2 cup margarine
2/3 cup white sugar
2 eggs
1 1/2 cups all-purpose flour
1 teaspoon ground cinnamon
1 teaspoon ground allspice
2 teaspoons baking powder
1/2 teaspoon baking soda
1 cup applesauce

Directions

Preheat oven to 350 degree F (175 degrees C). Line a mini muffin pan with paper liners.

In a large bowl, cream together the butter or margarine and sugar. Add eggs, and beat until smooth. Blend in cinnamon, allspice, baking powder, and baking soda. Alternately add in a half cup of applesauce, one cup of flour, remaining applesauce, and remaining flour. Stir until just blended together. Pour batter into muffin cups 2/3's of the way full.

Bake in preheated 350 degree F (175 degrees C) oven for 17 minutes.

Apple and Onion Beef Pot Roast

Ingredients

1 (3 pound) boneless beef sirloin
tip roast, cut in half
1 cup water
1 teaspoon seasoned salt
1/2 teaspoon reduced sodium soy
sauce
1/2 teaspoon Worcestershire
sauce
1/4 teaspoon garlic powder
1 large tart apple, quartered
1 large onion, sliced
2 tablespoons cornstarch
2 tablespoons cold water
1/8 teaspoon browning sauce

Directions

In a large nonstick skillet coated with nonstick cooking spray, brown roast on all sides. Transfer to a 5-qt. slow cooker. Add water to the skillet, stirring to loosen any browned bits; pour over roast. Sprinkle with seasoned salt, soy sauce, Worcestershire sauce and garlic powder. Top with apple and onion. Cover and cook on low for 5-6 hours or until the meat is tender.

Remove roast and onion; let stand for 15 minutes before slicing. Strain cooking liquid into a saucepan, discarding apple. Bring liquid to a boil; cook until reduced to 2 cups, about 15 minutes. Combine cornstarch and cold water until smooth; stir in browning sauce. Stir into cooking liquid. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve over beef and onion.

Apple Dumplings I

Ingredients

1 (16 ounce) can refrigerated flaky
biscuit dough
4 apples - peeled, cored and
halved
1 cup white sugar
1 cup water
1/2 cup butter, melted
2 teaspoons vanilla extract
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C).

Butter a 7x11 inch baking pan. Separate biscuit dough into 8 pieces. Flatten each piece of dough into a circle. Wrap one biscuit around each apple half and place, seam side down, in pan.

In small bowl, combine sugar, water, melted butter and vanilla. Pour mixture over dumplings in pan. Sprinkle cinnamon on top. Bake 35 to 40 minutes, until golden. Serve hot.

Apple and Brown Rice Salad

Ingredients

3/4 cup low-fat orange yogurt
1/2 cup reduced-fat mayonnaise
3 cups cooked Texmati® Brown Rice
2 medium apples, diced
1 cup chopped celery
3/4 cup coarsely chopped pecans, toasted
3/4 cup dried cranberries

Directions

Combine yogurt and mayonnaise in large bowl. Add remaining ingredients, mixing well. Serve immediately or chill until ready to serve.

Apple Chicken Stew

Ingredients

4 medium potatoes, cubed
4 medium carrots, cut into 1/4-inch slices
1 medium red onion, halved and sliced
1 celery rib, thinly sliced
1 1/2 teaspoons salt
3/4 teaspoon dried thyme
1/2 teaspoon pepper
1/4 teaspoon caraway seeds
2 pounds boneless, skinless chicken breasts, cubed
2 tablespoons olive or vegetable oil
1 large tart apple, peeled and cubed
1 1/4 cups apple cider or apple juice
1 tablespoon cider vinegar
1 bay leaf
Minced fresh parsley

Directions

In a slow cooker, layer potatoes, carrots, onion and celery. Combine salt, thyme, pepper and caraway; sprinkle half over vegetables. In a skillet, saute chicken in oil until browned; transfer to slow cooker. Top with apple. Combine apple cider and vinegar; pour over chicken and apple. Sprinkle with remaining salt mixture. Top with bay leaf.

Cover and cook on high for 4-5 hours or until vegetables are tender and chicken juices run clear. Discard bay leaf. Stir before serving. Sprinkle with parsley.

Passover Apple Squares

Ingredients

1 cup matzo meal
1 cup cinnamon sugar
1/2 teaspoon salt
3 eggs, separated, whites beaten stiffly
1/2 cup peanut oil
1 lemon, zested and juiced
2 apples, peeled, cored, and sliced

Directions

Preheat an oven to 375 degrees F (190 degrees C). Grease an 8-inch square pan.

Combine matzo meal, cinnamon sugar, and salt in a large bowl. Beat in egg yolks, peanut oil, lemon juice, and lemon zest. Fold in the egg whites. Pour half of the batter into the prepared pan. Cover the batter with apple slices, then pour the remaining batter on top.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 45 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Cranberry-Almond Apple Pie

Ingredients

1 cup sugar
1/4 cup all-purpose flour
3 tablespoons butter or margarine,
melted
1/2 teaspoon ground nutmeg
1/8 teaspoon salt
6 medium baking apples, peeled
and thinly sliced
1 cup fresh or frozen cranberries
1 (9 inch) pastry shell
TOPPING:
1/2 cup packed brown sugar
1/3 cup all-purpose flour
1/2 teaspoon ground cinnamon
3 tablespoons butter or margarine
1/3 cup sliced almonds, toasted

Directions

In a bowl, combine sugar, flour, butter, nutmeg and salt; mix well. Add apples and cranberries; stir gently. Pour into pie shell. In a small bowl, mix the brown sugar, flour and cinnamon; cut in butter until crumbly. Stir in almonds; sprinkle over filling. Bake at 350 degrees F for 1 hour, or until apples are tender.

Grilled Apple and Swiss Cheese Sandwich

Ingredients

2 slices whole wheat bread
1 1/2 teaspoons olive oil
1/2 Granny Smith apple - peeled,
cored and thinly sliced
1/3 cup shredded Swiss cheese

Directions

Preheat a skillet over medium heat. Lightly brush one side of each slice of bread with the olive oil. Place 1 slice of bread, olive oil side down into the skillet, and arrange the apple slices evenly over the top. Sprinkle the Swiss cheese over the apple, then top with the remaining slice of bread, olive oil-side up. Cook until the bread is golden brown, then flip the sandwich over, and cook until the other side is golden brown and the cheese has melted, 1 to 2 more minutes.

Jim's Apple Waffles

Ingredients

4 cups all-purpose flour
1 teaspoon cream of tartar
1 teaspoon baking soda
2 1/2 tablespoons ground cinnamon
3 tablespoons white sugar
3 cups water
1 3/4 cups dry milk powder
2 eggs, lightly beaten
2 apples - peeled, cored and finely chopped

Directions

Preheat a lightly greased waffle iron.

In a large bowl, mix flour, cream of tartar, baking soda, cinnamon, and sugar. Mix the water, milk powder, and eggs in medium bowl, and blend into the flour mixture until smooth. Fold in the apples.

Ladle batter into the preheated waffle iron. Cook waffles until golden brown.

Apple Grape Drink

Ingredients

6 cups apple juice, chilled
3 cups white grape juice, chilled
1 (12 ounce) can frozen lemonade
concentrate, thawed
1 liter club soda, chilled

Directions

In a large container, combine the juices and lemonade concentrate; mix well. Stir in club soda. Serve immediately.

Twisted Apple Cider

Ingredients

2 cups apple cider
1/2 cup spiced rum
1/4 cup cinnamon schnapps
4 cubes ice cubes

Directions

Stir the cider, rum, and cinnamon schnapps together in a pitcher. Place 2 ice cubes in each of two 12-ounce glasses. Pour half of the cider mixture into each glass and serve.

Peanut Butter Crunch Apples

Ingredients

6 Granny Smith apples
6 wooden sticks
1 (14 ounce) package individually wrapped caramels, unwrapped
2 tablespoons water
1/2 teaspoon vanilla extract
3 cups chopped peanut butter filled sandwich cookies
4 ounces milk chocolate, chopped
4 ounces white chocolate, chopped

Directions

Insert wooden sticks 3/4 of the way into the stem end of each apple. Place apples on a cookie sheet covered with lightly greased aluminum foil.

Combine caramels and water in a saucepan over low heat. Cook, stirring often, until caramel melts and is smooth. Stir in the vanilla. Dip each apple into the caramel and gently run apples around insides of saucepan to scrape off some of the caramel. Scrape excess caramel from the apple bottoms using the side of the saucepan.

Spread the chopped cookies out on a dinner plate. Roll caramel apples in the cookies and place on the aluminum foil. Place the milk chocolate and white chocolate into separate microwave-safe bowls. Heat in the microwave at 30 second intervals, stirring between each, until melted and smooth. Drizzle milk chocolate over the apples, then drizzle the white chocolate over the milk chocolate. Refrigerate until ready to serve.

Apple Sticky Buns

Ingredients

3 1/4 cups all-purpose flour
2 (.25 ounce) packages active dry yeast
1/4 cup sugar
1 teaspoon salt
3/4 cup milk
1/4 cup water
1/4 cup butter, cubed
1 egg
1 1/2 cups finely chopped peeled apple

TOPPING:

1 cup packed brown sugar
3/4 cup butter, cubed
3/4 cup chopped walnuts or pecans
1 tablespoon water
1 tablespoon corn syrup
1 teaspoon ground cinnamon

Directions

In a large mixing bowl, combine 1-1/2 cups flour, yeast, sugar and salt. In a saucepan, heat the milk, water and butter to 120 degrees F to 130 degrees F. Add to dry ingredients; beat just until moistened. Add egg; beat until smooth. Stir in remaining flour and apples. Do not knead. Cover and let rise in a warm place for 30 minutes.

Meanwhile in a saucepan, combine the topping ingredients. Bring to a boil, stirring until blended. Pour into an ungreased 13-in. x 9-in. x 2-in. baking dish. Stir dough down. Spoon walnut-size pieces of dough over nut mixture. Cover and let rise for 30 minutes.

Bake at 375 degrees F for 30-35 minutes or until golden brown. Let stand for 1 minute before inverting onto a large serving platter.

Caramel Apple Cookie Dessert

Ingredients

3 Red Delicious apples - peeled, cored and sliced
2 cups apple juice
1 (18 ounce) package refrigerated sugar cookie dough
3 tablespoons white sugar
1 (18 ounce) container caramel dip

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a cookie sheet.

Place apple slices in a bowl and cover with apple juice.

Roll out cookie dough onto prepared sheet. Sprinkle with sugar.

Bake in preheated oven 5 to 7 minutes, until set.

Warm the caramel dip in the microwave, and spread most of it over the cooled cookie. Remove the apple slices from the juice and arrange in rows over the caramel. Drizzle remaining caramel over apples. Cut into squares to serve.

Apple Bran Muffins

Ingredients

1 1/4 cups bran flakes cereal
1 1/4 cups all-purpose flour
1/3 cup brown sugar
1 teaspoon ground cinnamon
1 tablespoon baking powder
1 1/4 cups apple juice
1/4 cup margarine, melted
1 teaspoon vanilla extract
1 apple - peeled, cored and chopped

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease muffin tins.

In a mixing bowl, combine bran flakes, flour, brown sugar, cinnamon and baking powder. Stir in apple juice, margarine, vanilla, and apple. Spoon the mixture into the greased muffin tins.

Bake at 375 degrees F (190 degrees C) for 25 to 30 minutes.

Swedish Apple Pie

Ingredients

2 1/2 cups peeled, cored and sliced apples
1 teaspoon ground cinnamon
1 teaspoon white sugar
1 cup white sugar
3/4 cup margarine, melted
1/2 cup chopped pecans
1 cup all-purpose flour
1 egg, lightly beaten
1 pinch salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9 inch pie pan with margarine.

Fill 2/3 of the pan with sliced apples. Sprinkle with cinnamon and 1 teaspoon sugar.

In a medium bowl, mix 1 cup sugar with the melted margarine. Stir in pecans, flour, egg and salt. Mix well. Spread mixture over the apples.

Bake in preheated oven for 65 minutes, or until golden brown.

Apple Pie I

Ingredients

6 cups thinly sliced apples
3/4 cup white sugar
1 tablespoon butter
1 teaspoon ground cinnamon
1 recipe pastry for a 9 inch single crust pie

Directions

Prepare your pastry for a two crust pie. Wipe, quarter, core, peel, and slice apples; measure to 6 cups.

Combine sugar and cinnamon. The amount of sugar used depends on how tart your apples are.

Arrange apples in layers in pastry lined pie plate. Sprinkle each layer with sugar and cinnamon. Dot top layer with small pieces of butter or margarine. Cover with top crust.

Place on lowest rack in oven preheated to 450 degrees F (230 degrees C). Bake for 10 minutes, then reduce oven temperature to 350 degrees F (175 degrees C). Bake for 30 to 35 minutes longer. Serve warm or cold.

Apple Snack Squares

Ingredients

2 cups white sugar
2 eggs
3/4 cup vegetable oil
1 teaspoon vanilla extract
2 1/2 cups self-rising flour
1 teaspoon ground cinnamon
3 cups peeled, cored, and
chopped tart apple
1 cup chopped walnuts
1 cup butterscotch chips

Directions

Preheat oven to 350 degrees F (175 degrees C) and lightly grease a 9x13 inch baking dish.

In a large bowl, combine sugar, eggs, oil and vanilla until well blended. Stir in flour and cinnamon. Mixture will be thick. Fold in apple and nuts. Spread in prepared baking dish. Sprinkle top with butterscotch chips.

Bake in preheated oven for 35 to 40 minutes, until pick inserted in center comes out clean. Cool and cut into squares.

Cinnamon Apple Sweet Potatoes

Ingredients

6 sweet potatoes
6 large apples - peeled, cored and sliced
1 1/4 cups white sugar
1/4 cup cornstarch
1 1/4 teaspoons salt
2 tablespoons ground cinnamon
2 teaspoons ground nutmeg
2 1/2 cups water
1 tablespoon butter

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Place the sweet potatoes into a large pot and cover with salted water. Bring to a boil over high heat; reduce heat to medium-low, cover, and simmer until just tender, 15 to 20 minutes. Drain and allow to steam dry for a minute or two. Peel and cut into 1/2-inch slices; layer the sweet potatoes and apples into a 9x13-inch baking dish.

Meanwhile, stir together the sugar, cornstarch, salt, cinnamon, and nutmeg in a saucepan. Stir in the water and butter and bring to a simmer over medium heat. Cook and stir until thickened and no longer cloudy, 5 to 10 minutes. Pour over the sweet potatoes.

Bake in the preheated oven until the apples are very tender and the sweet potatoes are golden on top, about 1 hour.

Apple Pie Wedges

Ingredients

1 cup butter
2/3 cup white sugar
1 egg yolk
1/3 cup apple butter
2 1/3 cups all-purpose flour
1 teaspoon ground cinnamon
1/2 teaspoon apple pie spice
1/2 teaspoon vanilla extract

Directions

In a large mixing bowl, beat butter and sugar at medium speed until fluffy. Beat in egg yolk and apple butter. Add flour, cinnamon, apple pie spice, and vanilla. Beat at low speed until well blended.

Divide dough in half. Shape each half into a 6-inch disc on waxed paper. Refrigerate for 30 minutes.

Preheat oven to 350 degrees F (175 degrees C).

Invert one disc of dough into ungreased 9-inch round pie plate. Press dough into plate with lightly floured hands, covering plate completely. Flute edges using the handle of a wooden spoon. Deeply score into 8 wedges. Prick surface using tines of fork. Repeat steps with remaining disc of dough and another pie plate.

Bake 35 minutes, or until golden brown. Remove to wire rack. Cool completely and cut into wedges.

Cranberry Apple Sauce

Ingredients

12 ounces cranberries
6 ounces unsweetened apple juice
concentrate

Directions

In a saucepan cook cranberries and apple juice concentrate over medium heat until cranberries have burst. Chill and serve. You may also add some white sugar if the recipe isn't sweet enough for you. Only add the extra sugar one tablespoon at a time to avoid over sweetening.

Apple Chiffon Cake

Ingredients

6 egg whites
1/2 teaspoon cream of tartar
3/4 cup white sugar
1 3/4 cups cake flour
3 teaspoons baking powder
1 teaspoon salt
1 teaspoon ground cinnamon
1/2 cup packed brown sugar
1/2 cup vegetable oil
6 egg yolks
1 cup applesauce

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat the egg whites and the cream of tartar until soft moist peaks are formed. Gradually add the white sugar and beat until very stiff and shiny.

Sift the flour, baking powder, salt, and ground cinnamon together. Blend in the brown sugar.

Beat together until smooth the vegetable oil, egg yolks, and applesauce. Add to the flour mixture and beat until smooth. Fold batter into the beaten egg whites. Pour batter into one 10 inch ungreased tube pan.

Bake at 350 degrees F (175 degrees C) for 55 to 65 minutes or until cake springs back when lightly touched. Invert and cool in pan. When cake is cool loosen edges and remove cake from pan.

Apple Cobbler

Ingredients

3 cups all-purpose flour
1 cup sugar, divided
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup butter or margarine
2 eggs
1 tablespoon vanilla extract
3 tablespoons milk
8 cups thinly sliced peeled baking apples
2 tablespoons quick-cooking tapioca
TOPPING:
1 tablespoon milk
3/4 teaspoon sugar
1/4 teaspoon ground cinnamon

Directions

In a bowl, combine flour, 1/4 cup sugar, baking powder and salt. Cut in butter until crumbly. In another bowl, lightly beat eggs and vanilla; add to crumb mixture. With a fork, gently mix in milk to moisten. Stir until dough forms a ball. Press half of the dough into the bottom of a greased 13-in. x 9-in. x 2-in. baking pan. Chill the remaining dough. Toss apples with tapioca, cinnamon and remaining sugar; place over dough in pan. On a lightly floured surface, roll chilled dough to fit top of pan. Place over apples. Brush with milk. Combine sugar and cinnamon; sprinkle on top. Bake at 350 degrees F for 45-50 minutes or until apples are tender and crust is golden.

Apple Chicken Slaw

Ingredients

1/4 cup poppy seed salad dressing
5 teaspoons mayonnaise
2 cups cubed cooked chicken breast
2 cups coleslaw mix
1 medium apple, chopped
Lettuce Leaves

Directions

In a small bowl, combine salad dressing and mayonnaise. In a large bowl, combine the chicken, coleslaw mix and apple. Drizzle with dressing and toss to coat. Serve on lettuce-lined plates if desired.

Beet, Orange and Apple Salad

Ingredients

1 1/2 pounds beets
2 cups shredded beet greens
1 large orange
2 Granny Smith apples - peeled, cored and sliced
1 tablespoon olive oil
1 tablespoon raspberry vinegar
1/2 teaspoon white sugar
1/4 teaspoon salt
1 clove garlic, minced
2 tablespoons unsalted sunflower seeds, toasted

Directions

Wash and dry beet roots and greens. Shred greens to measure 2 cups and set aside.

Place beets in a sauce pan with enough water to cover. Bring to boil, cover, reduce heat and simmer for 20 minutes or until tender. Drain and allow to cool.

Trim and peel off skins; cut into 8 wedges.

Peel and section orange. In a bowl, combine orange sections, beets and apples.

Whisk together olive oil, vinegar, sugar, salt and garlic. Pour over beet mixture and toss well.

Arrange 1/2 cup beet greens on 4 salad plates. Top with beet mixture, sprinkle with sunflower seeds and serve.

Applesauce Cocoa Cookies

Ingredients

1/2 cup shortening
1 egg, beaten
1/3 cup unsweetened cocoa powder
1/2 teaspoon salt
1/4 cup water
1 teaspoon baking powder
1/3 cup granulated artificial sweetener
2 cups cake flour
1/2 teaspoon ground cinnamon
1/2 teaspoon baking soda
1 cup unsweetened applesauce

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

Cream together shortening and sugar replacement. Add egg and blend well.

Sift all dry ingredients together and add alternately with applesauce and water to creamed mixture. Be sure to add flour first and last.

Drop by teaspoonfuls onto greased cookie sheets. Bake at 375 degrees F for 12-15 minutes.

Apple-Stuffed Acorn Squash

Ingredients

3 acorn squash, halved and seeded

2 tablespoons stick margarine

1 cup chopped onions

3 cups peeled, seeded, and chopped Granny Smith apples

1/2 cup golden raisins

2 tablespoons light brown sugar

1 teaspoon ground cinnamon

1 1/2 cups shredded Cheddar cheese

Directions

Preheat an oven to 350 degrees F (175 degrees C). Place the squash onto a baking sheet cut side down. Fill the baking sheet with 1/2 inch of water.

Bake the squash in the preheated oven for 40 minutes. Drain off any water remaining in the baking sheet.

While the squash is baking, melt the margarine in a large skillet over medium heat. Cook the onion and apple in the margarine until the onion has softened and turned translucent, 10 to 15 minutes. Scrape the mixture into a bowl to cool until the squash has finished baking.

Once the squash is done, stir the raisins, brown sugar, cinnamon, and Cheddar cheese into the apple mixture. Turn the squash cut side up on the baking sheet and fill with the apple mixture. Return the squash to the oven; bake until the filling is hot and the cheese has melted, about 15 minutes.

Glazed Apple Cookies

Ingredients

1/2 cup shortening
1 1/3 cups packed brown sugar
1 egg
2 cups sifted all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/4 teaspoon ground nutmeg
1 cup chopped walnuts (optional)
1 cup apples - peeled, cored and finely diced
1 cup raisins
1/4 cup milk
1 1/2 cups sifted confectioners' sugar
1 tablespoon butter
1/2 teaspoon vanilla extract
2 1/2 tablespoons half-and-half cream

Directions

Beat shortening and brown sugar together until light and fluffy. Beat in egg and blend thoroughly.

Stir together flour, baking soda, salt, cinnamon, cloves and nutmeg.

Stir half the dry ingredients into creamed mixture. Stir in nuts, apple and raisins, then stir in remaining half of dry ingredients and milk. Mix well.

Drop from tablespoon 1 1/2 inches apart onto lightly greased baking sheet. Bake in a preheated 400 degree oven for 10-12 minutes. Remove cookies to racks and while still warm, spread with glaze.

To make Glaze: Combine powdered sugar, butter, vanilla and enough cream to make glaze of spreading consistency. Beat until smooth. Spread on warm cookies.

Apple Graham Dessert

Ingredients

6 graham cracker, crushed
1 cup applesauce
1 cup whipped topping
Chopped walnuts

Directions

Place one graham cracker on a serving plate. Spread with 2 heaping tablespoons of applesauce. Repeat layers, ending with applesauce. Spread the whipped topping over top and sides. Sprinkle with nuts if desired. Refrigerate for 2 hours before slicing.

Pumpkin Apple Butter

Ingredients

1 (29 ounce) can solid pack
pumpkin
2 cups apple cider
1 cup applesauce
1 cup packed light brown sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves

Directions

In a large saucepan or Dutch oven, combine all ingredients. Simmer, uncovered, for 2 hours, stirring occasionally, until thickened. Pour into freezer containers. Refrigerate up to 1 month or freeze.

Golden Apple Potato Salad

Ingredients

6 medium russet potatoes
2/3 cup mayonnaise
1/2 cup plain yogurt
2 tablespoons cider vinegar
2 teaspoons prepared mustard
1 garlic clove, minced
1 teaspoon salt
5 bacon strips, cooked and crumbled
1 medium onion, grated
2 Golden Delicious apples, cubed

Directions

Place potatoes in a large saucepan and cover with water; bring to a boil over medium-high heat. Cover and cook for 20-30 minutes or until tender. In a small bowl, combine the mayonnaise, yogurt, vinegar, mustard, garlic and salt. Peel warm potatoes and slice into a large bowl; add the bacon and onion. Pour dressing over potato mixture and gently toss to coat. Fold in apples. Cover and refrigerate for several hours before serving.

Cranberry Apple Gelatin Mold

Ingredients

1 (16 ounce) can whole cranberry sauce
1 cup water
2 (3 ounce) packages raspberry flavored gelatin mix
1/4 teaspoon salt
2 apples, cored and diced with peel
2 oranges, peeled, sectioned, and chopped
1/2 cup chopped walnuts
1 cup lemon yogurt

Directions

In a saucepan over medium heat, combine cranberry sauce and water. Heat until sauce melts. Stir in gelatin until it dissolves. Remove from heat. Mix in apples, oranges, walnuts, and yogurt.

Pour mixture into a fancy gelatin mold or a nice bowl, and refrigerate overnight. To serve, dip briefly in hot water, and invert onto a serving dish.

Hannah's Cream Cheese Caramel Apple Pie

Ingredients

1 recipe pastry for a 9 inch double crust pie
1 (8 ounce) package cream cheese, softened
3 cups confectioners' sugar
1/2 cup packed brown sugar
2 teaspoons ground cinnamon
2 teaspoons ground nutmeg
3 tablespoons all-purpose flour
6 cups thinly sliced apples
1 (2.5 ounce) package caramel apple circle
1 tablespoon turbinado sugar

Directions

Preheat oven to 375 degrees F (190 degrees C). Roll out pastry and set aside.

In a large bowl, blend cream cheese and powdered sugar until smooth and creamy. Set aside.

In a medium bowl, combine brown sugar, cinnamon, nutmeg, and flour. Mix well. Add apples to cream cheese mixture and stir until apples are evenly coated. Add brown sugar mixture to apple mixture gradually, stirring after each addition.

Pour half of apple mixture into pastry-lined pie plate. Place caramel circle over top, then pour in remaining apple mixture. Cover with second pastry. Seal edges and cut steam vent in top. Sprinkle with coarse/turbinado sugar. Place pie on baking sheet covered with aluminum foil.

Bake in preheated oven for 45 minutes. If you notice overbrowning after 25 minutes, reduce heat to 350 degrees F (175 degrees C).

Apple Cream Pie

Ingredients

4 cups thinly sliced apples
1 cup white sugar
2 tablespoons all-purpose flour
1 teaspoon ground nutmeg
2 teaspoons ground cinnamon
4 tablespoons butter
2 cups half-and-half
1 recipe pastry for a 9 inch single crust pie

Directions

Place apples in pie shell. Mix together sugar, flour, nutmeg, and cinnamon. Sprinkle this mixture over apples in shell.

Melt the butter or margarine and stir into cream. Pour liquids over apples.

Bake at 375 degrees F (190 degrees C) for 35 minutes.

Pat's Rose Apple Pie

Ingredients

2 1/2 cups all-purpose flour
2 tablespoons white sugar
1 teaspoon salt
1/2 cup butter, chilled and diced
1/2 cup shortening, chilled and diced
5 tablespoons ice water
6 Golden Delicious apples - peeled, cored and cut into 1/4 inch slices
1/4 teaspoon ground cinnamon
1/4 cup white sugar
1/2 cup light brown sugar
1/4 cup all-purpose flour
1/2 teaspoon ground nutmeg
1/4 teaspoon ground allspice
1/2 cup white sugar
1 tablespoon lemon juice
1 teaspoon vanilla extract
2 tablespoons dark rum
2 tablespoons milk
1 tablespoon white sugar

Directions

Position oven rack in lowest 1/3 of oven. Preheat oven to 400 degrees F (200 degrees C).

To Make Crust: In the bowl of a food processor combine 2 1/2 cups flour, 2 tablespoons white sugar, and salt. Blend briefly to combine ingredients. Cut in chilled butter and shortening using the "pulse" button of food processor, until mixture resembles coarse meal. Gradually blend in enough water to form moist clumps.

Gather dough into a ball and divide in half. Flatten each half into disks, wrap in plastic, and rest in refrigerator. (Dough can be kept in refrigerator up to 3 days, or frozen.)

To Make Filling: Chop 2 of the apples into large chunks. Cut the other 4 apples into 1/8 inch slices.

Place the 2 chunked apples in food processor with 1/4 cup sugar and 1/4 teaspoon cinnamon. Blend until apples resemble applesauce.

Place the 4 sliced apples in a large bowl. In a small bowl, mix brown sugar, 1/4 cup flour, nutmeg, allspice, and white sugar. Sprinkle over sliced apples, then add lemon juice, vanilla extract, and rum. Toss until apples are thoroughly coated. Set aside for 1/2 hour.

Meanwhile, roll out 1 dough disk to 12 inches in diameter. Fit into a 9-inch deep-dish pie plate, allowing 1/2 inch overhang on edges. Place a circle of parchment paper or a flattened coffee filter in center of pie shell and cover with pie weights or dried beans.

Bake pie shell in preheated oven for 10 to 15 minutes, until edges begin to brown. Remove pie weights or beans, and cool pie shell.

Drain juices from apple slice mixture into a saucepan. Simmer just until liquid begins to thicken. Stir thickened juices into pureed apple mixture, and spread this mixture into bottom of pre-baked pie shell.

Arrange apple slices over pureed apple layer, placing slices perpendicular to outside rim of pie plate, to form a "rose" style configuration, starting along outer edges and moving towards center.

Roll out other half of pastry and cut out decorative leaf shapes

Apple Pie

Ingredients

1/2 cup sugar
1/2 cup packed brown sugar
3 tablespoons all-purpose flour
1 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon ground nutmeg
7 cups thinly sliced pared apples
1 tablespoon lemon juice
1 Pastry for double-crust pie (9 inches)
1 tablespoon butter or margarine
1 egg white
Additional sugar

Directions

In a small bowl, combine sugar, flour and spices; set aside. In a large bowl, toss apples with lemon juice. Add sugar mixture; toss well to coat. Line a 9-in. pie pan with half the pastry. Place apple filling into crust; dot with butter. Roll out remaining pastry to fit top of pie. Cut a few slits in top. beat egg white until foamy; brush over pastry. Sprinkle sugar on top. Bake at 375 degrees F for 35 minutes. Increase temperature to 400 degrees F and bake 10-15 minutes more or until golden.

Fried Apples

Ingredients

5 apples - peeled, cored and sliced
1/4 cup vegetable oil
1/4 cup maple flavored syrup
1 pinch salt

Directions

Melt oil or butter in a medium-sized cast iron pan over medium heat. Lay the apple slices in the oil or butter. Cook slowly, turning slices as they start to break down.

When they are soft on both sides, season with a pinch of salt and the syrup.

Apple Crisp III

Ingredients

2 1/2 cups Macintosh apples -
peeled, cored and quartered
2 cups rolled oats
2 cups packed brown sugar
1 cup all-purpose flour
3/4 cup milk

Directions

Preheat oven to 375 degrees F (190 degrees C).

Combine apples and brown sugar in a large Dutch oven.

Bake for 30 minutes.

Combine milk, flour, and oats. Pour mixture over apples and brown sugar.

Bake for 1 hour. Serve.

Meatballs in Apple Butter

Ingredients

1/4 pound bulk pork sausage
2 tablespoons apple butter
1 teaspoon maple syrup

Directions

Roll sausage into 1-in. balls. Place on a microwave-safe plate. Cover and microwave on high for 1-2 minutes or until a meat thermometer reads 160 degrees F and meat is no longer pink; drain. Cool; place in a resealable plastic bag. Combine apple butter and syrup; pour over meatballs. Refrigerate overnight.

Before serving, transfer meatballs and sauce to a microwave-safe serving dish. Cover and microwave on high for 1 minute or until heated through. Serve immediately.

Apple Pan Dowdy

Ingredients

4 cups peeled and sliced apples
1 cup brown sugar
1/4 cup all-purpose flour
2 tablespoons vinegar
1 cup water
1 teaspoon vanilla extract
1 tablespoon butter

1 cup all-purpose flour
2 teaspoons baking powder
2 1/2 tablespoons shortening
3/4 cup milk

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease a 9-inch square baking dish. Layer the sliced apples evenly into the baking dish.

Mix together brown sugar and 1/4 cup flour in a saucepan, and stir in vinegar and water until the mixture is well blended and the sugar has dissolved. Bring to a simmer over low heat, and stir constantly until the mixture has thickened, about 3 minutes. Remove from heat, let cool for about 10 minutes, and stir in the vanilla extract and butter. Pour the mixture over the apple slices in the pan.

Mix together 1 cup flour and the baking powder in a bowl until there are no more lumps, and cut the shortening into the flour mixture until the mixture forms crumbs the size of peas. Stir in the milk, and spread the batter over the apples and syrup.

Bake in the preheated oven until the topping is golden brown and the apples are tender, about 35 minutes.

Autumn Apple Blender Cake

Ingredients

2 1/4 cups all-purpose flour
3 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon ground cinnamon
1/4 teaspoon ground allspice
1/4 teaspoon nutmeg
1/2 cup butter, softened
1/2 cup white sugar
1 cup maple syrup
2 eggs
1 teaspoon cream of tartar
1/2 cup milk
1 apple - peeled, cored and chopped
confectioners' sugar for dusting

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan. Sift together the flour, baking powder, salt, cinnamon, allspice and nutmeg. Set aside.

In a blender on low speed, combine butter, sugar, maple syrup, eggs and cream of tartar. Gradually mix in the flour mixture, then stir in the milk. Turn off the blender, then fold in chopped apple.

Pour batter into prepared pan. Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool 10 minutes in the pan before removing. Dust with confectioners' sugar before serving.

Zucchini Apple Bread

Ingredients

4 eggs
1 cup white sugar
1 cup brown sugar
1/2 cup vegetable oil
1 teaspoon vanilla extract
3 1/2 cups all-purpose flour
1 1/2 teaspoons baking soda
1/2 teaspoon salt
2 teaspoons ground cinnamon
1/2 cup chopped walnuts
2 cups peeled, chopped zucchini
1 cup chopped, peeled apple

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 2 - 9x5 inch loaf pans.

In a large bowl, combine eggs, white sugar, brown sugar, oil and vanilla until well blended. In a separate bowl, combine flour, baking soda, salt and cinnamon. Stir flour mixture into egg mixture. Fold in walnuts, zucchini and apple. Pour into prepared pans.

Bake 1 hour, or until top springs back when touched lightly in center. Let cool in pans 10 minutes before removing to wire rack to cool completely.

Apple Streusel Muffins

Ingredients

1 (18.25 ounce) package yellow cake mix

3/4 cup all-purpose flour

3 eggs

3/4 cup water

1/3 cup vegetable oil

FILLING:

3/4 cup applesauce

1/4 cup sugar

1 teaspoon ground cinnamon

STREUSEL TOPPING:

1/4 cup sugar

1 teaspoon all-purpose flour

1 teaspoon ground cinnamon

1 teaspoon butter or margarine, softened

Directions

In a mixing bowl, combine cake mix, flour, eggs, water and oil. Beat on low speed for 30 seconds. Beat on medium for 2 minutes. Fill paper-lined muffin cups one-third full. Combine the filling ingredients; place 2 tablespoonfuls in the center of each muffin cup. Top with remaining batter. Combine the topping ingredients until crumbly; sprinkle over batter.

Bake at 350 degrees F for 18-22 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

Passover Apple Cake

Ingredients

2 eggs
1 cup vegetable oil
1 cup white sugar
1 1/2 cups matzo meal
1/2 cup potato starch
1 teaspoon ground cinnamon
8 large apples - peeled, cored and sliced
1/2 cup brown sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg

Directions

Preheat oven to 350 degrees F (175 degrees C and grease a 9x13 inch glass baking dish.

Combine eggs, oil and sugar in large bowl with electric mixer. Stir in matzo meal, potato starch and 1 teaspoon cinnamon.

In a separate bowl, toss apples with brown sugar, 1 teaspoon cinnamon and nutmeg.

Layer half of the dough into the prepared 9x13 inch dish. Pour the apples into the dish then pat remaining dough over the apples. Sprinkle with some brown sugar, if desired.

Bake in a preheated 350 degrees F (175 degrees C) oven for 45 minutes.

No Bake Apple Spice Cake

Ingredients

2 (3.4 ounce) packages instant vanilla pudding mix
1 quart milk
1 (8 ounce) container frozen whipped topping, thawed
1 pinch nutmeg
4 individual packages cinnamon graham crackers
2 (21 ounce) cans apple pie filling
1 (16 ounce) can prepared vanilla frosting
1 pinch cinnamon

Directions

In a bowl, mix the pudding mix, milk, whipped topping, and a pinch of nutmeg.

Layer the bottom of a 9x13 inch pan with 1 package cinnamon graham crackers. Top with 1/2 the pudding mixture. Layer with another package graham crackers. Spread the apple pie filling over the crackers. Top with another package graham crackers. Layer with remaining pudding mixture, and top all with remaining package of graham crackers.

In the microwave, heat the vanilla frosting for about 10 seconds on High, until easily spread. Mix in cinnamon. Spread over the top layer of graham crackers in the pan. Cover, and refrigerate at least 12 hours.

Paul's Apple, Lamb and Lentil Soup

Ingredients

3 pounds lamb shoulder steak
1 pound lamb neck bones
1 (16 ounce) package dried lentils
2 medium yellow onion, chopped
5 cloves garlic, finely chopped
2 teaspoons fresh thyme leaves, finely chopped
2 Red Delicious apples - peeled, cored and diced
1 cup Cabernet Sauvignon wine
1 cup fresh cilantro leaves, chopped
salt and freshly ground black pepper

Directions

Trim lamb shoulder steak from bones and set aside bones. Cut steak into 1 inch cubes and set aside. Place shoulder and neck bones in a large stockpot and cover with water; simmer bones over medium high heat for 1 to 1 1/2 hours. Remove bones from stockpot and discard. Reserve liquid.

Add the cubed lamb, lentils, onions, garlic and thyme to the liquid in the stockpot; cook over medium heat for 15 minutes. Add apples and wine to the stockpot and cook another 15 minutes, or until lentils and lamb are tender. Season with salt and pepper. Serve in bowls sprinkled with cilantro.

Cinnamon-Apple Chex® Mix

Ingredients

5 cups Wheat Chex® cereal
1 cup lightly salted whole almonds
1/4 cup butter or margarine
1/3 cup packed brown sugar
2 tablespoons light corn syrup
1 teaspoon ground cinnamon
1 cup dried apples
1/2 cup vanilla yogurt-covered raisins

Directions

In large microwaveable bowl, mix cereal and almonds.

In 2-cup microwaveable measuring cup, microwave butter, brown sugar, corn syrup and cinnamon uncovered on High about 2 minutes, stirring after 1 minute, until mixture is boiling; stir. Pour over cereal mixture, stirring until evenly coated. Microwave uncovered on High 3 minutes, stirring and scraping bowl after every minute. Stir in apples; microwave uncovered on High about 2 minutes or until apples just begin to brown on edges.

Spread on waxed paper or foil to cool, about 15 minutes. Place in serving bowl, stir in yogurt-covered raisins. Store in airtight container.

Overnight Apple Cinnamon French Toast

Ingredients

3/4 cup butter, melted
1 cup brown sugar
1 teaspoon ground cinnamon
2 (21 ounce) cans apple pie filling
20 slices white bread
6 eggs
1 1/2 cups milk
1 teaspoon vanilla extract
1/2 cup maple syrup

Directions

Grease a 9x13 inch baking pan. In a small bowl, stir together the melted butter, brown sugar and cinnamon.

Spread the sugar mixture into the bottom of the prepared pan. Spread the apple pie filling evenly over the sugar mixture. Layer the bread slices on top of the filling, pressing down as you go. In a medium bowl, beat the eggs with the milk and vanilla. Slowly pour this mixture over the bread, making sure that it is completely absorbed. Cover the pan with aluminum foil and refrigerate overnight.

In the morning, preheat oven to 350 degrees F (175 degrees C).

Place covered pan into the oven and bake at 350 degrees F (175 degrees C) for 60 to 75 minutes. When done remove from oven and turn on broiler. Remove foil and drizzle maple syrup on top of the egg topping; broil for 2 minutes, or until the syrup begins to caramelize. Remove from the oven and let stand for 10 minutes, then cut into squares. Invert the pan onto a serving tray or baking sheet so the apple filling is on top. Serve hot.

Apple Pastry Squares

Ingredients

FILLING:

1/4 cup packed brown sugar
2 tablespoons cornstarch
1 cup water
5 cups thinly sliced peeled apples
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 tablespoon lemon juice

PASTRY:

2 cups all-purpose flour
1/2 teaspoon salt
2/3 cup cold shortening
2 egg yolks, beaten
1/4 cup cold water
1 tablespoon lemon juice

GLAZE:

1/2 cup confectioners' sugar
1 tablespoon milk
1 tablespoon butter or margarine
1/2 teaspoon vanilla extract

Directions

For filling, combine sugar, cornstarch and water in a saucepan. Mix until well blended. Add apples; heat to boiling, stirring constantly. Reduce heat and simmer 5 minutes, stirring occasionally. Remove from the heat. Stir in spices and lemon juices; set aside. For pastry, combine flour and salt. Cut in shortening until mixture is crumbly. Combine egg yolks, water and lemon juice; blend into flour. Mixture will form a ball. Divided in half. On a lightly floured surface, roll the dough between two pieces of waxed paper to fit the bottom and halfway up the sides of a 13-in. x 9-in. x 2-in. baking pan. Spread filling over pastry. Roll remaining pastry to fit pan exactly; place on top of filling. Fold bottom pastry over top and press to seal. Cut a few small slits in top crust. Bake at 400 degrees F for about 40 minutes or until lightly browned. For glaze, combine all ingredients and drizzle over the warm pastry.

Apple Butter II

Ingredients

2 (16 ounce) jars applesauce
2 1/2 cups packed brown sugar
1/2 cup distilled white vinegar
1/4 teaspoon ground cloves
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a 2 quart casserole combine applesauce, sugar, vinegar, cloves and cinnamon. Bake uncovered for 2 1/2 hours or until mixture is very thick. Stir occasionally during baking.

Allow to cool and place in jars or freezer containers.

Grandma Covington's Cheese Apple Pie Crust

Ingredients

3/4 cup sifted all-purpose flour
1/4 cup cornmeal
1/2 teaspoon salt
1/2 cup shredded Cheddar
cheese
1/3 cup shortening
2 1/2 tablespoons cold water

Directions

In a medium bowl sift flour, cornmeal and salt together, stir in cheese. Cut in shortening until mixture forms coarse crumbs.

Add the water one tablespoon at a time; mix until dough just holds together. Form into a ball.

Roll out dough to 1/8 of an inch on a lightly floured board; place in a 9 inch pie dish. Use as directed in pie recipe.

Chemical Apple Pie (No Apple Apple Pie)

Ingredients

1 recipe pastry for a 9 inch double
crust pie
2 cups water
1 1/2 cups white sugar
1 1/2 teaspoons cream of tartar
25 buttery round crackers
1/2 teaspoon ground cinnamon
2 tablespoons butter

Directions

Preheat oven to 450 degrees F (225 degrees C).

Roll out pastry and set aside. Bring water to a boil in a large
saucepan.

In a small bowl mix together sugar and cream of tartar. Add mixture
to boiling water. Stir, then add crackers, one at a time. Boil for 3
minutes, but do not stir.

Pour cracker mixture into pastry-lined pie pan. Sprinkle crackers
with cinnamon and dot with butter or margarine. Cover with top
pastry. Seal edges and cut steam vents in top.

Bake in preheated oven for 30 minutes, until crust is golden brown.
May need to cover top pastry partway through baking to prevent
overbrowning.

Sweet Apple Crumble

Ingredients

1 cup tart apples - peeled, cored and chopped
1 1/2 teaspoons water
1/2 teaspoon lemon juice
1/8 teaspoon ground cinnamon
1 teaspoon butter
TOPPING:
3 tablespoons semisweet chocolate chips
2 tablespoons brown sugar
2 tablespoons old-fashioned oats
2 tablespoons peanut butter
1 tablespoon all-purpose flour
1/8 teaspoon ground cinnamon
Vanilla ice cream (optional)

Directions

In a bowl, combine apples, water, lemon juice and cinnamon. Spoon into a 1-qt. baking dish coated with nonstick cooking spray. Dot with butter. For topping, combine the chocolate chips, brown sugar, oats, peanut butter, flour and cinnamon; crumble over apple mixture.

Bake, uncovered, at 350 degrees F for 25-30 minutes or until apples are tender. Serve warm with ice cream if desired.

Apple Oatmeal Cookies II

Ingredients

1/2 cup margarine, softened
1/2 cup honey
1 egg
1 teaspoon vanilla extract
3/4 cup stone ground whole wheat flour
1/2 teaspoon baking soda
3/4 teaspoon ground cinnamon
1 1/2 cups quick-cooking oats
1 apple, cored and chopped

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, cream together the margarine, honey, egg and vanilla until smooth. Combine the whole wheat flour, baking soda and cinnamon; stir into the creamed mixture. Mix in oats and apple. Drop by teaspoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Easy Apple Cheese Danish

Ingredients

1 (17.3 ounce) package frozen puff pastry sheets, thawed
1 (8 ounce) package cream cheese, softened
1/2 cup sugar
1 egg
1 teaspoon vanilla
1 (21 ounce) can LUCKY LEAF® Apple Pie Filling
1 tablespoon cinnamon-sugar

Directions

Preheat oven to 375 degrees F. Cut one-third of pastry off one sheet along a fold and set aside. Roll remaining two-thirds of pastry sheet on a lightly floured surface to fit the bottom of a 13x9x2-inch baking pan. Lay the pastry in the bottom of the pan and bake for 10 minutes (pastry will puff and shrink from sides). Remove from oven and let cool in pan on a wire rack for 10 minutes

Meanwhile, in a medium mixing bowl beat cream cheese, sugar, egg, and vanilla with an electric mixer on medium speed until well combined. Carefully spread cream cheese mixture over baked pastry in pan. Carefully spoon LUCKY LEAF Apple Pie Filling evenly over cream cheese layer.

Cut one-third of pastry off of remaining full pastry sheet. Place next to reserved one-third sheet of pastry and pinch together the long edges. (Wrap remaining pastry and chill for another use.) Roll them together on the lightly floured surface until pastry is large enough to lay atop and cover the apples. Sprinkle top with cinnamon-sugar.

Bake for 35 to 45 minutes or until pastry is puffed and golden brown. Cool completely on a wire rack before serving. Cover and refrigerate within 2 hours.

Quick Caramel Apple Pie

Ingredients

2 (9 inch) unbaked pie shells
5 large tart apples, cored and sliced
4 tablespoons all-purpose flour
1/3 cup packed brown sugar
1 cup fat free caramel dip

Directions

Preheat oven to 375 degrees F (190 degrees C).

Mix 2 tablespoons flour and brown sugar together. Toss sugar and flour with apples.

Sprinkle one tablespoon flour on bottom crust, roll lightly to fit a 9 or 10 inch pie pan. Arrange apples in the bottom crust, and spread caramel sauce over apples. Roll out second crust with the rest of the flour. Lay over apples. Tuck over bottom crust and pinch edges together. Cut a few steam holes in top of pie.

Bake for 40 to 45 minutes or until golden brown. Let cool before serving.

Berry Applesauce Gelatin

Ingredients

1 (6 ounce) package strawberry gelatin
1 cup boiling water
2 cups frozen unsweetened strawberries
2 cups applesauce
2 tablespoons lemon juice

Directions

In a bowl, dissolve gelatin in boiling water. Stir in the strawberries until thawed and separated. Add the applesauce and lemon juice; mix well. Pour into an 11-in. x 7-in. x 2-in. pan; chill until set.

Apple Salad II

Ingredients

5 Granny Smith apples - peeled, cored and chopped
5 Red Delicious apples - peeled, cored and chopped
2 (8 ounce) cans pineapple chunks, drained
2 cups raisins
1 cup chopped pecans
1 (16 ounce) container frozen whipped topping, thawed

Directions

In a medium-size mixing bowl, combine the apples, drained pineapple, raisins, pecans and whipped topping. Mix well and serve chilled.

Maple Apple Chicken Burgers

Ingredients

1/4 cup mayonnaise
2 tablespoons real maple syrup
1 tablespoon Dijon mustard

canola oil
1 onion, sliced
1 Granny Smith apple - peeled, cored, and chopped
1 pound ground chicken
2 tablespoons real maple syrup
1 teaspoon Italian seasoning
1 egg
1/2 teaspoon salt
1/4 teaspoon pepper
6 tablespoons canola oil, divided

6 hamburger buns, split

Directions

Make the 'secret sauce' by whisking the mayonnaise, 2 tablespoons maple syrup, and the Dijon mustard together in a small bowl; set aside.

Heat 2 tablespoons canola oil in a skillet over medium heat; cook and stir the onion and about half the chopped apple in the hot oil until soft, 7 to 10 minutes. Set aside.

Mix the remaining uncooked apple, the ground chicken, 2 tablespoons maple syrup, Italian seasoning, egg, salt, and pepper together in bowl. Shape the burger mixture into 6 balls; the mixture will be loose, but that is okay.

Heat 1 tablespoon canola oil in a large skillet over medium heat. Place one of the balls into the hot oil and flatten with the back of spoon to create a patty. Cook until slightly brown on one side and then flip and cook the other side until cooked through, 5 to 7 minutes per side; repeat for each portion.

To assemble, place the chicken burgers on buns; top with the grilled apple and onions. Pour some secret sauce over the top of each burger. More secret sauce can be served on the side if desired.

Acorn Squash with Apple

Ingredients

1 acorn squash
2 apples, cored and sliced
1 tablespoon butter
2 tablespoons brown sugar
1 tablespoon finely chopped walnuts
1/2 teaspoon salt
1/2 teaspoon ground cinnamon

Directions

To easily peel the acorn squash without losing a lot of vegetable, gently drop the squash in a large pot of boiling water, and boil for 15 minutes. Pour off the boiling water and fill with cold water and let sit 5 minutes to cool. When cool enough to handle, use a knife to slice off the peel on the ridges and use a teaspoon to dig out the peel in the valleys. Slice the squash in half and remove the seeds and stem. Then slice the halves into sections and finally cut into 1 inch chunks.

Place the squash chunks into a large microwave-safe bowl along with the apples. Dot with pieces of butter. Sprinkle the brown sugar, walnuts, salt and cinnamon over the top. Cover with plastic wrap, and poke a few holes in it for ventilation.

Cook in the microwave for 7 1/2 minutes on full power. Remove, uncover, and stir. Return to the microwave, and cook for another 7 1/2 minutes on full power, until tender. Serve hot.

Grape Apple Coleslaw

Ingredients

4 cups coleslaw mix
1 cup miniature marshmallows
1/2 cup raisins
1 (6 ounce) tub vanilla yogurt
1 large tart apple, chopped
1/2 cup halved green grapes
1/4 cup chopped walnuts

Directions

In a serving bowl, combine the coleslaw mix, marshmallows, raisins and yogurt. Stir in the apple, grapes and walnuts. Cover and refrigerate until serving.

Spiced Apples

Ingredients

8 Granny Smith apples
2 tablespoons white sugar
1 teaspoon lemon juice
1/4 cup cinnamon red hot candies

Directions

Peel, core, and slice apples.

Place all ingredients in microwave-safe bowl. Microwave on high for 15 minutes, stirring each 5 minutes.

Cover with plastic wrap and let cool or serve warm.

Chunky Rhubarb Applesauce

Ingredients

1 pound rhubarb, trimmed and cut into 1/2-inch chunks
2 pounds tart cooking apples, peeled, cored and cut into 1/2-inch chunks
1/2 cup sugar
1/4 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg

Directions

Place rhubarb, apples and sugar to taste in a large saucepan. Cover and simmer until fruit is soft, about 40-45 minutes. Stir in cinnamon and nutmeg. Serve warm or cold.

Country Apple Coffee Cake

Ingredients

2 medium tart apples, peeled and chopped

1 (12 ounce) package refrigerated buttermilk biscuits

1 egg

1/3 cup corn syrup

1/3 cup packed brown sugar

1 tablespoon butter or margarine, softened

1/2 teaspoon ground cinnamon

1/2 cup chopped pecans

GLAZE:

1/3 cup confectioners' sugar

1/4 teaspoon vanilla extract

1 teaspoon milk

Directions

Place 1-1/2 cups apples in a greased 9-in. round baking pan. Separate biscuits into 10 pieces; cut each biscuit into quarters. Place over apples with point side up. Top with remaining apples. In a mixing bowl, combine egg, corn syrup, brown sugar, butter and cinnamon. Stir in pecans. Spoon over apples. Bake at 350 degrees F for 30-35 minutes or until biscuits are browned.

For glaze, combine confectioners' sugar, vanilla and enough milk to achieve desired consistency. Drizzle over warm coffee cake. Serve immediately.

Apple Cinnamon Muffins

Ingredients

3/4 cup all-purpose flour
3/4 cup whole wheat flour
3/4 cup granular no-calorie
sucralose sweetener, e.g.,
Splenda ®
1/2 teaspoon salt
2 teaspoons baking powder
2 teaspoons ground cinnamon
1/3 cup unsweetened applesauce
1 egg, lightly beaten
1/3 cup milk
2 apples - peeled, cored and
chopped

1/2 cup granular no-calorie
sucralose sweetener, e.g.,
Splenda ®
2 2/3 tablespoons all-purpose
flour
2 2/3 tablespoons whole wheat
flour
1/2 cup unsweetened applesauce
1 1/2 teaspoons ground cinnamon
1 cup rolled oats

Directions

Preheat oven to 400 degrees F (200 degrees C). Spray a 12 cup muffin pan with cooking spray.

In a large bowl, whisk together the 3/4 cup all-purpose flour, 3/4 cup whole wheat flour, 3/4 cup sweetener, salt, baking powder, and 2 teaspoons cinnamon. In a separate bowl, mix 1/3 cup applesauce, egg, and milk. Stir the applesauce mixture into the flour mixture until just blended. Fold in the apples. Spoon into the prepared muffin cups, filling about 2/3 full.

In a small bowl, mix 1/2 cup sweetener, 2 2/3 tablespoons all-purpose flour, 2 2/3 tablespoons whole wheat flour, 1/2 cup applesauce, 1 1/2 teaspoons cinnamon, and oats. Spread evenly over the muffin batter.

Bake 25 minutes in the preheated oven, or until a toothpick inserted in the center of a muffin comes out clean.

Applesauce Cake IV

Ingredients

1 cup raisins, coarsely chopped
1 1/2 cups all-purpose flour
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1 teaspoon salt
1/2 cup butter, softened
1 cup white sugar
1 teaspoon baking soda
1 cup unsweetened applesauce

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch square pan. In a medium bowl, combine raisins and flour. Add cinnamon, cloves and salt. Set aside.

In a large bowl, cream butter and sugar until light and fluffy. Dissolve baking soda into applesauce and mix into creamed butter. Add flour mixture. Mix until smooth.

Pour batter into a 9 inch square pan. Bake at 350 degrees F (175 degrees C) for 40 to 50 minutes or until a toothpick inserted into center of cake comes out clean.

Apple Butter Spice Cake

Ingredients

1 cup packed brown sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 cup chopped pecans

2 cups all-purpose flour

1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup butter, softened
1 cup white sugar
3/4 cup apple butter
1 teaspoon vanilla extract
1/2 cup whole bran cereal or
wheat germ
1 cup sour cream
2 eggs, beaten

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray or grease one 9x13 inch pan.

Prepare the topping by mixing together the brown sugar, cinnamon, nutmeg and chopped pecans.

Sift together the flour, baking powder, baking soda and salt.

Blend together butter and sugar; add eggs and beat well. Add apple butter, vanilla, wheat germ or bran cereal. Add sifted dry ingredients alternately with sour cream; mix well after each addition.

Pour 1/2 batter into pan, sprinkle 1/2 the topping over top. Pour remaining batter and top with remaining topping.

Bake for 40 minutes.

Apple Oat Snack Cake

Ingredients

1 cup boiling water
1/2 cup old-fashioned oats
1 3/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/4 teaspoon salt
3/4 cup sugar
3/4 cup packed brown sugar
1/3 cup unsweetened applesauce
1 egg
1 1/2 teaspoons vanilla extract
1 medium apple, peeled and chopped

TOPPING:

1/2 cup old-fashioned oats
1/4 cup all-purpose flour
1/4 cup packed brown sugar
1 teaspoon ground cinnamon
3 tablespoons cold butter

Directions

In a bowl, combine boiling water and oats; set aside. In a large bowl, combine the flour, baking soda, cinnamon and salt. In a mixing bowl, combine the sugars and applesauce; beat well. Add the egg, vanilla and oat mixture; mix well. Stir into dry ingredients just until combined. Fold in apple.

Pour into an 8-in. square baking dish coated with nonstick cooking spray. For the topping, combine the oats, flour, brown sugar and cinnamon. Cut in butter until mixture resembles coarse crumbs; sprinkle over batter. Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Apple Topaz Candies

Ingredients

1/2 cup white sugar
1 tablespoon ground cinnamon
1/8 teaspoon ground nutmeg
1/8 teaspoon ground allspice
1 apple - peeled, cored and cubed
1/3 cup water
1 (14 ounce) package individually wrapped caramels, unwrapped
1 cup finely chopped walnuts

Directions

In a small bowl, mix together the sugar, cinnamon, nutmeg and allspice. Toss apple pieces in the mixture until well coated.

In the top of a double boiler, combine the caramel candies and water. Heat, stirring occasionally until melted and smooth. Place walnuts onto a tray.

Using a fork or toothpick, dip apple pieces into the caramel, then drop them into the walnuts. Roll them around until coated. Place onto a waxed paper lined cookie sheet, and refrigerate until set, about 10 minutes.

Rosy Red Christmas Apples

Ingredients

2 cups sugar
1 cup water
1 teaspoon red liquid food coloring
16 medium apples, peeled and cored
1 (8 ounce) package cream cheese, softened
1/2 cup chopped pecans
2 tablespoons mayonnaise

Directions

In a large saucepan, bring sugar, water and food coloring to a boil. Place four apples in pan; boil for 3 minutes. Turn apples over; boil 2-5 minutes longer or until apples are crisp-tender. Place in a large dish to cool. Repeat with remaining apples.

In a small bowl, combine the cream cheese, pecans and mayonnaise. Stuff into center of apples. Serve or refrigerate.

Korean Spicy Chicken Tenders with Sweet Apple

Ingredients

2 tablespoons olive oil
1/2 apple, cut into chunks
1 stalk celery, cut into chunks
1/2 green bell pepper, cut into chunks
1/3 onion, cut into bite-size pieces
3/4 pound chicken tenderloins, cut into chunks
1 tablespoon gochujang (Korean hot pepper paste)
1/4 cup dry white wine
1 pinch lemon pepper
2 tablespoons white sugar
1 tablespoon minced garlic
1 pinch ground black pepper

Directions

Heat the olive oil in a skillet over medium heat. Stir in the apple, celery, bell pepper, and onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the chicken, hot pepper paste, white wine, lemon pepper, sugar, garlic, and pepper. Cook the chicken until no longer pink in the center, about 5 minutes.

Peanut Apple Salad

Ingredients

1 cup plain or orange yogurt
2 tablespoons honey
1 teaspoon salt
1/8 teaspoon pepper
2 large red apples, chopped
1 (11 ounce) can mandarin oranges, drained
2 celery ribs, finely chopped
2 medium carrots, shredded
1 cup dry roasted peanuts
Lettuce Leaves

Directions

In a bowl, combine the yogurt, honey, salt and pepper. Add the fruit, vegetables and nuts; gently stir to coat. Cover and refrigerate until serving. Serve in a lettuce-lined bowl if desired.

Plain Caramel Apples

Ingredients

6 Granny Smith apples
6 wooden sticks
1 (14 ounce) package individually wrapped caramels, unwrapped
2 tablespoons water
1/2 teaspoon vanilla extract

Directions

Insert wooden sticks 3/4 of the way into the stem end of each apple. Place apples on a cookie sheet covered with lightly greased aluminum foil.

Combine caramels and water in a saucepan over low heat. Cook, stirring often, until caramel melts and is smooth. Stir in vanilla extract. Dip each apple into the caramel and gently run apples around insides of saucepan to scrape off some of the caramel. Scrape excess caramel from the apple bottoms using the side of the saucepan. Place on the aluminum foil and chill until ready to serve.

Cranberry Apple Pie

Ingredients

2 cups sugar
1/4 cup cornstarch
1/4 cup orange juice
1/2 teaspoon ground cinnamon
1/2 teaspoon apple pie spice
1/8 teaspoon ground nutmeg
1/4 teaspoon lemon juice
4 cups sliced peeled tart apples
2 cups fresh or frozen cranberries
1 Pastry for double-crust pie (9 inches)
2 tablespoons butter

Directions

In a large bowl, combine the first seven ingredients. Add apples and cranberries; toss gently. Line a 9-in. pie plate with bottom pastry. Add filling; dot with butter. Roll the remaining pastry to fit top of pie. Cut vents in pastry, using a small apple cutter if desired. Place over filling; seal and flute the edges. Bake at 425 degrees F for 10 minutes. Reduce heat to 350 degrees F; bake 50 minutes longer or until crust is golden brown and filling is bubbly.

Apple Cake IV

Ingredients

5 apple - peeled, cored and sliced
2 cups all-purpose flour
1/2 teaspoon salt
4 teaspoons ground cinnamon
4 teaspoons baking powder
4 eggs
2 cups white sugar
1 cup vegetable oil
2 teaspoons vanilla extract
1 cup chopped walnuts

4 teaspoons white sugar
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C) lightly grease and flour a 9x13 inch pan.

Sift together flour, salt, cinnamon and baking powder. Set aside.

In a large bowl, beat eggs and sugar for 15 minutes on high speed with an electric mixer. Add oil and blend in.

Add four mixture and mix well. Add vanilla. Fold in apples and nuts. Pour batter into 9x13 inch pan.

In a small bowl, mix 4 teaspoons sugar with 1 teaspoon cinnamon. Sprinkle over cake.

Bake at 350 degrees F (175 degrees C) for 50 to 60 minutes or until a toothpick inserted into center of cake comes out clean.

Applesauce Bread II

Ingredients

2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 cup white sugar
3 tablespoons vegetable oil
2 eggs
2/3 cup applesauce
1 1/2 teaspoons ground cinnamon

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select cycle; press Start. Let the dough mix for 3 to 5 minutes, until all ingredients are thoroughly combined. If necessary, use a rubber spatula to push the dough from the sides of the bread pan. After 3 to 5 minutes have passed on the clock display, press Stop. Smooth out the top of the loaf with the rubber spatula. Select Bake setting and press Start.

To test the bread for doneness, insert a toothpick into the center top. Remove the toothpick. If the bread is done, the toothpick will come out clean. If there is dough on the toothpick, reset the machine to Bake and continue an additional 10 to 15 minutes. Test again with toothpick to assure the bread is completely baked. Remove the pan from the machine but allow the bread to remain in the pan for 10 minutes before removing the bread and placing on a wire rack to cool.

Fluffy Pancakes with Wheat Germ and Applesauce

Ingredients

- 1 1/4 cups unbleached all-purpose flour
- 1/2 cup whole wheat flour
- 1/4 cup wheat germ
- 2 teaspoons baking powder
- 1 tablespoon canola oil
- 3 egg yolks
- 5 egg whites
- 1/2 cup unsweetened applesauce
- 1/2 cup milk, or as needed
- 1 teaspoon vegetable oil

Directions

In a large bowl, stir together the all-purpose flour, whole wheat flour, wheat germ, and baking powder. Make a well in the center, and stir in the egg yolks, applesauce and milk until fairly smooth. If the batter seems too thick, stir in more milk. In a separate bowl, whip the egg whites with an electric mixer to soft peaks. Fold egg whites into the batter, just until blended.

Heat the oil in a large skillet over medium heat. Scoop large spoonfuls of batter onto the hot pan, and fry until bubbles appear on the surface. Flip and cook until browned on the other side. Continue with remaining batter.

Applesauce Bread I

Ingredients

3 cups all-purpose flour
3 eggs
2 cups white sugar
1 cup vegetable oil
2 cups applesauce
1 cup raisins (optional)
1 teaspoon ground cinnamon
1 teaspoon baking soda
1/4 teaspoon baking powder
1/2 cup sour cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 x 5 inch loaf pans.

Beat together eggs, sugar, and oil. Blend in applesauce, and then sour cream or buttermilk. Mix in flour, baking powder, soda, and cinnamon. Stir in raisins. Pour batter into prepared pans.

Bake for 80 minutes. Cool on wire racks.

Spinach with Apples and Pine Nuts

Ingredients

2 tablespoons olive oil
2 cloves garlic, slivered
2 tablespoons pine nuts
1 apple - peeled, cored and chopped
1 (10 ounce) bag fresh spinach
salt and black pepper to taste

Directions

Heat the olive oil in a large skillet or wok over low heat. Add the garlic, pine nuts, and apple; cook until the nuts and garlic are golden and the apple is just soft, 3 to 5 minutes.

Increase the heat to medium, and add the spinach to the skillet. Stir and cook another 2 to 3 minutes. Season with salt and pepper to taste.

Apple Pie Bread

Ingredients

3 cups all-purpose flour
1 cup white sugar
4 teaspoons baking powder
1 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1 1/2 cups milk
1 egg
2 tablespoons vegetable oil
1 1/2 cups diced apples

Directions

Preheat oven to 350 degrees F (175 degrees C) and lightly grease a 9x5 inch loaf pan.

In a large bowl, combine flour, sugar, baking powder, salt, cinnamon and cloves. In a separate bowl, mix together milk, egg and oil until well blended. Stir milk mixture into flour mixture. Fold in apple. Pour into prepared pan.

Bake in preheated oven for 1 hour 20 minutes, until loaf springs back when touched lightly in center. Cool in pan 10 minutes before removing to wire rack to cool completely.

Apple Dumplings II

Ingredients

SYRUP

1 1/2 cups white sugar
1 1/2 cups water
1/4 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
6 drops red food coloring
3 tablespoons butter

PASTRY

2 cups sifted all-purpose flour
2 teaspoons baking powder
1 teaspoon salt
2/3 cup shortening
1/2 cup milk

APPLES

6 apples, peeled and cored
6 teaspoons white sugar
1 tablespoon ground cinnamon
2 teaspoons ground nutmeg
6 tablespoons butter

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium saucepan over medium heat, combine 1 1/2 cups sugar, water, 1/4 teaspoon cinnamon, 1/8 teaspoon nutmeg and food coloring. Bring to a boil, remove from heat and stir in 3 tablespoons butter. Set aside.

In a large bowl, combine flour, baking powder and salt. Cut in shortening, using knives or pastry blender, until mixture resembles coarse crumbs. Pour in milk, all at once, and stir to form a dough. On a floured surface, roll dough into a 1/4 inch thick, 12x18 rectangle. Cut into 6 - 6 inch squares.

Place a whole, peeled and cored apple in the center of each pastry square. Dust each apple with a mixture of the of sugar, cinnamon and nutmeg. Dot with a tablespoon of butter. Moisten the edges of the pastry square, bring the corners together at the top of the apple, and press edges together to seal. Place dumplings 1 inch apart on a baking sheet.

Pour the syrup over the dumplings and sprinkle with additional sugar, if desired.

Bake in preheated oven for 35 minutes, until apples are tender.

Chocolate Chip Apple Cake

Ingredients

1 cup butter, softened
2 cups white sugar
3 eggs
1/2 cup water
1 tablespoon vanilla extract
2 1/2 cups all-purpose flour
2 tablespoons unsweetened cocoa powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
2 cups apples - peeled, cored and finely diced
1 cup semisweet chocolate chips

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease and flour one 9 or 10 inch tube pan.

In a large bowl cream the butter or margarine with the sugar. Beat in the eggs then add the water and the vanilla.

Stir the flour, cocoa, baking soda, ground cinnamon and ground nutmeg together. Beat this mixture into the creamed mixture. Stir in the chopped apples and the semisweet chocolate chips. Pour the batter into the prepared pan.

Bake at 325 degrees F (165 degrees C) for 1 hour and 15 minutes or until the cake tests done when a toothpick is inserted near the center. Transfer to a rack to cool. Makes about 16 servings.

Spiced Apple Coffee Cake

Ingredients

2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground nutmeg
1/2 cup butter
1 cup white sugar
2 eggs, room temperature
1 1/2 teaspoons vanilla extract
2 apples - peeled, cored and thinly sliced
2 tablespoons all-purpose flour
1/4 cup brown sugar
1/2 teaspoon ground cinnamon
1 tablespoon cold butter

Directions

Preheat an oven to 350 degrees F (175 degrees C). Lightly grease a 9 inch springform pan. Sprinkle sugar in the pan to coat. Whisk together 2 cups of flour, baking powder, baking soda, salt, 1 teaspoon cinnamon, cloves, and nutmeg in a bowl.

Beat 1/2 cup butter and 1 cup white sugar with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color. Add the room-temperature eggs one at a time, allowing each egg to blend into the butter mixture before adding the next. Beat in the vanilla with the last egg. Mix in the flour mixture until just incorporated. Spread into prepared pan.

Top the cake with the sliced apples, arranged in an overlapping spiral pattern. In a small bowl, blend 2 tablespoons flour, brown sugar, and 1/2 teaspoon cinnamon, and butter with fork until crumbly. Sprinkle over the apples.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 1 hour. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Red and Green Apple Salad

Ingredients

3 medium unpeeled green apples,
coarsely chopped
3 medium unpeeled red apples,
coarsely chopped
2 tablespoons lemon juice
1 cup sour cream
1/4 cup mayonnaise
1 cup chopped dates
1 cup chopped walnuts
20 red maraschino cherries,
halved
20 green maraschino cherries,
halved

Directions

In a large bowl, toss apples with lemon juice. Cover and refrigerate. Just before serving, combine sour cream and mayonnaise. Pour over apples and toss to coat. Stir in dates, nuts and cherries.

Apple Pudding

Ingredients

6 tart apples - peeled, cored and sliced
1/4 cup all-purpose flour
1 cup sugar
1 pinch salt
2 cups milk

Directions

Preheat oven to 325 degrees F (165 degrees C).

Toss apples with flour, sugar and salt and place in a 9x9 inch baking dish. Pour enough milk into dish to come almost to the top of the apples, but not cover them.

Bake in preheated oven 45 minutes, until apples are tender.

Easy Apple Coffee Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant vanilla pudding mix
4 eggs
1 cup sour cream
1/2 cup vegetable oil
6 apples - peeled, cored and sliced
1/2 cup white sugar
2 teaspoons ground cinnamon
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, stir together the cake mix and instant pudding mix. Add the eggs, sour cream and oil, mix until well blended. In a small bowl combine the sugar, cinnamon and walnuts.

Pour half of the batter into the prepared pan, then place a layer of sliced apples over the batter and sprinkle with half of the cinnamon walnut mixture. Pour the remaining batter over the top and repeat with the remaining apples and cinnamon walnut mixture.

Bake for 60 to 70 minutes in the preheated oven. Cool for 1/2 hour before removing from pan to cool completely.

Easy Swedish Apple Pie

Ingredients

1 1/2 pounds Granny Smith
apples - peeled, cored and sliced
1 tablespoon sugar
1 cup sugar
1 cup flour
1 teaspoon cinnamon
3/4 cup melted butter
1 egg

Directions

Preheat oven to 350 degrees F (175 degrees C).

Toss apples with 1 tablespoon of sugar, and pour them into a pie plate. Thoroughly mix together 1 cup of sugar with the flour, cinnamon, butter, and egg. Spread this evenly over the top of the pie.

Bake in preheated oven until the apples have cooked and the topping is golden brown, about 40 to 45 minutes.

Mother's Applesauce Muffins

Ingredients

- 4 cups all-purpose flour
- 1 tablespoon ground cinnamon
- 1 tablespoon ground allspice
- 2 teaspoons baking soda
- 1 cup butter or margarine,
softened
- 2 cups sugar
- 2 eggs
- 2 cups applesauce
- 2 tablespoons vanilla extract
- 1 cup raisins

Directions

In a bowl, combine flour, cinnamon, allspice and baking soda; set aside. In a mixing bowl, cream butter and sugar. Beat in eggs, applesauce and vanilla; stir into dry ingredients just until moistened. Fold in raisins. Fill greased or paper-lined muffin cups three-fourths full. Bake at 350 degrees F for 20-25 minutes or until muffins test done. Cool in pan 10 minutes; remove to a wire rack.

Apple Pie in a Jar

Ingredients

4 1/2 cups white sugar
1 cup cornstarch
2 teaspoons ground cinnamon
1/4 teaspoon ground nutmeg
1 teaspoon salt
10 cups water
3 tablespoons lemon juice
7 quarts peeled, cored and sliced apples

Directions

Place a rack in the bottom of a large stock pot. Fill pot with hot water. Sterilize 7 1-quart canning jars, 7 lids, and 7 rings by placing on rack, jars upright. Bring water to a boil. Boil 10 minutes. Remove with a holder and allow jars to air-dry. Save water for processing apples.

Combine sugar, cornstarch, cinnamon, nutmeg, salt, and water in a large saucepan. Place over high heat and cook until thick and bubbly, stirring frequently. Remove from heat and stir in lemon juice.

Tightly pack apples into sterilized jars. Slowly pour syrup over apples, covering them completely. Gently tap jars on countertop to allow air bubbles to rise. Screw lids on jars.

Carefully lower jars into pot using a holder. Leave a 2 inch space between jars. Add more boiling water if necessary, until tops of jars are covered by 2 inches of water. Bring water to a full boil, then cover and process for 30 minutes.

Remove jars from pot and place on cloth-covered or wood surface, several inches apart, until cool. Once cool, press top of each lid with finger, ensuring that seal is tight (lid doesn't move up or down at all). Sealed jars can be stored for up to a year.

Apple Crumb Pie

Ingredients

Pastry for a single-crust 9-inch pie
6 cups chopped, peeled tart apples
2 tablespoons butter, melted
2 tablespoons sour cream
4 teaspoons lemon juice
1/2 cup sugar
1 tablespoon all-purpose flour
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
TOPPING:
1/2 cup all-purpose flour
1/2 cup sugar
1/4 cup cold butter

Directions

Line a 9-in. pie plate with pastry; flute edges. In a large bowl, combine the apples, butter, sour cream, lemon juice, sugar, flour, cinnamon and nutmeg. Spoon into pastry shell. For topping, combine flour and sugar in a bowl; cut in butter until mixture resembles coarse crumbs. Sprinkle over filling.

Bake at 375 degrees F for 45-50 minutes or until the filling is bubbly and the apples are tender. Cool on a wire rack.

Baked Stuffed Apple

Ingredients

- 1 apple
- 1 teaspoon ground cinnamon
- 1 pinch ground nutmeg
- 1 tablespoon white sugar
- 2 tablespoons cream cheese
- 1 tablespoon dried cranberries

Directions

Preheat the oven to 375 degrees F (190 degrees C).

Cut the stem out of the apple and hollow out the center until it is about 1 1/2 inches wide without going through the bottom. In a small cup, stir together the cinnamon, nutmeg and sugar. Set aside half of this mixture, and mix the rest with the cream cheese and dried cranberries.

Sprinkle some of the reserved cinnamon sugar into the apple's cavity. Fill with the cream cheese mixture, and sprinkle the remaining cinnamon sugar on the top. Place the apple in a small baking dish.

Bake for 35 to 40 minutes, until the apple is tender enough to easily pierce with a fork.

Apple Half Moons

Ingredients

1/3 cup sour cream
1 egg yolk, beaten
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/4 cup white sugar
3/4 cup butter
1 tablespoon butter
2 apple - peeled, cored, and chopped
1/4 cup raisins
1 tablespoon brown sugar
1 teaspoon apple pie spice

Directions

Stir together to blend, sour cream, egg yolk and vanilla extract. In a large bowl stir together flour and sugar. Cut in 3/4 cup butter or margarine until like coarse crumbs. Mix in sour cream mixture until well blended.

Divide dough in half and chill until easy to handle (3 hours or so).

To Make Filling: In small saucepan, melt the 1 tablespoon margarine. Add apples, raisins, brown sugar and spice and cook, stirring occasionally, until apples are fork tender. Remove excess liquid and cool.

Roll each piece of dough to about 1/8 inch thickness and cut with 2 -1/2 inch round cookie cutter. Place rounds 1/2 inch apart on ungreased cookie sheet. Place (skimp) teaspoon of filling on each round and fold in half. Seal edges with fork.

Bake at 350 degrees F (175 degrees C) for 10-12 minutes or until light brown. Remove and cool. Drizzle with lemon sugar icing made with 1/2 cup powdered sugar, 1 teaspoon lemon juice (fresh), 1 tablespoon water. Mix until of drizzling consistency. If too thick, add a little more water, if too thin, a little more confectioners' sugar.

Sunny Apple Salad

Ingredients

2 medium red apples, diced
1 medium green apple, diced
1 medium carrot, grated
1 (8 ounce) can crushed
pineapple, drained
3 tablespoons orange juice
concentrate

Directions

In a bowl, combine all ingredients; mix well. Cover and refrigerate until serving.

Glazed Apple Cream Pie

Ingredients

1/2 cup white sugar
1/2 cup milk
1/2 cup heavy cream
1/4 cup butter
2 tablespoons cornstarch
2 tablespoons milk
1 teaspoon vanilla extract
2 tart apples - peeled, cored and sliced
1 tablespoon all-purpose flour
1/4 teaspoon ground cinnamon
1 (15 ounce) package pastry for double-crust pie
1/2 cup confectioners' sugar
1 tablespoon milk
1/4 teaspoon vanilla extract
1 tablespoon butter, softened

Directions

In a medium saucepan over medium heat, combine 1/2 cup sugar, 1/2 cup milk, 1/2 cup cream, and 1/4 cup butter. Heat until butter is melted, stirring occasionally. In a small bowl, whisk together the cornstarch, 2 tablespoons milk, and vanilla; stir into saucepan. Cook until thickened, stirring constantly. Remove from heat, and set aside to cool slightly.

Preheat oven to 400 degrees F (200 degrees C). In a medium bowl, combine the apples, flour, and cinnamon. Mix well.

Line a 9 inch pie pan with pie dough. Pour thickened filling mixture into pastry-lined pie pan. Arrange apple mixture evenly over filling. Top with second crust, seal and flute the edges. Cut slits in top crust.

Bake for 30 to 40 minutes, or until crust is golden brown and apples are tender. Cool for at least 30 minutes.

In small bowl, combine confectioners' sugar, 1 tablespoon milk, 1/4 teaspoon vanilla, and 1 tablespoon softened butter. Blend until smooth; pour evenly over warm pie. Refrigerate for AT LEAST 1 1/2 hours before serving (longer is better).

Apple Crunch a la Mode

Ingredients

6 tart apples, peeled and thinly sliced
1 cup white sugar
1 cup cold water
1 tablespoon cornstarch
1 teaspoon vanilla extract
1 cup all-purpose flour
1 cup packed brown sugar
3/4 cup old-fashioned rolled oats
1/2 cup butter, melted
1/2 cup chopped walnuts
1/2 teaspoon ground cinnamon

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Scatter sliced apples in the prepared baking dish. Whisk together the white sugar, cold water, cornstarch, and vanilla extract in a small saucepan. Cook over medium heat until syrup is clear, and all sugar had dissolved, about 5 minutes. Pour hot syrup over the fruit.

Stir together the flour, brown sugar, oats, melted butter, walnuts, and cinnamon until crumbly. Scatter crumble over fruit mixture.

Bake in preheated oven until the top is brown and the crunch is bubbly, about 1 hour.

Chunky Cinnamon Applesauce

Ingredients

8 medium tart apples, peeled and quartered
1 cup water
1 cup sugar
1/4 cup red cinnamon candies

Directions

Place apples and water in a 5-qt. saucepan. Cover and cook over medium-low heat for 20 minutes or until tender. Mash the apples. Add sugar and candies. Cook, uncovered, until sugar and candies are dissolved. Remove from the heat; cool. Refrigerate until serving.

Oatmeal and Applesauce Pancakes

Ingredients

1 cup all-purpose flour
1/3 cup quick cooking oats
1 teaspoon baking powder
1/4 teaspoon baking soda
1/2 teaspoon cinnamon
3/4 cup unsweetened applesauce
1/2 cup fat free sour cream
1 egg, lightly beaten
1 teaspoon vanilla extract
1/3 cup milk

Directions

Heat a lightly oiled griddle over medium-low heat.

In a bowl, mix the flour, oats, baking powder, baking soda, and cinnamon. In a separate bowl, mix applesauce, sour cream, egg, and vanilla. Stir applesauce mixture and milk into the flour mixture until evenly moist and thick.

Scoop about 1/4 cup batter for each pancake onto the prepared griddle, and cook, turning once, until golden brown on both sides.

Applesauce Doughnuts

Ingredients

2 quarts oil for frying
2 1/4 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/2 teaspoon nutmeg
1/4 teaspoon ground cloves
1/4 teaspoon salt
1/2 cup white sugar
1/4 cup firmly packed light brown sugar
2 eggs
2 tablespoons vegetable oil
1/4 cup milk
1 cup unsweetened applesauce
1/2 teaspoon vanilla extract

Directions

Heat oil in deep-fryer to 375 degrees F (190 degrees C).

Sift together flour, baking powder, baking soda, cinnamon, nutmeg, cloves and salt onto piece of waxed paper.

In a large bowl, use an electric mixer at medium speed to beat together sugar, brown sugar and eggs until fluffy. Beat in 2 tablespoons oil. Stir flour mixture into egg mixture, alternately with milk, beginning and ending with dry ingredients, until well blended. Stir in applesauce and vanilla.

Carefully drop batter by level tablespoons, 3 or 4 at a time, into hot oil. Do not overcrowd pan or oil may overflow. Fry, turning once with tongs, for 3 minutes or until golden. Transfer with tongs to paper toweling to drain. Cool completely.

Caramel Apple Cake

Ingredients

3/4 cup butter
1 1/3 cups packed brown sugar
1 3/4 teaspoons ground cinnamon
1 cup pecan halves
2 Granny Smith apples - peeled,
cored and cut into wedges
2 cups all-purpose flour
1/2 teaspoon baking soda
1 1/4 teaspoons salt
3/4 cup water

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a 9 inch pan, melt 3 tablespoons butter. Sprinkle 1/3 cup brown sugar and 1/4 teaspoon of the cinnamon. Arrange twelve pecan halves, then the apple wedges (as you would for a pineapple upside-down cake. Chop remaining pecans and set aside.

In a small bowl, mix flour, baking soda, salt and 1 1/2 teaspoons cinnamon. Set aside.

In a large bowl, cream 3/4 cup butter and sugar until smooth. Stir in water. Add flour mixture and combine. Add nuts and combine.

Spread batter evenly over apples and bake at 375 degrees F (190 degrees C) for 30 minutes.

Cool 10 minutes, then invert onto plate.

Canadian Honey Apple Walnut Cobbler

Ingredients

4 cups tart apples - peeled, cored, and sliced
3/4 cup chopped walnuts
1/2 teaspoon ground cinnamon
1 cup honey, divided
1/3 cup butter, melted
1 egg
1 1/2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup evaporated milk

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 2 quart casserole dish.

Place the apples in the casserole dish in an even layer. Reserve a tablespoon of walnuts for garnish, and mix the rest with the cinnamon; sprinkle them over the apples. Drizzle half of the honey over the apples.

In a medium bowl, mix the butter, remaining honey and egg until smooth. Combine the flour, baking powder and salt; stir into the batter, alternating with evaporated milk until just blended. Pour this mixture over the apples. Sprinkle the reserved walnuts over the top.

Bake for 60 to 70 minutes in the preheated oven, until a knife inserted into the top comes out clean and apples are tender. To serve, scoop portions into dessert bowls and top with ice cream while still warm.

Apple Cranberry Bread

Ingredients

2 eggs
3/4 cup sugar
2 tablespoons canola or vegetable oil
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1 teaspoon ground cinnamon
1/2 teaspoon baking soda
1/2 teaspoon salt
2 cups chopped, peeled tart apples
1 cup fresh or frozen cranberries
1/2 cup chopped walnuts

Directions

In a mixing bowl, beat the eggs, sugar and oil. Combine the flour, baking powder, cinnamon, baking soda and salt; add to egg mixture just until combined (batter will be very thick). Stir in the apples, cranberries and walnuts.

Transfer to an 8-in. x 4-in. x 2-in. loaf pan coated with nonstick cooking spray. Bake at 350 degrees F for 60-65 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

Chicken and Apple Panini

Ingredients

1 ArnoldB® 100% Whole Wheat Sandwich ThinsB® roll
1 (4 ounce) boneless skinless chicken breast
2 slices reduced-fat Swiss cheese
4 thin slices apple (any variety)
1 teaspoon reduced-fat mayonnaise
Baby spinach leaves

Directions

Pre-heat a nonstick griddle or skillet to medium. Grill each side of the chicken breast for 5-7 minutes. Spread one side of the Sandwich ThinsB® roll with reduced-fat mayonnaise.

Assemble the sandwich by layering a slice of cheese, apples, chicken, baby spinach and the remaining slice of cheese.

Grill the sandwich about 90 seconds on each side, weighing the sandwich down with a small skillet as it cooks.

Cinnamon Apple Shakes

Ingredients

3 cups vanilla ice cream
3/4 cup milk
1/2 cup cinnamon applesauce
1/4 cup caramel ice cream
topping
1/2 teaspoon rum extract

Directions

In a blender, combine all ingredients; cover and process until smooth. Pour into chilled glasses; serve immediately.

Easy Chicken Cutlets with Apples

Ingredients

2 skinless, boneless chicken breast halves
1/4 teaspoon salt, or as needed
3 tablespoons all-purpose flour
2 tablespoons cornstarch
1 teaspoon salt
1/2 teaspoon freshly ground black pepper
1 pinch white sugar
2 tablespoons butter
1/4 cup medium sherry
1 cup chicken broth
1 Granny Smith apple - cored, peeled, and cut into 1/2-inch thick wedges
1/3 cup light brown sugar
1 tablespoon butter
1 dash Marsala wine

Directions

Sprinkle chicken breasts with 1/4 teaspoon salt, or as needed, on both sides. Place onto a rack, cover, and refrigerate for 30 minutes. Remove from refrigerator, and cut in half lengthwise on a slight diagonal to make 4 equal-size pieces. Place the chicken pieces between two sheets of heavy plastic (resealable freezer bags work well) on a solid, level surface. Firmly pound the chicken with the smooth side of a meat mallet to make 4 cutlets about 1/4 inch thick.

Preheat oven to 200 degrees F (95 degrees C).

Mix together flour, cornstarch, 1 teaspoon of salt, black pepper, and sugar in a shallow bowl. Place each cutlet into the flour mixture to coat; shake off excess flour. Melt 2 tablespoons of butter in a skillet over medium heat until foam disappears, and gently lay the coated cutlets into the butter. Cook until golden brown on both sides, about 3 minutes per side. Remove the chicken, and set aside on an oven-proof plate in the preheated oven to stay warm.

Pour the sherry into the skillet and bring to a boil, scraping and dissolving all the brown flavor bits from the bottom of the skillet. Cook until the sherry is reduced to half its volume, about 5 minutes, and stir in the chicken broth; add the apple slices to the skillet. Cook, stirring occasionally, until the apples are soft and the sherry mixture is reduced by half. Stir in the brown sugar, 1 tablespoon of butter, and the Marsala wine until the sugar is dissolved and the sauce is thick.

Return the chicken cutlets to the sauce, together with any juice from the plate, and turn to cover cutlets with sauce. Simmer about 2 minutes per side, and serve 2 cutlets per serving, topped with apple slices and sauce.

Apple Pie Slices

Ingredients

2 1/2 cups all-purpose flour
2 tablespoons white sugar
2 egg yolks
1/2 cup milk
1/2 teaspoon salt
1 cup shortening
2 egg whites
9 apple - peeled, cored and sliced
3/4 cup white sugar
1/2 teaspoon ground cinnamon
1 1/2 cups confectioners' sugar
1 pinch salt
1 teaspoon vanilla extract
3 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a medium bowl, stir together the flour, 2 tablespoons of sugar, and salt. Cut in the shortening until the mixture resembles coarse crumbs. Combine the egg yolks and 1/2 cup of milk, stir into the flour mixture.

On a lightly floured surface, roll half of the dough out to the size of the prepared pan. Cover the inside of the pan with the dough. Spread dough with a light coating of egg white. Fill with sliced apples and sprinkle sugar and cinnamon on top. Roll out remaining dough and place on top of apples. Brush with a light coating of egg white.

Bake for 35 to 40 minutes in the preheated oven, until the crust is golden. In a small bowl, beat together the confectioners' sugar, salt, vanilla and milk until smooth. Drizzle over cooled bars, cut into squares.

Apple Pie Sauce

Ingredients

2/3 cup white sugar
1/3 cup light corn syrup
1/4 cup butter
2 teaspoons ground cinnamon
1/8 teaspoon ground cloves

Directions

In a microwave-safe bowl, combine sugar, corn syrup, butter, cinnamon and cloves. Microwave on HIGH in increments of 2 minutes, stirring between each 2 minute period, until the sauce comes to a boil. Cool slightly and serve warm.

Apple Radish BBQ Ribs

Ingredients

4 pounds pork spareribs
2 quarts apple juice
3 cups barbecue sauce
1/2 cup prepared horseradish
3 tablespoons Worcestershire sauce
1 teaspoon garlic salt

Directions

Place ribs in a stock pot, and cover with apple juice. Bring to a boil, reduce heat, and simmer for 1 to 2 hours. Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together barbecue sauce, horseradish, Worcestershire sauce, and garlic salt. Stir in 3 tablespoons of the apple juice from the ribs.

Brush underside of ribs with 1/3 of the sauce. Turn them over, and place in roasting pan. Brush tops with remaining sauce.

Bake in preheated oven for 25 to 35 minutes, brushing occasionally with sauce.

Country Apple Cobbler

Ingredients

1 1/3 cups sugar, divided
1/4 cup water
2 tablespoons quick-cooking
tapioca
1/4 teaspoon ground cinnamon
6 cups thinly sliced peeled tart
apples
1 cup all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1/3 cup butter or margarine,
melted
1/4 cup milk
1 1/2 cups shredded Cheddar
cheese
1/2 cup chopped walnuts
whipped topping

Directions

In a large saucepan, combine 1 cup sugar, water, tapioca and cinnamon. Bring to a boil over medium heat, stirring occasionally. Remove from the heat; stir in the apples until coated. Pour into a greased 8-in. baking dish; set aside.

In a small bowl, combine the flour, baking powder, salt and remaining sugar. Stir in butter and milk just until moistened. Fold in cheese and walnuts. Sprinkle over apple mixture. Bake at 375 degrees F for 30-35 minutes or until filling is bubbly. Serve with whipped topping if desired.

Apple-Raisin Stuffing

Ingredients

1/4 cup butter
1 stalk celery, chopped
1 small onion, chopped
1 (10.5 ounce) can Campbell's® Condensed Chicken Broth
4 cups Pepperidge Farm® Herb Seasoned Stuffing
1 medium apple, cored and chopped
1/4 cup raisins
1/4 teaspoon ground cinnamon

Directions

Heat the butter in a 10-inch skillet over medium heat. Add the celery and onion and cook until tender, stirring occasionally. Add the broth and heat to a boil. Remove the skillet from the heat. Add the stuffing, apples, raisins and cinnamon and mix lightly. Spoon the stuffing mixture into a 1 1/2-quart casserole.

Bake at 350 degrees F for 25 minutes or until the stuffing is hot.

Apple Crisp with Cranberry Sauce

Ingredients

4 Granny Smith apples - peeled, cored and sliced
1 1/2 cups whole berry cranberry sauce
1 cup whole wheat pastry flour
1 cup rolled oats
2/3 cup packed brown sugar
2/3 teaspoon ground cinnamon
1/2 cup butter, melted

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Place apple slices in an 8 or 9 inch square baking dish. Spread the cranberry sauce over the apples. In a medium bowl, stir together the flour, oats, brown sugar, cinnamon, and butter until crumbly. Sprinkle over the apples and cranberry sauce, covering completely.

Bake for 45 minutes in the preheated oven, or until apples can be easily pierced with a knife and topping is browned.

Apple Pecan Corn Bread Dressing

Ingredients

1 (9x9 inch) pan cornbread,
cooled and crumbled
4 cups herb-seasoned dry bread
stuffing mix
2 tablespoons chopped fresh
parsley
1/2 teaspoon salt
1/2 teaspoon ground ginger
3/4 cup butter
1 cup chopped celery
1 cup chopped onion
2 cups apple juice
2 cups chopped apples
3 eggs
1/2 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter one 3 quart casserole dish.

In a large bowl combine the corn bread, stuffing mix, parsley, salt and ginger.

In a heavy saucepan melt the butter and saute; the celery and onion for 8 to 10 minutes or until tender. Add this to the cornbread mixture and mix well. Stir in the chopped apple, chopped pecans, apple juice and beaten eggs. Toss lightly. Spoon dressing into the prepared casserole dish.

Bake for 30 to 35 minutes.

Apple Coffee Cake Pizza

Ingredients

2 1/2 cups all-purpose flour
2 tablespoons sugar
1 (.25 ounce) package active dry yeast
3/4 teaspoon salt
1/3 cup water
1/3 cup milk
3 tablespoons butter or margarine
1 egg
CHEESE TOPPING:
2 (3 ounce) packages cream cheese, softened
3 tablespoons sugar
1/2 teaspoon ground cinnamon
APPLE TOPPING:
1/2 cup sugar
2 tablespoons all-purpose flour
1 teaspoon ground cinnamon
5 medium apples, peeled and chopped
1/4 cup butter or margarine, cubed
STREUSEL:
1/2 cup all-purpose flour
1/2 cup sugar
1/2 cup old-fashioned oats
1/2 cup butter or margarine, softened
1 tablespoon ground cinnamon
GLAZE:
2 cups confectioners' sugar
2 tablespoons lemon juice

Directions

In a large mixing bowl, combine 1-1/2 cups flour, sugar, yeast and salt. In a saucepan, heat the water, milk and butter to 120 degrees F -130 degrees F. Add to dry ingredients; beat just until moistened. Beat in egg until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Press into two greased 12-in. pizza pans; build up edges. In a small mixing bowl, combine the cheese topping ingredients. Spread over dough to within 1/2 in. of edges. In a saucepan, combine the apple topping ingredients; simmer, uncovered, until apples are tender. Spoon over cream cheese layer.

Combine streusel ingredients; sprinkle over apples. Let stand for 15 minutes. Bake at 375 degrees F for 30-35 minutes or until crust is browned. Combine glaze ingredients; drizzle over warm pizzas. Cool on wire racks.

Apple Slump

Ingredients

6 cups thinly sliced apples
1 cup white sugar
1/2 cup water
1 teaspoon ground cinnamon
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup milk
1 cup white sugar
1 cup boiling water
1/2 teaspoon ground nutmeg
1 tablespoon all-purpose flour
1 tablespoon butter

Directions

Combine the apples, 1 cup sugar, cinnamon, and 1/2 cup water in a saucepan. Cover with a tight fitting lid and heat to boiling.

In a medium bowl, sift together 1 1/2 cup flour, baking powder and salt. Stir in enough milk to make a soft dough.

Drop dough by spoonfuls onto apples. Cover pan with lid and simmer over low heat for 30 minutes. **DO NOT LIFT COVER UNTIL DONE!** Serve with nutmeg sauce.

To make the nutmeg sauce: In a saucepan, mix 1 cup sugar and 1 tablespoon flour. Stir in 1 cup boiling water and cook, stirring constantly until sauce bubbles. Add butter and simmer gently 5 minutes. Remove from heat and stir in nutmeg. Serve over each serving of apple slump.

Maple Apple Crisp

Ingredients

5 apples - peeled, cored, and sliced
3/4 cup maple syrup
1/2 cup all-purpose flour
1/2 cup rolled oats
1/2 cup brown sugar
1 pinch salt
1/2 cup butter, softened

Directions

Preheat oven to 375 degrees F (190 degrees C).

Place apples in an 8x8 inch baking dish. Toss apples with syrup. In a separate bowl, mix together flour, oats, sugar, and salt. Cut in butter until mixture is crumbly. Sprinkle mixture evenly over apples.

Bake in the preheated oven for 35 minutes, until topping is golden brown. Serve warm or at room temperature.

Apple-Cinnamon Syrup

Ingredients

1/2 cup packed brown sugar
1/3 cup water
2 tablespoons butter or margarine
1 teaspoon cornstarch
1/2 teaspoon ground cinnamon
3 medium apples, peeled, thinly sliced

Directions

In a saucepan over medium heat, bring brown sugar, water, butter and cornstarch and cinnamon to a boil; boil for 2 minutes until thick. Reduce heat to medium. Add apples; cook for 10-12 minutes or until apples are tender.

Kelly's Apple Cocoa Cake

Ingredients

3 eggs
2 cups white sugar
1 cup butter
1/2 cup water
2 1/4 cups all-purpose flour
2 tablespoons unsweetened cocoa powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ground allspice
1/2 cup semisweet chocolate chips
2 cups green apples
1 tablespoon vanilla extract

Directions

Cream together the eggs, sugar, butter or margarine, and water. Add the flour, cocoa, baking soda, ground cinnamon, and ground allspice and mix well.

Add chocolate chips and shredded apples (use a cheese grater) and vanilla.

Pour into a greased and floured bundt pan. Bake at 325 degrees F (165 degrees C) for 60 to 70 minutes.

Canadian Bacon With Apples

Ingredients

1/2 cup packed brown sugar
1 tablespoon lemon juice
1/8 teaspoon pepper
1 large unpeeled red apple
1 large diced unpeeled green apple (1/2-inch pieces)
1 pound sliced Canadian bacon

Directions

In a large skillet, combine the brown sugar, lemon juice and pepper; mix well. Cook and stir over medium heat until sugar is dissolved. Cut each apple into 16 wedges; add to brown sugar mixture. Cook over medium heat for 5-7 minutes until tender, stirring occasionally. Remove apples to a serving platter with a slotted spoon; keep warm.

Add Canadian bacon to the skillet; cook over medium heat for 3 minutes or until heated through, turning once. Transfer to platter. Pour remaining brown sugar mixture over apples and bacon. Serve immediately.

Apple Yam Casserole

Ingredients

3 sweet potatoes, peeled and cubed
2 Granny Smith apples - peeled, cored and sliced
1/2 cup packed brown sugar
1/2 cup water
1/4 teaspoon ground cinnamon
1/2 cup raisins
2 tablespoons butter
1/4 teaspoon salt
3 tablespoons all-purpose flour
3 slices lemon, thinly sliced

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 2 quart casserole dish.

In the casserole dish, alternately layer the sweet potatoes and apples.

In a medium saucepan over medium heat, mix together brown sugar, 1/3 cup water, cinnamon, raisins, butter and salt. Cook 5 minutes.

In a small bowl, stir together remaining water and flour. Combine with the brown sugar mixture. Pour over the sweet potatoes and apples. Place the lemon slices on top.

Bake covered in the preheated oven 20 minutes. Uncover and continue baking 20 minutes, or until the sweet potatoes and apples are tender.

Applesauce Oatie Cookies

Ingredients

- 1 3/4 cups quick cooking oats
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 cup butter, softened
- 1 cup packed brown sugar
- 1/2 cup white sugar
- 1 egg
- 3/4 cup applesauce
- 1 cup semi-sweet chocolate chips
- 1 cup raisins
- 1 cup chopped walnuts

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets. In a medium bowl, stir together the quick oats, flour, baking powder, baking soda, salt, cinnamon and nutmeg, set aside.

In a large bowl, cream together the butter, brown sugar and white sugar until smooth. Beat in the egg and applesauce. Stir the oatmeal mixture into the batter until well blended then fold in the chocolate chips, raisins and walnuts. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Apple Walnut Bread

Ingredients

3/4 cup vegetable oil
1/4 cup applesauce
3 eggs
1 3/4 cups white sugar
1 teaspoon vanilla extract
2 cups all-purpose flour
1 cup whole wheat flour
1 teaspoon ground cinnamon
1 teaspoon baking soda
1 teaspoon salt
3 cups peeled, cored and cubed apples
1 cup chopped walnuts

Directions

Preheat oven to 300 degrees F (150 degrees C). Lightly grease two 9x5 inch loaf pans.

In a large bowl, stir together oil, applesauce, eggs, sugar and vanilla extract. In a separate bowl, sift together flour cinnamon, baking soda and salt. Gradually stir flour mixture into wet ingredients, mixing just until combined. Fold in apples and walnuts. Pour batter into prepared pans.

Bake in preheated oven for 70 minutes, until a knife inserted in the center of a loaf comes out clean.

Cranberry Apple Salad

Ingredients

1 (6 ounce) package fruit flavored gelatin mix
1 cup hot water
1 teaspoon lemon juice
3/4 cup unsweetened pineapple juice
1/4 cup water
1 1/2 cups cranberries, pureed
1/2 cup crushed pineapple, drained
1 stalk celery, diced
1 apple - peeled, cored and diced

Directions

In a saucepan, dissolve gelatin and hot water. Add lemon juice, pineapple juice and 1/4 cup water.

In a medium bowl, combine the cranberries, crushed pineapple, celery and apple. Stir into gelatin mixture and pour into a mold. Chill until firm.

Apple Sausage Bake

Ingredients

2 eggs
1/2 cup milk
1 1/2 cups crushed saltines
1 cup finely chopped peeled tart apple
1/4 cup finely chopped onion
2 pounds bulk pork sausage

Directions

In a large bowl, beat eggs, add milk, saltines, apple and onion. Add the sausage and mix well. Lightly press into a greased 6-cup ring mold or other mold. Invert onto a lightly greased 15-in. x 10-in. x 1-in. baking pan; remove mold. Bake, uncovered, at 350 degrees F for 1 hour or until a meat thermometer reads 170 degrees F; drain.

Apple, Brie, and Walnut Salad

Ingredients

2 red apples, cored and thinly sliced
1/2 cup balsamic vinaigrette
3 cups spring mix salad greens
1/2 cup sliced Brie cheese
1/3 cup toasted walnut pieces

Directions

Toss the apple slices with the vinaigrette in a bowl until evenly coated; add the greens and toss again; top with the Brie and walnuts just before serving.

Apple and Sunflower Seed Salad

Ingredients

2 green apples - washed, cored and cubed
1/2 cup sunflower seeds
1 head romaine lettuce - rinsed, dried, and chopped
2 dill pickles, diced
2 tomatoes, diced
1/2 cup ranch-style salad dressing

Directions

In a large bowl, mix together the apples, sunflower seeds, lettuce, pickles and tomato. Pour dressing on top, toss and enjoy!

Apple and Orange Chicken

Ingredients

1 (1 ounce) package dry onion soup mix
4 bone-in chicken breast halves, skinless
1 (.6 ounce) package cream of chicken soup mix
2 tablespoons soy sauce
2 cloves crushed garlic
1 cup apple juice
1 cup orange juice
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the chicken pieces in a lightly greased 9x13 inch baking dish.

In a medium bowl combine the onion soup mix, cream of chicken soup mix, soy sauce, garlic, apple and orange juice, salt and pepper. Mix together and pour mixture over chicken. Cover and bake in the preheated oven for 1 hour, then remove cover/lid and bake for another 1/2 hour to brown the chicken.

Red Hot Baked Apples

Ingredients

6 apples
1/2 cup packed brown sugar
1/3 cup cinnamon red hot candies
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x8 inch square pan.

Remove and reserve tops of apples. Core the apples, leaving approximately 1/2 inch at the bottom. Arrange in the baking dish.

In a small bowl, mix together brown sugar, cinnamon red hot candies and cinnamon. Fill each apple with the mixture. Replace apple tops. Sprinkle remaining mixture over the apples.

Bake uncovered in the preheated oven 30 to 35 minutes, or until apples are tender.

Triple Crunch Apple Salad

Ingredients

3 large apples - peeled, cored and chopped
1/2 cup chopped celery
1/2 cup dates, pitted and chopped
3 tablespoons orange juice
1/2 cup sour cream
1 tablespoon mayonnaise
2 tablespoons frozen whipped topping, thawed
1/2 cup chopped toasted hazelnuts

Directions

In a medium-sized bowl, combine apples, celery, dates, and orange juice. Stir well to coat evenly.

In a separate bowl, whisk together sour cream, mayonnaise and whipped topping. Pour over apple mixture and blend until thoroughly mixed.

Chill for several hours. Add nuts just before serving.

Blue Cheese Apple Salad

Ingredients

3 unpeeled red apples, cubed
2 teaspoons lemon juice
3 cups cubed cantaloupe
2 cups sliced celery
1/2 cup sour cream
1/2 cup crumbled blue cheese
1/3 cup mayonnaise or salad
dressing
Lettuce Leaves

Directions

In a large bowl, toss apples with lemon juice. Add cantaloupe and celery; mix well. In a small bowl, combine the sour cream, blue cheese and mayonnaise. Pour over apple mixture and toss to coat. Cover and refrigerate for 1 hour. Serve in a lettuce-lined bowl.

Marshmallow Apple Pie

Ingredients

6 Granny Smith apples
1 tablespoon butter
1 pinch salt
1/2 cup white sugar
1/2 teaspoon ground nutmeg
14 large marshmallows
1 recipe pastry for a 9 inch single crust pie

Directions

Preheat oven to 425 degrees F (220 degrees F). Line pie pan with plain pastry.

Peel, remove core and slice apples. Place in pie shell.

Combine sugar, salt and nutmeg. Sprinkle over apples. Dot with butter.

Bake at 425 degrees F (220 degrees C) for 30 minutes, or until crust is brown and the apples are tender. Remove from oven.

Cover the apples with halved marshmallows. Brown in slow oven 325 degrees F (165 degrees C). Serve warm.

Skillet Apple Brownie

Ingredients

1 cup all-purpose flour
1/2 cup white sugar
1/2 cup brown sugar
1/4 teaspoon salt
2 teaspoons ground cinnamon
1 teaspoon ground nutmeg
1/2 teaspoon ground cloves

2 eggs, lightly beaten
1 teaspoon vanilla extract
1/2 cup melted butter

2 cups apples - peeled, cored and chopped
1/2 cup chopped pecans

1 tablespoon butter

Directions

Preheat an oven to 350 degrees F (175 degrees C). Place an 8- or 9-inch cast iron skillet into the oven to preheat. Whisk together the flour, white sugar, brown sugar, salt, cinnamon, nutmeg, and cloves in a bowl; set aside.

Beat together the eggs, vanilla extract, and melted butter in a mixing bowl. Toss the apples and pecans in the flour mixture, then stir into the egg mixture until combined. Melt 1 tablespoon of butter in the preheated skillet, swirling to coat the pan.

Pour the batter into the hot pan, and replace into the oven. Bake until the sides are dry and a toothpick inserted into the center of the brownie comes out clean, about 40 minutes. Cool in the skillet 20 minutes before removing and slicing.

Best Apple Crumble

Ingredients

6 large Granny Smith apples -
peeled, cored and chopped
2 tablespoons white sugar

1/2 cup butter
2 tablespoons white sugar
1 egg
2 cups all-purpose flour
1 teaspoon baking powder
1/4 cup custard powder

3/4 cup white sugar
3/4 cup butter
1 1/4 cups all-purpose flour
2 teaspoons ground cinnamon
1/3 cup shredded coconut
1/3 cup rolled oats

Directions

Place apples in a large pot with enough water to cover, and bring to a boil. Reduce heat to low, and simmer 15 minutes, or until soft. Drain, and cool. Place in a large bowl, and toss with 2 tablespoons sugar to evenly coat.

In a large bowl, whip together the 1/2 cup butter and 2 tablespoons sugar until fluffy. Mix in the egg. In a separate bowl, mix 2 cups flour, baking powder, and custard powder. Mix dry ingredients into the bowl with butter and sugar. Press crust into the bottom and up the sides of a 9 inch springform pan.

Preheat oven to 400 degrees F (200 degrees C).

Drain apples and place into the crust. Cut together 3/4 cup sugar, 3/4 cup butter, 1 1/4 cups flour, and cinnamon. Mix in coconut and oats. Sprinkle over the apples.

Bake 1 hour in the preheated oven, until golden brown. Remove sides from pan and allow crumble to cool before serving.

Superb Cranberry Sauce with Apples and Pears

Ingredients

5 (3 inch) cinnamon sticks
8 whole allspice berries
8 whole cloves
6 cups fresh cranberries
2 1/4 cups orange juice
4 Gala apples, peeled, cored and diced
4 Bosc pears, peeled, cored and diced
3 cups white sugar
1 cup brown sugar

Directions

Place the cinnamon sticks, allspice berries, and cloves onto the center of a 8 inch square piece of cheesecloth. Gather together the edges of the cheesecloth, and tie with kitchen twine to secure. Place the sachet into a large saucepan along with the cranberries and orange juice. Bring to a boil over high heat, and cook until the berries begin to burst, about 10 minutes.

Stir in the apples, pears, white sugar, and brown sugar. Return to a boil, then reduce heat to medium-low, and simmer about 25 minutes until the apples and pears are slightly soft. Remove and discard the spice sachet. Scrape the sauce into a bowl, cover, and refrigerate overnight. Serve cold.

Cran-Apple Muffins

Ingredients

1/2 cup whole berry cranberry sauce
1/2 teaspoon grated orange peel
1 1/2 cups all-purpose flour
1/2 cup sugar
1 teaspoon ground cinnamon
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1/4 teaspoon salt
1 egg
1/3 cup milk
1/3 cup vegetable oil
1 cup peeled, shredded tart apple
1/2 cup confectioners' sugar
1 tablespoon orange juice

Directions

In a small bowl, combine cranberry sauce and orange peel; set aside. In a large bowl, combine the flour, sugar, cinnamon, baking soda, baking powder and salt. Beat the egg, milk and oil; stir into dry ingredients just until moistened. Fold in apple. Fill greased or paper-lined muffin cups half full.

Make a well in the center of each muffin; fill with about 2 teaspoons of reserved cranberry mixture. Bake at 375 degrees F for 18-20 minutes or until a toothpick inserted in muffin comes out clean. Cool for 5 minutes before removing from pan to a wire rack. Combine confectioners' sugar and orange juice; drizzle over cooled muffins.

Grandma's Apples and Rice

Ingredients

1 1/4 cups uncooked brown rice
4 tablespoons butter or margarine,
divided
2 1/2 cups chunky applesauce
1 cup peeled, cored and cubed
apples
1/4 cup packed brown sugar
1 3/4 teaspoons ground
cinnamon, divided
Dash salt

Directions

Cook rice according to package directions. Stir 2 tablespoons butter into hot rice. Add applesauce, apples, brown sugar, 1-1/2 teaspoons cinnamon and salt. Spoon into a greased deep 2-qt. baking dish. Dot with remaining butter; sprinkle with remaining cinnamon. Bake, uncovered, at 350 degrees F for 35 minutes or until heated through. Serve warm or cold.

Zucchini Apple Salad

Ingredients

2 medium red apples, chopped
2 small zucchini, chopped
1/2 cup coarsely chopped walnuts
2/3 cup Italian-style salad
dressing

Directions

In a serving bowl, toss the apples, zucchini, walnuts and salad dressing. Serve immediately.

German Apple Cake

Ingredients

3 eggs
2 cups sugar
1 cup vegetable oil
1 teaspoon vanilla extract
2 cups all-purpose flour
2 teaspoons ground cinnamon
1 teaspoon baking soda
1/2 teaspoon salt
4 cups tart apples - peeled, cored
and chopped
3/4 cup chopped pecans
FROSTING:
1 (8 ounce) package cream
cheese, softened
2 teaspoons butter, softened
2 cups confectioners' sugar

Directions

In a large mixing bowl, beat the eggs, sugar, oil and vanilla. Combine the flour, cinnamon, baking soda and salt; add to egg mixture and mix well. Fold in apples and nuts. Pour into a greased 13-in. x 9-in. x 2-in. baking dish. Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

In a small mixing bowl, beat cream cheese and butter. Add confectioners' sugar, beating until smooth. Spread over cake. Refrigerate leftovers.

Pork Chops with Apples, Sweet Potatoes, and

Ingredients

4 (1 inch thick) boneless pork chops
2 medium sweet potatoes, peeled and sliced 1/2 inch thick
1 medium onion, sliced
2 apples - peeled, cored and sliced
1 tablespoon brown sugar
1/2 teaspoon ground nutmeg
1/4 teaspoon salt
freshly ground black pepper to taste
1 (16 ounce) can sauerkraut, drained

Directions

Heat a skillet over medium-high heat and coat with cooking spray. Quickly brown the pork chops on each side. Set aside.

Arrange sweet potato slices in the bottom of a 3 to 4 quart slow cooker. Cover with the onion slices, then the apple slices. Sprinkle brown sugar, nutmeg and salt over the apples, and grind a little pepper. Place the pork chops on top of the pile, and cover with sauerkraut. Cover, and cook on Low for about 5 hours. It can go an extra hour without drying out though.

Serve pork and vegetables with juice from the slow cooker spooned over them.

Real German Baked Apples

Ingredients

1 egg white
1 teaspoon white sugar
1 teaspoon ground cinnamon
2 teaspoons raisins
1 teaspoon crushed toffee candy
4 large Red Delicious apples,
cored

Directions

Preheat the oven to 375 degrees F (190 degrees C). Place the cored apples upright in a shallow baking dish.

In a medium bowl, whip the egg white until it holds a stiff peak. Sprinkle in the sugar, and whip just a bit more. Stir in the cinnamon, raisins, and toffee until evenly distributed. Spoon into the cores of the apples.

Bake uncovered for 5 to 10 minutes in the preheated oven, until the meringue is crisped. Allow to cool slightly before serving.

Fireman's Apple Pie

Ingredients

1/4 cup margarine, softened
1 cup white sugar
1 egg
1/2 teaspoon ground cinnamon
1/2 teaspoon salt
1 cup all-purpose flour
4 apples - peeled, cored and sliced

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream margarine and sugar. Beat in the egg. Mix in the cinnamon, salt and flour; stir until smooth. Fold in the apples, then pour mixture into a 9 inch pie dish.

Bake in the preheated oven for one hour. The pie will make its own crust.

Apple Jack Shot

Ingredients

1 fluid ounce whiskey
1 fluid ounce sour apple schnapps

Directions

Pour whiskey and sour apple schnapps into a shot glass and serve.

Apple Nut Stuffing

Ingredients

- 1/4 cup butter
- 1 cup chopped onion
- 1 cup chopped celery
- 6 cups toasted bread cubes
- 3 cups diced peeled apples
- 1/2 cup coarsely chopped walnuts
- 1/4 cup raisins
- 1/2 cup apple cider
- 1 teaspoon dried sage
- 1 teaspoon salt
- 1/2 teaspoon pepper

Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt butter in a skillet over medium heat. Saute onion and celery until tender, but not browned; transfer to a large bowl. Add bread cubes, chopped apples, walnuts, raisins, and apple cider. Season with sage, salt and pepper. Mix well, and place into a baking dish.

Cover, and bake in preheated oven for 1 1/2 hours.

Apple Cake II

Ingredients

1 cup self-rising flour
1/2 cup butter
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
5/8 cup chopped walnuts
1 cup chopped raisins
1 1/2 cups grated apple
3 eggs
1/4 cup pineapple juice
1 tablespoon grated lime zest

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x5 inch loaf pan.

Place the flour in a bowl and mix well, then rub in the butter and stir in the cinnamon and nutmeg.

Stir in the walnuts, raisins, and apples. Add the grated lime rind, eggs, and juice. Beat well until thoroughly combined. Spoon the mixture into the prepared pan and smooth the top.

Bake at 350 degrees F (175 degrees C) for about 1-1/4 hours, or until the cake is well-risen and firm to the touch. Turn out and cool on wire rack.

Apple Bran Cheddar Muffins

Ingredients

1 cup whole bran cereal
1/4 cup milk
1 cup peeled, cored and sliced apple
1/3 cup vegetable oil
1 egg
1 1/2 cups all-purpose flour
3 1/2 teaspoons baking powder
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/3 cup packed brown sugar
1/4 cup shredded Cheddar cheese

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease one 12-cup muffin tin or line with paper liners.

Combine the bran cereal, milk and apples. Mix well. Beat in the vegetable oil and egg.

Combine the flour, baking powder, salt, cinnamon and brown sugar. Make a well in the center and stir in the wet mixture. Add the shredded cheese and mix enough until just moistened. Scoop the batter into the prepared pans.

Bake at 375 degrees F (190 degrees C) for 15 to 20 minutes.

Orange-Glazed Apple Pie

Ingredients

3/4 cup sugar
2 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
1/8 teaspoon salt
6 cups sliced, peeled tart apples
1/3 cup raisins
1 Pastry for double-crust pie (9 inches)
3 tablespoons butter or margarine
2 tablespoons orange juice
GLAZE:
1/2 cup confectioners' sugar
4 1/2 teaspoons orange juice
1/2 teaspoon grated orange peel

Directions

In a large bowl, combine the sugar, flour, cinnamon and salt. Add apples and raisins; toss to coat. Line a 9-in. pie plate with bottom pastry; trim to 1 in. beyond edge of plate. Spoon apple mixture into crust. Dot with butter; sprinkle with orange juice. Roll out remaining pastry to fit top of pie. Make cutouts in pastry with small cookie cutters if desired or cut slits in pastry. Place over filling; trim, seal and flute edges.

Bake at 400 degrees F for 40-45 minutes or until crust is golden brown and filling is bubbly. In a small bowl, whisk glaze ingredients until blended. Spread over warm pie. Cool on a wire rack.

Spiced Apple-Carrot Casserole

Ingredients

2 cups sliced carrots
1 tablespoon brown sugar
1/4 teaspoon ground ginger
1/8 teaspoon ground nutmeg
3 medium apples, peeled, thinly sliced
1 tablespoon butter or margarine

Directions

Place 1 in. of water in a saucepan; add carrots. Bring to a boil. Reduce heat; cover and simmer for 7-9 minutes or until crisp-tender. Drain. In a small bowl, combine the brown sugar, ginger and nutmeg.

In a greased 1-1/2-qt. baking dish, layer half of the apples and carrots. Sprinkle with half of the brown sugar mixture. Repeat layers. Dot with butter. Cover and bake at 350 degrees F for 35-40 minutes or until apples are crisp-tender and carrots are tender.

Mile-High Apple Pie

Ingredients

8 large Golden Delicious apples - peeled, cored and cut into 1/8 inch slices
1 tablespoon fresh lemon juice
3 tablespoons potato starch
3/4 cup white sugar
1 teaspoon ground cinnamon
1/4 teaspoon freshly grated nutmeg
1/4 cup cold unsalted butter, cut into 1/4-inch pieces
1 recipe pastry for a 10-inch double crust pie
2 teaspoons milk
1 tablespoon white sugar

Directions

Preheat oven to 425 degrees F (220 degrees C). Position an oven rack in the lower part of the oven and place a baking stone on it.

Place the apples into a large mixing bowl, and toss with the lemon juice.

Stir the potato starch, 3/4 cup sugar, cinnamon, and nutmeg together in a bowl.

Roll out half of the pie crust pastry on a lightly floured surface and fit it into a 10 inch pie plate. Pile half the apples into the crust, and dot with half of the butter. Sprinkle half of the potato starch-cinnamon sugar mixture over the apples. Pile the remaining apples into the pie plate. Sprinkle with the remaining sugar mixture. Roll out the remaining pie crust pastry, and place carefully over the apples. Pinch and crimp the edges to seal the crusts. Use a fork to poke holes in the top crust in a few places. Brush the top crust with milk, and sprinkle with 1 tablespoon sugar.

Place the pie in the preheated oven on the baking stone. Immediately lower the heat to 350 degrees F (175 degrees C). Bake until the crust is golden brown, about 60 minutes. Check half way through the baking time, and cover the edges with aluminum foil for the last 30 minutes if necessary to prevent over-browning. Cool 3 hours on a wire rack before serving.

Toffee Apple French Toast

Ingredients

8 cups cubed French bread (1 inch cubes)
2 medium tart apples, peeled and chopped
1 (8 ounce) package cream cheese, softened
3/4 cup packed brown sugar
1/4 cup sugar
1 3/4 cups milk, divided
2 teaspoons vanilla extract, divided
1/2 cup English toffee bits or almond brickle chips
5 eggs

Directions

Place half of the bread cubes in a greased 13-in. x 9-in. x 2-in. baking dish; top with apples. In a mixing bowl, beat the cream cheese, sugars, 1/4 cup milk and 1 teaspoon vanilla until smooth; stir in toffee bits. Spread over apples. Top with remaining bread cubes. In another mixing bowl, beat the eggs and remaining milk and vanilla; pour over bread. Cover and refrigerate overnight.

Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 350 degrees F for 35-45 minutes or until a knife inserted near the center comes out clean.

Farm Apple Pie

Ingredients

5 pounds apples - peeled, cored and sliced

4 teaspoons lemon juice

3/4 cup white sugar

3/4 cup packed brown sugar

1 teaspoon ground cinnamon

5 cups all-purpose flour

4 teaspoons white sugar

2 teaspoons salt

1/2 teaspoon baking powder

1 1/2 cups shortening

2 egg yolks

1/4 cup water, or as needed

2 cups sifted confectioners' sugar

1 teaspoon vanilla extract

2 tablespoons butter, melted

4 tablespoons milk

Directions

Preheat oven to 400 degrees F (200 degrees C). Place apples in a bowl, and toss with lemon juice.

Mix 3/4 cup white sugar and 3/4 cup brown sugar with cinnamon, set aside.

In a large bowl, mix flour, 4 teaspoons sugar, salt, and baking powder. Cut in shortening. Beat egg yolks in a 1 cup measuring cup, add water to make 1 cup. Stir into flour mixture to form the pastry.

Divide pastry in about half. Use the larger portion for the bottom crust. Roll out bottom crust to fit the bottom and extended up and over the sides of jelly roll pan (pan is about 10 X 15 inches). Place crust in the pan.

Alternate layers of apples and sugar mixture on the bottom crust.

Roll out the top crust slightly larger than the jelly roll pan, and place on top of the apple filling. Turn the extended top crust under the bottom crust at the edges and pinch to seal. Make small slits in top crust to allow steam to escape.

Bake at 400 degrees F (200 degrees C) for 50 minutes or until the top crust is browned.

To make glaze, combine confectioners sugar, vanilla, butter, and milk until mixture has consistency of a glaze. Drizzle glaze over the top of the pie while it is still warm. Cut into squares to serve.

Apple Dapple Cake

Ingredients

- 1 cup vegetable oil
- 1/2 cup butter, softened
- 1 1/2 cups white sugar
- 3 eggs
- 3 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon vanilla extract
- 2 cups diced apple without peel
- 1 cup flaked coconut
- 1 cup raisins
- 1 cup chopped walnuts
- 1 cup brown sugar (optional)
- 1/2 cup butter
- 1/4 cup milk

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour one 10 inch tube pan.

Combine oil, butter or margarine, and sugar together. Beat well with a mixer. Add eggs, flour, baking soda, salt, and vanilla; mix well. Stir in apples, coconut, raisins, and walnuts. Pour batter in prepared pan.

Bake for 90 minutes. Remove cake from oven. Let it cool in the pan for a few minutes, and then remove from pan.

If desired, make glaze. In a small saucepan, heat brown sugar, butter or margarine, and milk. Bring mixture to boil, and stir for 1 minute. Pour over warm cake.

Taffy Apple Cake

Ingredients

1 1/2 cups butter, softened
4 1/2 cups sifted confectioners' sugar
1 tablespoon vanilla extract
6 eggs
3 1/4 cups all-purpose flour
2 teaspoons ground cinnamon
1 teaspoon ground allspice
16 individually wrapped caramels, unwrapped
1 1/2 cups apples - peeled, cored and diced

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease one 10 inch tube or bundt pan.

Unwrap and cut each caramel into 8 pieces.

In a large mixer bowl cream the butter, confectioners' sugar and vanilla until light and fluffy. Add the eggs, one at a time, beating well after each one.

Gradually add the flour, ground cinnamon and ground allspice to the egg mixture. Blend at low speed until thoroughly combined. By hand stir in the caramel pieces and the chopped apples. Pour the batter into the prepared pan.

Bake at 325 degrees F (165 degrees C) for 85 to 90 minutes or until cake tester comes out clean. Cool upright in pan for 15 minutes before inverting onto a serving platter. Serve cake warm or cool. If desired top slices with ice cream and caramel sauce. Alternately bake in a 9x13 inch cake pan for 75 to 80 minutes.

Taffy Apple Salad I

Ingredients

1 tablespoon all-purpose flour
1/2 cup white sugar
1 egg yolk
2 tablespoons cider vinegar
1 (8 ounce) can crushed
pineapple, drained with juice
reserved
4 large apples, cored and diced
with peel
2 cups unsalted peanuts
1 (8 ounce) container frozen
whipped topping, thawed

Directions

In a medium saucepan combine the flour, sugar, egg yolk, vinegar and reserved pineapple juice. Cook over medium heat until thick. Remove from heat and chill.

in a large bowl combine the pineapple, apples, peanuts and chilled cooked mixture. Fold in whipped topping and chill for at least 1 hour before serving.

Emily's Famous Apple Pie

Ingredients

2/3 cup white sugar
1/3 cup all-purpose flour
1 tablespoon ground cinnamon
1/4 teaspoon ground cloves
1 recipe pastry for a 9 inch double crust pie
8 Granny Smith apple - peeled, cored and sliced

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small bowl stir together the sugar, flour, cinnamon and cloves.

Place one of the pie shells into a 10 inch pie pan. Put 1/2 of the sliced apples into the shell and sprinkle half of the sugar mixture over them. Top with the remaining apples and the remaining sugar mixture.

Cover apples with the top crust. Press edges with the tines of a fork to seal and poke holes in the top with a knife. Bake in preheated oven for 45 minutes.

Apple-Topped Chops

Ingredients

6 pork chops, 3/4 inch thick
1 tablespoon cooking oil
1 medium onion, thinly sliced into rings
1/2 cup raisins, divided
3 medium apples, cut into 1/2-inch slices
1 cup apple juice
1 tablespoon brown sugar
1 teaspoon salt
1/2 teaspoon dried basil, crushed
1/4 teaspoon ground nutmeg
1/8 teaspoon ground cloves

Directions

In a large skillet, brown pork chops in oil over medium heat. Place in an ungreased 3-qt. baking dish. Place onion rings over the chops. Sprinkle with two-thirds of the raisins. Arrange the apple slices on top and sprinkle with remaining raisins. Combine the apple juice, brown sugar, salt, basil, nutmeg and cloves; pour over all. Cover and bake at 350 degrees F for 1 hour. Uncover and bake 30 minutes longer or until meat is tender.

Spicy Ham and Apple Pasta Salad

Ingredients

2 cups farfalle (bow tie) pasta
2 cups cubed cooked ham
2 apples, cored and sliced with peel
1 cup pineapple preserves
1 cup apple jelly
1/2 cup prepared horseradish
1 1/2 teaspoons dry mustard
1 teaspoon ground black pepper
8 ounces mixed salad greens

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and run under cold water. Transfer to a large bowl with ham and apples and set aside.

In a small bowl, whisk together the preserves, apple jelly, horseradish, mustard and black pepper. Pour over the ham/pasta mixture and toss to combine. Cover and refrigerate salad for 30 minutes. When ready to serve, place mixed salad greens on 4 plates and arrange ham salad on top.

Easy Apple Crisp

Ingredients

6 apple - peeled, cored and sliced
1 cup water
1 (18.25 ounce) package white cake mix
1 cup packed brown sugar
1 teaspoon ground cinnamon
1/2 cup butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

Arrange apples in an even layer in bottom of baking dish. Pour water over apples.

In a medium bowl mix together cake mix, brown sugar, and cinnamon. Stir in melted butter or margarine until ingredients are thoroughly blended; mixture will be crumbly. Sprinkle mixture over apples.

Bake in preheated oven for 50 to 55 minutes.

Baked Apples with Mint

Ingredients

4 Red Delicious apples
1/2 cup raisins
1/4 cup brown sugar
1 tablespoon chopped fresh mint leaves
4 teaspoons butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

Core apples and peel off a 1 inch strip around the hole on the top of each apple. Place apples in a shallow baking dish.

Combine raisins, brown sugar, and mint leaves. Fill apples with the raisin mixture. Top the raisin filling in each apple with 1 teaspoon butter.

Bake in a preheated 350 degrees F (175 degrees C) oven for 50 minutes, until apples are tender.

Apple Oatmeal Bar Cookies

Ingredients

1/2 cup butter, softened
1 cup packed brown sugar
2 1/2 cups uncooked rolled oats
1 cup all-purpose flour
2 teaspoons ground cinnamon
1 teaspoon vanilla extract
1/4 cup applesauce
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking pan.

In a large bowl, cream together the butter and brown sugar until smooth. Beat in the oats, flour, cinnamon, and vanilla. Fold in the applesauce and walnuts. Transfer the mixture to the prepared pan.

Bake 35 minutes in the preheated oven, until golden brown. Cool in pan, and cut into squares.

Dutch Apple Berry Pie

Ingredients

2 cups sliced green apples
1/2 cup raspberries
1/2 cup fresh blueberries
1 (9 inch) deep dish pie crust
2/3 cup all-purpose flour
2/3 cup packed brown sugar
1/3 cup butter
1/2 teaspoon ground cinnamon
1/2 teaspoon ground allspice
1 pinch ground nutmeg

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix apples, raspberries and blueberries; pour into pie shell.

In a large bowl, combine flour, brown sugar, butter or margarine, cinnamon, allspice and nutmeg. Mix until dry and crumbly. Sprinkle over fruit.

Bake for 30 minutes, or until topping is brown.

Grandma's Apple Bread

Ingredients

1/2 cup raisins
1 1/3 cups unbleached flour
2/3 cup rye flour
1/3 cup white sugar
2 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 1/2 teaspoons ground cinnamon
3/4 cup apple juice
1 egg
1/3 cup vegetable oil
1/2 cup applesauce

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 8x4 inch loaf pans. In a small mixing bowl, cover the raisins with hot water; let stand for 10 minutes and drain. Sift together flour, sugar, baking powder, baking soda, salt and cinnamon, set aside.

In a large bowl, combine apple juice, egg and oil; beat until well mixed, then stir in the applesauce. Gradually stir in the sifted ingredients until smooth. Add the drained raisins; mixing just enough to evenly distribute. Pour the batter into the prepared pans.

Bake for 35 to 40 minutes in the preheated oven, or until a toothpick inserted into the center of the loaf comes out clean. Cool loaf in the pan for 10 minutes before removing to a wire rack to cool completely.

Apple Walnut Pound Cake

Ingredients

1/2 cup butter
1 cup white sugar
2 eggs
2 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1 teaspoon baking powder
2 tablespoons buttermilk
1 cup chopped apples
1/2 cup chopped walnuts
1 teaspoon vanilla extract

Directions

Butter a 9x5x3-inch pan. Preheat oven to 350 degrees F (175 degrees C).

Cream butter, add sugar slowly, and continue to beat until light and lemon-colored. Beat in eggs.

Sift flour with salt, baking soda, and baking powder. Add to the butter mixture alternately with the buttermilk, beginning and ending with the dry ingredients. Stir in the apples, nuts, and vanilla. Spoon batter into prepared pan.

Bake in a preheated 350 degree F (175 degrees C) oven for 50-60 minutes, until the loaf pulls away slightly from the sides of the pan or until a cake tester comes out clean. Cool in the pan for about 5 minutes, then loosen from pan and turn onto a rack to cool completely before slicing.

Dutch Apple Pie

Ingredients

5 large Granny Smith apples -
peeled, cored and sliced
1/2 cup white sugar
2 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
2 tablespoons lemon juice
1/2 cup white sugar
1/2 cup all-purpose flour
1/2 cup butter
1 recipe pastry for a 9 inch single
crust pie

Directions

Preheat oven to 425 degrees F (220 degrees C).

Combine 1/2 cup sugar, 2 tablespoons flour, and cinnamon. Pour over apples in crust. Sprinkle lemon juice on top.

Cut 1/2 cup sugar, 1/2 cup flour, and 1/2 cup butter or margarine together, and top pie with the mixture.

Take two 15 inch pieces of parchment paper and enclose pie; fold edges up 3 times. Place on a baking sheet.

Bake in preheated oven for 1 hour. Remove from oven, split parchment open and cool pie on wire rack. DO NOT open parchment covering while baking! Serve warm, or at room temperature.

Ginger Apple Fizz

Ingredients

1/4 cup apple juice concentrate
1/8 teaspoon ground ginger
2 cups chilled club soda
ice cubes

Directions

In a pitcher, combine apple juice concentrate and ginger. slowly stir in soda. Serve over ice.

Apple Blue Cheese Salad

Ingredients

1 Granny Smith apple, cored and julienned
1 cup balsamic vinaigrette salad dressing
1 cup crumbled blue cheese
1/2 cup chopped pecans
4 slices turkey bacon
6 cups torn romaine lettuce

Directions

Place the julienned apple into a bowl with the balsamic vinaigrette. Refrigerate for at least one hour to marinate.

Cook bacon in the microwave or in a skillet over medium-high heat until browned. Drain, and crumble.

In a salad bowl, combine the blue cheese, pecans, bacon and romaine lettuce, and toss to blend. When ready to serve, pour the apples and dressing over the top.

Apple Pancake Tier

Ingredients

6 eggs
1 cup milk
1 cup all-purpose flour
3/4 teaspoon salt
1/2 teaspoon ground cinnamon
5 tablespoons butter or margarine,
melted
6 cups sliced peeled baking
apples
1/4 cup sugar
1 teaspoon grated lemon peel
confectioners' sugar

Directions

In a mixing bowl, beat eggs until fluffy. Add milk. Combine flour, salt and cinnamon; add to egg mixture and mix well. Brush 3 tablespoons butter on sides and bottom of three 9-in. pie pans (using 1 tablespoon in each pan). Divide batter evenly between the pans. Bake at 400 degrees F for 20-25 minutes or until golden and puffy. Heat remaining butter in a skillet. Saute apples for 10 minutes or until crisp-tender. Stir in sugar and continue cooking for 5 minutes or until apples are tender. drain, reserving juice. When pancakes are done, stack on a serving plate in this order: one pancake, a third of the apples and a third of the lemon peel. Repeat layers. Dust with confectioners' sugar. Pass reserved apple juice if desired.

Easy Apple Crisp with Honey

Ingredients

4 1/2 cups peeled, cored and sliced apples
2 teaspoons lemon juice
2 tablespoons water
1/2 cup honey
1 teaspoon ground cinnamon
3/4 cup brown sugar
3/4 cup all-purpose flour
3/4 cup rolled oats
4 tablespoons butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium casserole dish.

Evenly spread the apple slices in the prepared dish. In a small bowl, mix the lemon juice and water, and pour over the apples. Drizzle apples with honey, and sprinkle with cinnamon.

In a bowl, mix the brown sugar, flour, oats, and butter until the mixture resembles coarse crumbs. Sprinkle over the apples.

Bake 25 minutes in the preheated oven, until apples are tender and topping is lightly browned.

Apple Crisp IV

Ingredients

2 cups all-purpose flour
2 cups rolled oats
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 1/2 cups packed brown sugar
1 1/2 cups butter
2 quarts peeled, cored and sliced apples

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine the flour, oatmeal, cinnamon, nutmeg and brown sugar. Cut butter into mixture until crumbly.

Take half of the mixture and pat it into the bottom of a 9x13 inch baking dish.

Cover crumb mixture with apple slices, then sprinkle apple slices with remaining crumb mixture.

Bake at 350 degrees F (175 degrees C) for 45 to 50 minutes or until apples are tender.

Apple Blueberry Cobbler

Ingredients

1 tablespoon butter, melted
9 gingersnap cookies, crushed
FILLING:
4 large tart apples, peeled
1 tablespoon butter
3/4 cup sugar
3/4 teaspoon ground cinnamon
1/8 teaspoon ground ginger
3 cups fresh blueberries
2 tablespoons lemon juice
1 tablespoon grated orange peel
TOPPING:
1 cup all-purpose flour
3 tablespoons brown sugar
6 tablespoons cold butter

Directions

Spread butter over the bottom of an 8-in. square baking dish. Sprinkle with gingersnap crumbs; press down gently. Set aside.

Cut each apple into 16 wedges. In a large skillet, saute apples in butter until crisp-tender, about 10 minutes. Remove from the heat; cool for 10 minutes. Combine the sugar, cinnamon and ginger; sprinkle over apples and mix well. Place blueberries in a bowl. Sprinkle with lemon juice and orange peel; toss gently to mix well.

For topping, combine flour and brown sugar in a bowl; cut in butter until crumbly. Spoon apple mixture into prepared baking dish. Top with blueberry mixture and topping (dish will be full). Bake at 350 degrees F for 35-40 minutes or until bubbly.

Sweet Potato and Apple Soup

Ingredients

2 (1 pound) sweet potatoes, quartered
1 large tart apple, peeled and cored
2 tablespoons olive oil
1 onion, chopped
2 stalks celery, chopped
1 large carrot, chopped
1 bay leaf
5 cups chicken broth
1 cup cream
1 (5 ounce) lemon, zested and juiced
salt and pepper to taste
1 cup crumbled goat cheese or feta cheese

Directions

Preheat the oven to 400 degrees F (200 degrees C). Place the sweet potatoes and apple on a greased baking sheet, and roast for about 40 minutes in the preheated oven, or until tender. Cool, and peel sweet potatoes.

Heat olive oil in a soup pot over medium heat. Add the onion, celery, bay leaf, and carrot; saute until tender. Remove the bay leaf, and discard. Pour in the chicken broth, and add the sweet potato and apple. Puree in batches using a regular blender, or if possible use an immersible blender to puree while in the pot.

Return to the soup pot, and stir in the cream, lemon zest, and lemon juice. Taste and season with salt and pepper as needed. Heat through, but do not boil. Ladle into serving bowls, and garnish with crumbled cheese.

Candy Apple Pie

Ingredients

1 3/4 cups unsweetened apple juice
20 cinnamon red hot candies
1/4 teaspoon red food coloring
1/2 teaspoon vanilla extract
5 Granny Smith apples
3 tablespoons cornstarch
1 (9 inch) pie crust, baked

Directions

Peel and core the apples. Slice thinly.

Combine 1 1/2 c apple juice, candies, food coloring, vanilla, and apples in a saucepan. Bring to a boil. Simmer until apples are tender, stirring frequently. Combine remaining 1/4 cup apple juice and corn starch; stir into apple mixture, and cook until thickened. Remove from heat, and let cool.

Spread apple mixture into pie shell, and chill for several hours. Before serving, top with whipped topping and sprinkle with cinnamon if desired.

Red Cabbage and Apples

Ingredients

2 tablespoons vegetable oil
8 cups shredded red cabbage
1 onion, chopped
2 tart apples - peeled, cored and sliced
2 tablespoons water
1 1/2 teaspoons salt
ground black pepper to taste
3 tablespoons white sugar
3 tablespoons distilled white vinegar

Directions

Heat oil in a medium size saucepan. Stir in cabbage and onion; fry until wilted. Stir in apple and water, salt and pepper. Cover and simmer about 25 minutes.

Pour vinegar and sugar into the mixture while tasting for desired sweet and sour taste. Cook another 5 to 6 minutes.

Apple Rosemary Pork Tenderloin

Ingredients

4 teaspoons dried rosemary
1 1/2 teaspoons dried thyme
1 1/2 teaspoons dried marjoram
salt and pepper to taste
3 pounds pork tenderloin
1 (12 fluid ounce) bottle hard
apple cider
water
3 Granny Smith apples, cored and
cut into 1 inch pieces
1 large red onion, cut into 1 inch
pieces
5 tablespoons brown sugar
1/3 cup all-purpose flour
3/4 cup maple syrup

Directions

In a small bowl, mix together rosemary, thyme, marjoram, salt, and pepper. Rub herb mixture over tenderloin. Place in a container, and pour hard cider over roast. Add water until pork is completely submerged. Cover, and refrigerate 6 to 8 hours, or overnight.

Preheat oven to 325 degrees F (165 degrees C).

Place roast in a roasting pan, elevated from the bottom, and pour marinade around the meat. Bake for 1 hour in preheated oven.

In a large bowl, mix apples and onion. Put mixture around and on top of roast. Spoon brown sugar over entire pan evenly. Place roast back into oven, and continue to cook for 1 hour more, or until meat reaches 160 degrees F (70 degrees C). Transfer roast, apples, and onion to a serving platter.

For the gravy, brown flour in a skillet. Pour the marinade/drippings mixture into the skillet. Stir in syrup. Cook and stir over high heat until liquid has thickened to desired consistency.

Slice roast, and serve with gravy.

Apple-Stuffed Squash

Ingredients

1 medium acorn squash, halved
and seeded
1/4 teaspoon salt
1 medium tart apple, thinly sliced
1 tablespoon raisins
2 tablespoons butter or margarine
2 tablespoons brown sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg

Directions

Sprinkle squash with salt. In a skillet, saute apple slices and raisins in butter until apples are tender. Add sugar, cinnamon and nutmeg. Spoon into squash halves; place in a baking dish. Bake, uncovered, at 350 degrees F for 45-55 minutes or until squash is tender.

Apple Cranberry Cider

Ingredients

1 quart apple cider or apple juice
2 cups cranberry juice
1/3 cup packed brown sugar
4 whole cloves
2 cinnamon sticks (3 inches)

Directions

In a large saucepan, combine the cider, cranberry juice and brown sugar. Place cloves and cinnamon sticks on a double thickness of cheesecloth; bring up corners of cloth and tie with kitchen string to form a bag. Add to pan.

Bring to a boil over medium heat. Reduce heat; simmer, uncovered, for 15-20 minutes. Discard spice bag before serving.

Jumbo Fluffy Walnut Apple Muffins

Ingredients

1/2 cup butter
1 1/4 cups white sugar
1 teaspoon vanilla extract
1/2 teaspoon salt
2 eggs
1 3/4 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon ground cinnamon
1/2 cup milk
2 cups peeled, cored and sliced apples
1/2 cup walnuts

1/4 cup white sugar
1/2 teaspoon ground cinnamon
3 tablespoons all-purpose flour
2 tablespoons butter, cubed

Directions

Preheat oven to 375 degrees F (190 degrees C). Coat top and insides of jumbo muffin pan with cooking spray, or line with muffin papers.

In a large bowl, cream together 1/2 cup butter, 1 1/4 cups sugar, vanilla, and salt until light and fluffy. Beat in eggs, one at time. Mix together the 1 3/4 cups of flour, baking powder, and 1/2 teaspoon cinnamon. Stir in the flour mixture alternately with the milk, mixing just until incorporated. Fold in apples and walnuts. Scoop into muffin cups to fill 3/4 full. Lightly sprinkle the tops with cinnamon crumble.

To make Cinnamon Crumble: In a small bowl, combine 1/4 cup white sugar, 1/2 teaspoon of cinnamon, 3 tablespoons all-purpose flour, and 2 tablespoons cubed butter. Mix together using a pastry blender, or two butter knives. The crumble topping should resemble small peas.

Bake in preheated oven for 30 minutes, or until tops are golden brown, and a toothpick inserted into the center comes out clean. If they are browning too quickly, cover with tin foil. Remove from pans, and cool on wire rack.

German Fried Apples

Ingredients

2 tablespoons butter
1 red onion, chopped
4 tart apples, cored and chopped
salt to taste

Directions

Heat the butter in a skillet over medium heat until the foam subsides. Cook and stir the onion until translucent, about 5 minutes. Add the apples, and cook and stir until the onion and apples are starting to brown and the apples are soft, about 10 more minutes. Sprinkle on salt to taste.

Apple Muffins

Ingredients

2 cups all-purpose flour
2 teaspoons baking powder
1/4 cup white sugar
1/2 teaspoon ground cinnamon
1/2 teaspoon salt
1 cup milk
1 egg, beaten
1/4 cup butter, melted
1 cup apple - peeled, cored and chopped

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease 12 muffin cups or line with paper muffin liners.

Stir together flour, baking powder, sugar, cinnamon and salt. In a separate bowl, stir together milk, egg and butter. Stir egg mixture into flour mixture just until combined. Fold in chopped apples. Spoon batter into prepared muffin cups.

Bake in preheated oven for 20 minutes, or until a toothpick inserted into center of a muffin comes out clean.

Applesauce French Toast

Ingredients

2 eggs
3/4 cup milk
1 teaspoon ground cinnamon
2 tablespoons white sugar
1/4 cup applesauce
6 slices bread

Directions

In a large mixing bowl, combine the eggs, milk, cinnamon, sugar and applesauce; mix well.

Soak bread one slice at a time until saturated with liquid.

Cook on a lightly greased skillet or griddle over medium/high heat until lightly browned on both sides. Serve hot.

Honey Apple Topping

Ingredients

2 tart apples, peeled and chopped
1/3 cup apple juice or apple cider
2 tablespoons honey
1/8 teaspoon ground cinnamon

Directions

Combine all ingredients in a blender; process until smooth. Serve warm or cold over waffles or pancakes.

Apple Martini

Ingredients

1 (1.5 fluid ounce) jigger best-quality vodka
1 (1.5 fluid ounce) jigger apple schnapps
1 (1.5 fluid ounce) jigger frozen lemonade
1 (1.5 fluid ounce) jigger chilled lemon-lime soda
1 lime wedge
1 maraschino cherries

Directions

Pour the vodka, schnapps, lemonade, and soda into a cocktail shaker over ice. Cover, and shake until the outside of the shaker has frosted. Strain into a chilled martini glass, and garnish with a lime wedge and maraschino cherry to serve.

Spiced Baked Apples

Ingredients

3 tablespoons raisins
2 tablespoons chopped walnuts
1/4 teaspoon grated orange peel
1/4 cup packed brown sugar
1/4 cup water
1 tablespoon butter or margarine
1/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
2 large baking apples

Directions

Combine raisins, nuts and orange peel; set aside. In a saucepan, bring brown sugar, water, butter, cinnamon and nutmeg to a boil. Reduce heat; simmer, uncovered, 2 minutes, stirring occasionally. Core apples and place in an ungreased 1-1/2-qt. baking dish; fill with raisin mixture. Pour sugar mixture over and around apples. Bake, uncovered, at 350 degrees F for 30-35 minutes or until apples are tender. Let stand 15 minutes before serving.

Perfect Apple Pie

Ingredients

2 cups all-purpose flour
1 teaspoon salt
3/4 cup shortening
4 tablespoons cold water

FILLING:

7 cups thinly sliced peeled baking apples
2 tablespoons lemon juice
1 cup sugar
1/4 cup all-purpose flour
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
2 tablespoons butter or margarine
1 egg yolk
1 tablespoon water

Directions

In a bowl, combine flour and salt; cut in shortening. Gradually add cold water, 1 tablespoon at a time, tossing lightly with a fork until dough forms a ball. Chill for 30 minutes. On a floured surface, roll half of dough into 10-in. circle. Place into a 9-in. pie pan.

In a bowl, toss apples with lemon juice. Combine sugar, flour, cinnamon, salt and nutmeg; add to apples and toss. Pour into crust; dot with butter. Roll out remaining pastry to fit top of pie; cut slits in top. Place over filling; seal and flute edges. Beat egg yolk and water; brush over pastry. Bake at 425 degrees F for 15 minutes. Reduce heat to 350 degrees F; bake 40-45 minutes more or until crust is golden and filling is bubbly.

Apple Cartwheels

Ingredients

1/4 cup peanut butter
1 1/2 teaspoons honey
1/2 cup miniature semisweet
chocolate chips
2 tablespoons raisins
4 Red Delicious apples, cored

Directions

In a bowl, combine peanut butter and honey; fold in the chocolate chips and raisins. Fill center of apples with peanut butter mixture; refrigerate for at least 1 hour. Cut into 1/4-in. rings.

Coconut Apple Avocado Salad

Ingredients

2 small Red Delicious apples,
cored and diced
1 avocado - peeled, pitted and
diced
1 cup flaked coconut
1/2 cup slivered almonds
3 tablespoons nonfat vanilla
yogurt
3 tablespoons honey
1 cup fresh blueberries

Directions

Toss together the apple, avocado, coconut and almonds in a bowl. Stir together the yogurt and honey in a separate bowl; pour over the apple mixture and stir to coat. Add the blueberries and mix to combine.

Cranberry Apple Sauce II

Ingredients

12 ounces fresh or frozen
cranberries
6 ounces unsweetened apple juice
concentrate

Directions

In a sauce pan, combine the cranberries and apple juice. Cook over medium-low heat until berries burst. Additional sugar may be added if desired. Mix well, chill and serve.

Butternut and Apple Harvest Soup

Ingredients

2 tablespoons butter
2 large leeks (white and pale green parts only), chopped
1 large onion, chopped
1 large potato, peeled and cubed
2 cups cubed butternut squash
1 cup diced carrots
1 Granny Smith apple, peeled, cored, and sliced 1/4-inch thick
1 quart chicken stock
1/4 cup dry white wine (optional)
1/2 cup light cream
1/4 teaspoon ground nutmeg
salt and pepper to taste
2 tablespoons chopped chives

Directions

Melt butter in a large pot over medium heat. Stir in leeks and onions, and cook until the onion softens and turns translucent, about 5 minutes. Add potato, squash, carrots, apple, and chicken stock. Bring to a boil, then reduce heat to medium-low, cover, and simmer until the vegetables are soft, about 20 minutes.

Carefully puree the soup in batches in a blender, or use a stick blender to puree the soup right in the pot. Once the soup has been pureed, return it to the pot and stir in wine and cream. Season with nutmeg, salt, and pepper; simmer gently for 5 minutes. Ladle into bowls and garnish with chopped chives.

Sour Cream Apple Squares

Ingredients

2 cups all-purpose flour
2 cups packed brown sugar
1/2 cup butter or margarine,
softened
1 cup chopped nuts
2 teaspoons ground cinnamon
1 teaspoon baking soda
1/2 teaspoon salt
1 cup sour cream
1 teaspoon vanilla extract
1 egg, beaten
2 cups chopped, peeled apples
Whipped cream

Directions

In a mixing bowl, combine flour, brown sugar and butter; blend at low speed until crumbly. Stir in nuts. Press about 2-3/4 cups into the bottom of an ungreased 13-in. x 9-in. x 2-in. baking pan. To the remaining crumb mixture, add cinnamon, baking soda, salt, sour cream, vanilla and egg. Beat until thoroughly combined. Stir in apples. Spoon evenly over bottom layer. Bake at 350 degrees F for 35-40 minutes or until cake tests done. Cool on a wire rack. Cut into squares. Garnish with whipped cream if desired.

Apple Crunch Pie I

Ingredients

1 (9 inch) unbaked deep dish pie crust
1 cup all-purpose flour
1/2 cup packed brown sugar
1/2 cup white sugar
1 teaspoon ground cinnamon
1/2 cup butter
7 Granny Smith apples - peeled, cored and sliced
1 tablespoon lemon juice
1/2 cup white sugar
3 tablespoons all-purpose flour
1 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg

Directions

Place rack in lowest position in oven. Heat oven to 450 degrees F (230 degrees C).

To Make Topping: Mix 1 cup flour, 1/2 cup brown sugar, 1/2 cup white sugar and 1 teaspoon cinnamon; cut in butter or margarine until mixture is moist and crumbly, and clumps together easily.

To Make Filling: Peel, core, and slice apples into approximately 1/8 inch slices. If you cut them too thick you'll have crunchy apples. In another bowl, toss cut up apples, white sugar, lemon juice, 1 teaspoon cinnamon and nutmeg. Sprinkle in flour, and stir until apples are evenly coated.

Layer apple slices in pie shell. You will have a lot of apples, but they will shrink. Layer them higher in the middle. Pour left over juice from apple mixture over apples. Pat the brown sugar topping evenly over apples to make a top crust.

Place pie on cookie sheet in oven to catch juice droppings. Bake for 15 minutes. Reduce oven temperature to 350 degrees F (175 degrees C), and bake for 45 minutes to one hour; bake until center of pie has no resistance. If top starts to get too dark, cover with piece of foil. Cool on wire rack before serving.

Honeyed Apple Cake

Ingredients

2/3 cup butter, softened
3/4 cup packed brown sugar
3 eggs
3/4 cup honey
2 teaspoons lemon zest
1/2 cup strong brewed coffee
2 cups all-purpose flour
1 1/2 cups whole wheat flour
2 teaspoons baking powder
1 teaspoon baking soda
1/4 teaspoon salt
1 teaspoon ground cinnamon
3/4 teaspoon ground nutmeg
2 cups apples - peeled, cored and diced
1/2 cup coarsely chopped walnuts

Directions

In a large bowl, cream the butter or margarine with the brown sugar. Beat in the eggs, then the honey, lemon rind, and coffee.

In another bowl, stir together the flours, baking powder, baking soda, salt, cinnamon and nutmeg. Beat into the creamed mixture. Stir in the apples and walnuts.

Turn the batter into a greased and floured tube pan. Bake the cake into a preheated 350 degrees F (175 degrees C) oven for 1 hour and 10 minutes, or until it tests done with a toothpick. Let cool on a rack. Makes 16 servings.

Apple Brie Quesadillas

Ingredients

2 medium onions, sliced
1/4 cup balsamic vinegar
1/8 teaspoon sugar
1/8 teaspoon dried thyme
1/8 teaspoon dried rosemary,
crushed
1 tablespoon vegetable oil
4 (10 inch) flour tortillas
2 medium tart apples, sliced
8 ounces Brie or Camembert
cheese, rind removed and
quartered

Directions

In a skillet over medium heat, cook the onions, vinegar, sugar, thyme and rosemary in oil for 10 minutes or until onions are golden. Spoon the mixture over half of each tortilla; top with apples and cheese. Fold over. Cook on a griddle over medium heat for 2-3 minutes on each side or until cheese is melted.

Pumpkin Waffles with Apple Cider Syrup

Ingredients

2 1/2 cups all-purpose flour
4 teaspoons baking powder
2 teaspoons ground cinnamon
1 teaspoon ground allspice
1 teaspoon ground ginger
1/2 teaspoon salt
1/4 cup packed brown sugar
1 cup canned pumpkin
2 cups milk
4 eggs, separated
1/4 cup butter, melted

APPLE CIDER SYRUP

1/2 cup white sugar
1 tablespoon cornstarch
1 teaspoon ground cinnamon
1 cup apple cider
1 tablespoon lemon juice
2 tablespoons butter

Directions

Preheat a waffle iron according to manufacturer's instructions.

Combine the flour, baking powder, cinnamon, allspice, ginger, salt, and brown sugar in a mixing bowl. In a separate bowl, stir together the pumpkin, milk, and egg yolks. Whip the egg whites in a clean dry bowl until soft peaks form.

Stir the flour mixture and 1/4 cup melted butter to the pumpkin mixture, stirring just to combine. Use a whisk or rubber spatula to fold 1/3 of the egg whites into the batter, stirring gently until incorporated. Fold in the remaining egg whites. Cook waffles according to manufacturer's instructions.

To make the syrup, stir together the sugar, cornstarch, and cinnamon in a saucepan. Stir in the apple cider and lemon juice. Cook over medium heat until mixture begins to boil; boil until the syrup thickens. Remove from heat and stir in the 2 tablespoons of butter until melted. Serve warm.

Apple Sour Cream Streusel Cake

Ingredients

3/4 cup butter, softened
1 cup white sugar
3 eggs
1 cup sour cream
1 teaspoon vanilla extract
3 cups all-purpose flour
1/4 teaspoon salt
4 teaspoons baking powder
2 apple - peeled, cored and sliced
2 tablespoons apple jelly
1/2 cup all-purpose flour
1/4 teaspoon baking powder
2 teaspoons ground cinnamon
3/4 cup packed brown sugar
2 tablespoons butter, softened
1/4 cup chopped walnuts

Directions

In a large bowl, cream 3/4 cup butter or margarine with the granulated sugar. Beat in the eggs, then the sour cream and vanilla. In another bowl, stir together the 3 cups flour, salt, and baking powder. Beat into the creamed mixture.

Turn half the batter into a greased and floured tube pan. Sprinkle with half the streusel mixture.

To Make Streusel: Mix together 1/2 cup flour, 1/4 teaspoon baking powder, ground cinnamon, brown sugar, 2 tablespoons butter or margarine, and 1/4 cup chopped walnuts until crumbly.

Lay the apple slices on top and dot with the jelly. Cover with the remaining batter and sprinkle with the remaining streusel. Bake the cake in a 350 degrees F (175 degrees C) oven for 1 hour, or until it tests done with a toothpick. Transfer to a rack to cool. Makes 16 servings.

Apple Tapioca

Ingredients

4 medium tart apples, peeled and sliced
2 cups water
1 cup packed brown sugar
1/2 cup quick-cooking tapioca
2 tablespoons lemon juice
1/2 teaspoon salt
1/4 teaspoon ground nutmeg

Directions

Arrange the apples in a 2-qt. baking dish coated with nonstick spray. In a saucepan, combine the water, brown sugar, tapioca, lemon juice, salt and nutmeg. Let stand for 5 minutes. Bring to a boil over medium heat, stirring constantly. Pour over the apples. Cover and bake at 350 degrees F for 30-35 minutes or until apples are tender. Serve warm.

Apple Crisp II

Ingredients

10 cups all-purpose apples,
peeled, cored and sliced
1 cup white sugar
1 tablespoon all-purpose flour
1 teaspoon ground cinnamon
1/2 cup water

1 cup quick-cooking oats
1 cup all-purpose flour
1 cup packed brown sugar
1/4 teaspoon baking powder
1/4 teaspoon baking soda
1/2 cup butter, melted

Directions

Preheat oven to 350 degrees F (175 degree C).

Place the sliced apples in a 9x13 inch pan. Mix the white sugar, 1 tablespoon flour and ground cinnamon together, and sprinkle over apples. Pour water evenly over all.

Combine the oats, 1 cup flour, brown sugar, baking powder, baking soda and melted butter together. Crumble evenly over the apple mixture.

Bake at 350 degrees F (175 degrees C) for about 45 minutes.

Apple-Raisin Breakfast Bread Pudding

Ingredients

6 eggs
1 cup milk
1/2 cup heavy cream
1 tablespoon vanilla extract
1 teaspoon ground nutmeg
1 (16 ounce) loaf cinnamon bread with raisins, cut into 1-inch cubes
2 Granny Smith apples - peeled, cored, and sliced
1 cup brown sugar
1 teaspoon ground cinnamon
1/4 cup melted butter

1 Granny Smith apple - peeled, cored, and diced

Directions

Beat the eggs in a mixing bowl. Whisk in the milk, cream, vanilla extract, and nutmeg until evenly blended. Fold in the bread cubes and set aside until the bread soaks up the egg mixture, about 5 minutes. Place the sliced apples into a mixing bowl and sprinkle with brown sugar, cinnamon, and melted butter; toss to evenly coat. Grease a 9x13-inch baking dish and arrange the apple slices evenly into the bottom of the prepared baking dish; spoon the bread mixture over top. Cover the dish with aluminum foil and refrigerate overnight.

Preheat an oven to 375 degrees F (190 degrees C).

Sprinkle the diced apple over the bread pudding and cover again with the aluminum foil. Bake in the preheated oven until the bread is no longer soggy, about 40 minutes. Remove the foil and set the oven to Broil; broil until golden brown on top, about 5 minutes. Remove and let stand 5 to 10 minutes before serving.

Apple Filled Chicken in Pecan Creme Sauce

Ingredients

2 skinless, boneless chicken breast halves
2 slices provolone cheese, halved
1 Granny Smith apple - peeled, cored and thinly sliced
1 shallot, sliced
2 tablespoons milk
1/2 cup Italian seasoned bread crumbs
3 egg yolks
1/3 cup white sugar
1/4 cup white wine
1/2 teaspoon vanilla extract
1/4 cup finely chopped pecans

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly oil a baking pan.

Using a sharp knife, carefully cut a large pocket in each chicken breast. (Hint: Cutting close to the smooth side of the breast ensures no holes in the chicken.) Place 1 half-slice of provolone inside each chicken, followed by half of the apple slices, and a small amount of shallot or onion, to suit your tastes. Top with the remaining half slice of provolone. Pull the chicken back together, sprinkle with a small amount of milk, and coat with breadcrumbs. Place stuffed breasts on baking pan.

Bake in preheated oven for 30 to 35 minutes, or until no longer pink, and juices run clear.

While the chicken bakes, you may start your sauce. In a double boiler over lightly simmering water, combine the egg yolks and sugar. Beat until the yolk lightens and froth forms. Slowly add the wine, stirring constantly, until the sauce thickens. Remove from the heat and stir in the pecans and vanilla. The sauce looks nice served under the chicken with a small amount drizzled over it.

Turkey Breast Roulade with Apple and Raisin

Ingredients

1 1/2 cups water
1/4 cup butter
1/3 cup raisins
1 (6 ounce) package low sodium stuffing mix (such as Stove Top® Lower Sodium Chicken Flavor)
1 tablespoon poultry seasoning
1 apple - peeled, cored and chopped

1 (6 pound) whole bone-in turkey breast with skin
salt and pepper to taste
1 tablespoon poultry seasoning

Directions

Place the water, butter, and raisins into a saucepan; bring to a boil. Remove from the heat, stir in the stuffing mix, cover, and let stand until the stuffing mixture absorbs the liquid, about 5 minutes. Stir 1 tablespoon of poultry seasoning and the apple lightly into the stuffing. Allow the stuffing mixture to cool.

Preheat oven to 350 degrees F (175 degrees C). Place a rack into a roasting pan.

Carefully remove the turkey breast skin in one piece without tearing the skin, and set aside. Bone the turkey breast (see notes) keeping the meat in one piece but removing the strip of cartilage and gristle between the two breast halves, if necessary. Pull the two tenderloin sections outward from the main part of the breast, keeping them attached, to expand the boneless piece of turkey into a roughly square-shaped piece of meat. Sprinkle the inside of the breast with salt, pepper, and 1 tablespoon of poultry seasoning.

Spread the stuffing mixture all over the inside of the breast meat piece, and firmly roll the stuffed breast into a compact roll. Spread the reserved turkey skin out, and place the stuffed roll in the middle of the skin. Pull and roll the skin over the stuffed meat, and tie the stuffed roll together with cooking twine. Place the roll onto the roasting rack with the seam side down.

Roast the stuffed breast in the preheated oven until the skin is golden brown, the meat is no longer pink inside, and the temperature of the roll, measured at the thickest part, reads 170 degrees F (75 degrees C), 1 1/2 to 2 hours. Allow the roast to stand covered with a tent of aluminum foil for at least 10 minutes before removing the twine for slicing.

Apple Banana Cupcakes

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
2/3 cup shortening
1 1/4 cups white sugar
2 eggs
1 teaspoon vanilla extract
1/4 cup buttermilk
1 cup ripe bananas, mashed
2 apples - peeled, cored and shredded

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour 24 muffin cups, or use paper liners. Sift together the flour, baking soda, salt, cinnamon, and nutmeg. Set aside.

In a large bowl, cream together the shortening and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla and buttermilk. Beat in the flour mixture, mixing just until incorporated. Fold in the mashed bananas and shredded apples. Fill each muffin cup half full.

Bake in the preheated oven for 20 to 25 minutes, or until a toothpick inserted into the center comes out clean. Allow to cool.

Apple and Pork Stew

Ingredients

2 tablespoons vegetable oil
1 pound boneless pork shoulder, cubed
1/4 cup all-purpose flour
2 tablespoons butter
1 red onion, diced
2 cloves garlic, minced
1 shallot, minced
1 teaspoon dried thyme
1 teaspoon dried rosemary
2 teaspoons dried basil
1 teaspoon salt
1/2 teaspoon ground black pepper
1 pound new potatoes, cut into 1/2 -inch cubes
2 cups dry red wine
2 (14 ounce) cans beef broth
1 large Granny Smith apple - peeled, cored and diced

Directions

Heat the oil in a Dutch oven over medium-high heat. Place the flour into a bowl. Add cubed pork and toss until coated. Shake off the excess flour and place pork in the hot oil. Cook until browned on each side, and then remove from the pan.

Reduce the heat to medium-low, and melt the butter in the pan. Add the onion, garlic and shallot; season with thyme, rosemary, basil, salt and pepper. Cook and stir until the onion is tender and translucent, about 5 minutes. Mix in the potatoes and cook for another 5 minutes.

Pour the wine and beef broth into the pot, and add the pork and apple. Cover and cook for about 45 minutes, until potatoes and apples are tender.

German Apple Pudding Cake

Ingredients

2 cups apple - peeled, cored and chopped
1 cup white sugar
1 egg
1 teaspoon vanilla extract
1 cup all-purpose flour
1 teaspoon baking soda
1 1/2 teaspoons ground cinnamon
3/4 cup chopped walnuts
3/4 cup raisins

1/2 cup brown sugar
1/2 cup white sugar
2 tablespoons all-purpose flour
1 cup water
1/2 cup butter
1 teaspoon vanilla extract
1/2 cup chopped walnuts
1/2 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8 inch square pan. In a large bowl, mix apples and sugar together. Let stand until sugar is thoroughly dissolved, about 8 minutes.

Stir egg and vanilla into apple mixture. Sift together flour, baking soda and cinnamon; stir into apple mixture. Fold in nuts and raisins. Pour batter into prepared pan.

Bake in the preheated oven for 40 to 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Pour topping over cake while cake is still hot.

For the Topping: In a saucepan, combine 1/2 cup brown sugar, 1/2 cup white sugar and 2 tablespoons flour. Stir in the water. Cook over medium heat, stirring, until mixture boils and thickens. Remove from heat and stir in butter, vanilla, chopped walnuts and raisins. Stir until butter melts, then pour over cake.

Streusel Apple Coffeecake

Ingredients

1 1/2 cups packed light brown sugar
3/4 cup all-purpose flour
1/2 cup butter, chilled and diced
2 teaspoons ground cinnamon
1 cup chopped walnuts

3 1/4 cups all-purpose flour
1 1/2 teaspoons baking powder
3/4 teaspoon baking soda
3/4 cup butter, room temperature
1 1/2 cups white sugar
3 eggs
2 teaspoons vanilla extract
16 ounces plain low-fat yogurt
2 Granny Smith apples - peeled, cored and finely diced

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a Bundt cake pan.

To make streusel: In a medium bowl, mix brown sugar, 3/4 cup flour, and cinnamon. Cut in the butter with a fork until crumbly. Stir in walnuts.

In a medium bowl, stir together 3 1/4 cups flour, baking powder, and baking soda. In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, mixing well after each. Then stir in the vanilla and yogurt. Gently stir in the flour mixture just until blended.

Pour 3 cups of the batter into the Bundt pan, sprinkle with 1/4 of the streusel, and layer with apples. Sprinkle with 1/2 the remaining streusel. Pour in the remaining batter, and top with the remaining 1/4 streusel. Lightly pat the top layer of streusel so it sticks to the cake batter.

Bake 50 to 60 minutes in the preheated oven, or until a toothpick inserted in the center comes out clean. Cool in the pan on a wire rack 15 minutes. Place cookie sheet over pan and carefully invert both. Remove Bundt pan, and let the cake cool completely.

Mom's Apple Fritters

Ingredients

1 quart vegetable oil for deep-frying
1 1/2 cups all-purpose flour
1 tablespoon white sugar
2 teaspoons baking powder
1/2 teaspoon salt
2/3 cup milk
2 eggs, beaten
1 tablespoon vegetable oil
3 cups apples - peeled, cored and chopped
1 cup cinnamon sugar

Directions

Heat the oil in a deep-fryer or electric skillet to 375 degrees F (190 degrees C).

In a large bowl, stir together the flour, sugar, baking powder and salt. Pour in the milk, eggs and oil and stir until well blended. Mix in apples until they are evenly distributed.

Drop spoonfuls of the batter into the hot oil and fry until golden on both sides, about 5 minutes depending on the size. Fry in smaller batches so they are not crowded. Remove from the hot oil using a slotted spoon and drain briefly on paper towels. Toss with cinnamon sugar while still warm.

Pork Loin Chops in Apple Cream

Ingredients

4 (4 ounce) boneless pork loin chops
1/2 teaspoon salt, or to taste
1/2 teaspoon pepper
3 tablespoons all-purpose flour
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1/4 teaspoon freshly grated nutmeg
1 pinch ground allspice
1 tablespoon butter
1 tablespoon olive oil
1 cup apple cider
2 tablespoons cornstarch
1/2 cup chicken broth
1/2 cup half-and-half or cream

Directions

Season pork chops on all sides with 1/2 teaspoon salt, and 1/2 teaspoon pepper; set aside. Combine the flour, 1/2 teaspoon salt, 1/2 teaspoon pepper, nutmeg, and allspice in a plastic bag. Toss pork with seasoned flour to coat, and shake off excess.

Heat butter and olive oil in a skillet over medium-high heat until lightly smoking. Sear pork until golden brown on each side, about 3 minutes per side. Pour in apple cider and bring to a boil. Turn heat to medium-low, cover, and simmer until pork is fork tender, 15 to 20 minutes. Remove pork and keep warm; increase heat to medium-high. Dissolve cornstarch in the chicken broth, and stir into simmering cider; cook for a minute or two until thickened. Stir in the half-and-half and simmer until hot. Serve sauce over the pork chops.

Caramel Apple Smoothie

Ingredients

1 cup apple juice
1 cup chunky applesauce
1 cup low-fat vanilla yogurt
1/4 cup caramel ice cream
topping
2 tablespoons smooth peanut
butter
1 tablespoon caramel ice cream
topping

Directions

Pour the apple juice into a plastic container and freeze until hard, about 2 hours. Remove from container and break into pieces.

Place the frozen juice into the bowl of a blender along with the applesauce, yogurt, 1/4 cup of caramel topping, and peanut butter. Puree until smooth, then pour into 3 glasses; swirl in the remaining tablespoon of caramel topping before serving.

Beet, Bean and Apple Salad

Ingredients

1 (8.25 ounce) can sliced beets,
drained and diced
1 (15 ounce) can cut green beans,
drained
1 large Granny Smith apple -
peeled, cored and diced
1 teaspoon olive oil
2 tablespoons apple cider vinegar

Directions

Combine the beets, green beans and apple in a serving bowl. Stir in olive oil and vinegar. Chill for 1 hour before serving. Serve cold.

German Apple Cake II

Ingredients

2 eggs
1 cup vegetable oil
2 cups white sugar
2 cups all-purpose flour
1 teaspoon baking soda
2 teaspoons ground cinnamon
1 teaspoon salt
1 teaspoon vanilla extract
4 cups apples - peeled, cored and diced
1/2 cup chopped walnuts

2 (3 ounce) packages cream cheese
3 tablespoons butter, softened
1 1/2 cups confectioners' sugar
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and four a 9x13 inch pan. In a medium bowl, mix together flour, baking soda, cinnamon and salt. Set aside.

In a large bowl, combine eggs, oil and sugar. Beat until foamy. Add flour mixture and beat well. Add vanilla and stir in chopped apples and walnuts. Pour into a 9x13 inch pan.

Bake for 45 to 50 minutes, or until a toothpick inserted into the cake comes out clean. Allow cake to cool, then spread with cream cheese frosting.

To make the frosting: In a medium bowl, combine cream cheese, softened butter, confectioners sugar and 1 teaspoon vanilla. Beat until smooth, then spread on cake.

Apple Dumplings

Ingredients

3 (12 ounce) cans refrigerated
buttermilk biscuits
15 medium apples - peeled, cored
and halved
2 cups sugar
2 cups water
1 cup butter or margarine, melted
2 teaspoons vanilla extract
1/2 teaspoon ground cinnamon

Directions

Flatten biscuits with hand. Wrap each biscuit around an apple half; place seam side down in two greased 13-in. x 9-in. x 2-in. baking dishes. Combine sugar, water, butter and vanilla; pour about 1-2/3 cups into each pan. Sprinkle cinnamon over dumplings. Bake, uncovered, at 350 degrees F for 35-40 minutes or until golden brown and apples are tender. Serve immediately.

Sauteed Apples

Ingredients

1/4 cup butter
4 large tart apples - peeled, cored
and sliced 1/4 inch thick
2 teaspoons cornstarch
1/2 cup cold water
1/2 cup brown sugar
1/2 teaspoon ground cinnamon

Directions

In a large skillet or saucepan, melt butter over medium heat; add apples. Cook, stirring constantly, until apples are almost tender, about 6 to 7 minutes.

Dissolve cornstarch in water; add to skillet. Stir in brown sugar and cinnamon. Boil for 2 minutes, stirring occasionally. Remove from heat and serve warm.

Apple Pecan Cobbler

Ingredients

4 cups thinly sliced apples
1/2 cup white sugar
1/2 teaspoon ground cinnamon
1/2 cup chopped pecans
1 cup all-purpose flour
1 cup white sugar
1 teaspoon baking powder
1/4 teaspoon salt
1 egg, beaten
1/2 cup evaporated milk
1/3 cup butter, melted
1/4 cup chopped pecans

Directions

Preheat oven to 325 degrees F (165 degrees C). Generously grease a 2 quart baking dish.

Arrange apple slices in an even layer in the baking dish. In a small bowl, mix together 1/2 cup sugar, cinnamon, and 1/2 cup pecans. Sprinkle mixture over apples.

In a medium bowl, mix together flour, 1 cup sugar, baking powder, and salt. In a separate bowl whisk together egg, evaporated milk, and melted butter. Pour milk mixture into flour mixture all at once, and stir until smooth. Pour mixture over apples, and sprinkle top with 1/4 cup pecans.

Bake in the preheated oven for 55 minutes.

Baking Mix Apple Crisp

Ingredients

6 cups diced apples
1 cup rolled oats
2 1/2 cups all-purpose baking mix
2/3 cup brown sugar
1 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/4 cup applesauce
1 teaspoon vanilla extract
1/2 cup butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place apples in a 9x9 inch square baking dish. In a bowl, mix together oats, baking mix, sugar, cinnamon and cloves. Stir in applesauce and vanilla and sprinkle crumble mixture over apples. Drizzle melted butter evenly over topping.

Bake in preheated oven 30 minutes, until apples are tender and top is golden.

Cinnamon Apple Pancakes

Ingredients

2 cups whole wheat flour
4 teaspoons baking powder
1 teaspoon ground cinnamon
1/2 teaspoon salt
2 eggs, lightly beaten
2 cups fat-free milk
2 tablespoons honey
1 tablespoon canola oil
1 medium apple - peeled, cored
and chopped

Directions

In a large bowl, combine the flour, baking powder, cinnamon and salt. Combine the eggs, milk, honey and oil; stir into dry ingredients just until moistened. Add apple.

Pour batter by 1/3 cupfuls onto a hot nonstick skillet coated with nonstick cooking spray. Turn when bubbles form on top; cook until second side is golden brown.

Apple Stick Salad

Ingredients

1/2 cup white sugar
1/2 cup distilled white vinegar
3 tart apples - peeled, cored and
julienned
2/3 cup chopped onion
1/2 cup chopped dill pickles

Directions

In a small bowl, combine sugar and vinegar.

In a medium bowl, mix together apples, onion, and pickle. Toss with vinegar mixture. Refrigerate until thoroughly chilled.

Citrus Apple Crisp

Ingredients

4 cups tart apples - peeled, cored and chopped
2 tablespoons lemon juice
1/2 cup raisins
1/2 cup orange marmalade
2 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
1 cup granola cereal with nuts

Directions

In a bowl toss the apples and lemon juice. Add the raisins, marmalade, flour and cinnamon; stir to combine. Transfer to a greased 8-in. square baking dish. Sprinkle with granola. Bake, uncovered, at 350 degrees F for 35-40 minutes or until filling is bubbly. Serve warm.

Apple-Glazed Pork Chops

Ingredients

4 (3/4 inch) thick bone-in pork chops
2 tablespoons vegetable oil
1 cup apple cider or apple juice
2 tablespoons brown sugar, divided
1 teaspoon salt
1/4 teaspoon dried rosemary, crushed
1/4 teaspoon dried thyme
1 tablespoon cornstarch
1 tablespoon cold water
2 large tart apples, sliced
1/2 cup sliced onion
2 tablespoons butter or margarine

Directions

In a large skillet, brown pork chops in oil. Add the cider, 1 tablespoon brown sugar, salt, rosemary and thyme. Cover and cook for 7-8 minutes or until meat juices run clear. Combine the cornstarch and water until smooth; add to the skillet. Bring to a boil; cook and stir for 1-2 minutes or until thickened.

Meanwhile, in another skillet, cook the apples, onion, butter and remaining brown sugar over medium heat for 3-4 minutes or until apples are softened. Serve over pork chops.

Apple Bars

Ingredients

1/2 cup melted butter
1 cup white sugar
1 egg
1 cup all-purpose flour
1/2 teaspoon baking soda
1 teaspoon ground cinnamon
1 cup apples - peeled, cored and finely diced
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 8x8 inch baking pan.

In a large bowl, mix melted butter with sugar and egg. Mix in flour, baking soda, and cinnamon, and then stir in apple and walnuts. Spread batter into prepared pan.

Bake for approximately 40 minutes, or until a small knife inserted in the center comes out clean.

Caramel Apple Pie II

Ingredients

1 recipe pastry for a 9 inch double
crust deep dish pie
1/2 cup packed brown sugar
1/4 cup butter, melted
1/3 cup all-purpose flour
5 cups thinly sliced apples
2/3 cup white sugar
3 tablespoons all-purpose flour
2 teaspoons ground cinnamon
1 teaspoon lemon juice
20 caramels, halved
2 tablespoons milk

Directions

Preheat oven to 375 degrees F (190 degrees C).

To Make Taffy: In a small bowl combine brown sugar, melted butter or margarine, and 1/3 cup flour. Mix well and set aside.

To Make Apple Filling: Place apples in a large bowl. Add white sugar, 3 tablespoons flour, cinnamon, and lemon juice. Toss until all ingredients are mixed well and apples are thoroughly coated.

Spoon half of apple filling into pastry-lined deep-dish pan. Top with half of caramels and half of taffy mixture. Repeat process with remaining apple filling, caramels and taffy mixture. Place top pastry over filling and seal well (this is very important--if edges are not sealed, caramel will leak out all over). Cut steam vents and brush top crust with milk or light cream.

Cover pie with foil and place on a baking sheet. Bake in preheated oven for 25 minutes. Remove foil from pie and bake for another 20 to 25 minutes, until crust is golden. Serve warm.

Apple-Cran-Cherry Oatmeal Cookies

Ingredients

1 cup butter, softened
1 1/2 teaspoons ground cinnamon
1/4 teaspoon ground cardamom
1 1/2 teaspoons baking soda
2 cups packed dark brown sugar
2 cups applesauce
2 cups all-purpose flour
6 cups rolled oats
1 1/2 cups dried cherries
1 1/2 cups dried cranberries

Directions

Cream butter or margarine, cinnamon, cardamom, baking soda, and brown sugar. Mix in applesauce. Gradually blend in flour, and then oats. Stir in dried. Let dough sit for one hour.

Drop by teaspoonful onto ungreased baking sheet.

Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes, or until edges are slightly browned. Cool on wire rack.

Whole Wheat Pumpkin-Applesauce Muffins

Ingredients

2 cups whole wheat flour
1 teaspoon baking powder
1/4 teaspoon baking soda
1 teaspoon salt
2 teaspoons pumpkin pie spice
2/3 cup brown sugar, firmly packed
1/3 cup white sugar
1/4 cup canola oil
1/2 cup applesauce
1/2 cup canned pumpkin
1/3 cup buttermilk
2 eggs, slightly beaten
1/4 cup golden raisins (optional)
1/4 cup chopped pecans (optional)

Directions

Preheat an oven to 400 degrees F (200 degrees C). Grease 12 muffin cups, or line the cups with paper muffin liners.

Whisk together the flour, baking powder, baking soda, salt, and pumpkin pie spice; set aside. Combine the brown sugar, white sugar, oil, applesauce, pumpkin, buttermilk, and beaten eggs and mix until well blended. Pour the pumpkin mixture into the dry ingredients and stir until combined. Fold in the raisins and pecans, if desired.

Divide the batter evenly in the prepared muffin pan. Bake in the preheated oven until the tops spring back when lightly pressed, 15 to 20 minutes, or until a toothpick inserted in the center comes out clean. Cool the muffin pan on a wire rack for 5 minutes before removing the muffins from the pan.

Deluxe Apple Pie Bake

Ingredients

1 1/4 cups all-purpose flour
1/4 teaspoon salt
1/3 cup shortening
6 tablespoons cold water

2 tablespoons all-purpose flour
3/4 cup white sugar
1/2 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
5 apples - peeled, cored and chopped
3/4 cup raisins
1/2 cup chopped walnuts

1 cup sifted confectioners' sugar
1/4 teaspoon vanilla extract
2 tablespoons milk

Directions

To Make Crust: In a large bowl, stir together 1 1/4 cup flour and salt. Cut in shortening until coarse crumbs form. Sprinkle 1 tablespoon of water at a time to dough until it is moist enough to form into a ball. On a lightly floured surface, use hands to slightly flatten dough. Roll dough into a circle about 12 inches in diameter.

Preheat oven to 375 degrees F (190 degrees C). Line a 9 inch deep dish pie pan with a piece of aluminum foil; it should cover bottom and sides of pan. Lightly flour the foil. Press the dough into the pan.

To Make Filling: In a large bowl, stir together 2 tablespoons flour, sugar, cinnamon and nutmeg. Gently toss apples, raisins and walnuts with cinnamon mixture until coated. Fill the crust with the apple mixture.

Bake in preheated oven for 1 hour. Remove from oven and let cool.

To Make Icing: In a small bowl, mix together confectioners' sugar, vanilla and milk. Drizzle over top of cooled pie.

Pumpkin Apple Cobbler

Ingredients

8 small Granny Smith apples -
peeled, cored and sliced
3/4 cup pumpkin butter
1/2 (14 ounce) package pumpkin
quick bread mix
4 tablespoons butter
sweetened whipped cream
(optional)

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together the apples and pumpkin butter. Spread evenly in a 8 or 9 inch square baking dish. Pour the pumpkin bread mix into a bowl, and cut in the butter until the mixture resembles coarse crumbs. Sprinkle over the top of the apples.

Bake for 45 minutes in the preheated oven, or until the apples are tender enough to insert a fork. Serve warm with whipped cream.

Apple Cookies

Ingredients

1/2 cup shortening
1 1/3 cups packed brown sugar
1 egg
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup milk
1 cup chopped walnuts
1 cup raisins
1 cup chopped apples

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease cookie sheets.

Cream shortening, sugar and egg. Add half of the dry ingredients.

Blend in milk and remaining dry ingredients.

Add nuts, raisins, apples and mix.

Drop on greased cookie sheet. Bake for 10 to 12 minutes. Let cool and spread with Vanilla Glaze (see recipe).

Mom's Apple Pie I

Ingredients

1 recipe pastry for a 9 inch double
crust pie
3/4 cup white sugar
2 tablespoons all-purpose flour
1/8 teaspoon salt
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
6 tart apples - peeled, cored and
sliced
2 tablespoons butter
2 tablespoons whiskey

Directions

Preheat oven to 450 degrees F (225 degrees C). Fit bottom crust into a 9 inch pie plate.

In a small bowl, mix together sugar, flour, salt, cinnamon, and nutmeg. Place sliced apples in a large bowl and sprinkle with sugar mixture. Toss until apples are thoroughly coated. Spoon apples into pan.

Dot apples with butter or margarine, then sprinkle with whiskey. Cover with top crust. Seal edges and cut steam vents in top.

Bake in preheated oven for 10 minutes. Lower temperature to 350 degrees F (175 degrees C) and bake an additional 40 minutes. Serve warm.

Apple Bacon Tomato Soup

Ingredients

5 slices bacon
1 tablespoon olive oil
1/2 white onion, chopped
2 teaspoons garlic, minced
2 cups beef stock
1 (15.5 ounce) can pinto beans
1 (14.5 ounce) can Italian-style
stewed tomatoes
2 stalks celery, chopped
1 bay leaf
1 medium apple, thinly sliced
1/2 cup red wine
salt and pepper to taste

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, coarsely chop, and set aside.

Heat olive oil in a large saucepan over medium heat, and saute white onion and garlic 3 to 5 minutes, or until tender. Stir in beef stock, pinto beans, tomatoes, celery, and bay leaf. Bring the mixture to a boil. Reduce heat, and simmer.

In a small saucepan over medium heat, cook and stir the apple in the red wine until soft.

Mix bacon, apple, and remaining red wine into the soup mixture. Season with salt and pepper. Continue to simmer, stirring occasionally until well blended.

Apple-Cranberry Crisp

Ingredients

2 pounds Granny Smith apples - peeled, cored and thinly sliced
3/4 cup cranberries
1/4 cup white sugar
3 teaspoons ground cinnamon
1 teaspoon ground nutmeg
1/3 cup quick-cooking oats
1/3 cup all-purpose flour
1/2 cup packed light brown sugar
1/4 cup butter, cut into pieces
1/2 cup chopped pecans

Directions

Preheat oven to 375 degrees F (190 degrees C.) Butter an 8 inch square baking dish.

In a large bowl, mix together apples, cranberries, white sugar, cinnamon and nutmeg. Place evenly into baking dish.

In the same bowl, combine oats, flour and brown sugar. With a fork, mix in butter until crumbly. Stir in pecans. Sprinkle over apples.

Bake in preheated oven for 40 to 50 minutes, or until topping is golden brown, and apples are tender.

Apple and BBQ Sauce Baby Back Ribs

Ingredients

4 cups barbeque sauce
4 cups applesauce
4 pounds baby back pork ribs
salt and black pepper to taste
cayenne pepper to taste
garlic powder to taste

Directions

Mix the barbeque sauce and applesauce in bowl. Place ribs on a large sheet of heavy duty aluminum foil, and rub on all sides with the salt, pepper, cayenne pepper, and garlic powder. Pour sauce over ribs to coat. Seal ribs in the foil. Marinate in the refrigerator 8 hours, or overnight.

Preheat grill for high heat.

Place ribs in foil on the grill grate, and cook 1 hour. Remove ribs from foil, and place directly on the grill grate. Continue cooking 30 minutes, basting frequently with the sauce, until ribs are done.

Apple Slices

Ingredients

2 teaspoons salt
4 cups all-purpose flour
1 1/3 cups shortening
2 egg yolks, beaten
1/2 cup milk
10 apples - peeled, cored and sliced
2 tablespoons all-purpose flour
3 cups white sugar
1 tablespoon ground cinnamon
1 egg white

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease a 10x15 inch jellyroll pan or cookie sheet.

In a large bowl, stir together the salt and 4 cups flour. Cut in the shortening until the mixture resembles coarse crumbs. Use a fork to stir in the egg yolks and milk just until dough comes together. On a lightly floured surface, roll out half of the dough to 1/8 inch thickness or until big enough to cover the bottom of the jellyroll pan with a little hanging over the sides.

Arrange the slices of apple to evenly cover the bottom crust. In a small bowl, stir together the 2 tablespoons of flour with the sugar and cinnamon. Sprinkle the sugar mixture over the apple slices. Roll out the remaining dough to cover the apple layer and pinch to seal to the bottom crust. Trim off excess crust and brush with egg white.

Bake for 40 to 45 minutes in the preheated oven, until apples are tender and crust is brown. If the crust begins to brown too much before the apples are done, cover with foil and continue baking. Cool before cutting into squares.

Danish Pastry Apple Bars I

Ingredients

2 1/2 cups all-purpose flour
1 teaspoon salt
1 cup shortening
1 egg yolk
1/2 cup milk
1 cup cornflakes cereal
8 cups tart apples - peeled, cored
and sliced
1/2 cup white sugar
1 teaspoon ground cinnamon
1 egg white
1/3 cup sifted confectioners'
sugar

Directions

In a large mixing bowl stir together the flour and the salt. Cut in shortening till the mixture resembles coarse crumbs. Lightly beat egg yolk in a glass measuring cup. Add milk to make 2/3 cup liquid total; mix well. Divide dough in half.

On a floured surface, roll half the dough to an 18 x 12 inch rectangle; fit into and up sides of a 15 x 10 x 1 inch baking pan.

Sprinkle with corn flake cereal; top with apples. Combine sugar and cinnamon; sprinkle over apples.

Roll remaining dough to a 16 x 12 inch rectangle; place over apples. Seal edges; cut slits in the top for steam to escape. Bake at 375 degrees F (190 degrees C) for about 50 minutes or until golden brown. Cool on a wire rack.

Smushed Apples and Sweet Potatoes

Ingredients

2 large sweet potatoes, peeled and diced
2 tablespoons butter
1/4 cup white sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground allspice
1 Granny Smith apple - peeled, cored and sliced
1/8 cup milk

Directions

Place the sweet potato in a medium saucepan and fill with enough water to cover the potatoes. Bring to a boil, reduce heat to medium, and simmer for about 20 minutes or until tender. Remove from heat, drain and set aside.

Melt butter over low heat in a small saucepan. Mix in the sugar, cinnamon and allspice. Add the apple slices, cover, and let simmer for 5 minutes, or until the apples are tender. Mix the apple mixture into the drained sweet potatoes along with the milk. Mix well using an electric mixer or just a fork until potatoes are mashed.

Apple Cranberry Pie

Ingredients

1 cup dried cranberries
2/3 cup white sugar
3 tablespoons all-purpose flour
1/2 teaspoon ground allspice
2 1/4 pounds Pippin apples -
peeled, cored and thinly sliced
1 1/2 tablespoons brandy
1 teaspoon vanilla extract
1 recipe pastry for a 9 inch double
crust pie

Directions

Preheat oven to 375 degrees F (190 degrees C.) Position oven rack in the bottom third of the oven.

In a medium bowl, toss together the dried cranberries, sugar, flour and allspice. Mix in the apples, brandy and vanilla. Place bottom crust into a 9 inch round pie pan so that it hangs 1 inch over the edges. Pour filling into the crust and cover with top crust. Seal and flute the edges. Cut slits in the top using a small knife.

Bake in the preheated oven for 60 to 65 minutes, or until apples are tender and crust is golden.

Caramel Apple Jam

Ingredients

6 cups diced peeled apples (1/8 inch cubes)
1/2 cup water
1/2 teaspoon butter
1 (1.75 ounce) package powdered fruit pectin
3 cups sugar
2 cups packed brown sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg

Directions

In a large kettle, combine the apples, water and butter. Cook and stir over low heat until apples are soft. Stir in pectin and bring to a rolling boil, stirring constantly. Add the sugars, cinnamon and nutmeg and return to a rolling boil. Boil for 1 minute, stirring constantly.

Remove from the heat and skim off any foam. Ladle hot jam into hot sterilized jars, leaving 1/4-in. headspace. Adjust caps. Process for 10 minutes in a boiling-water bath.

Dressed-Up Applesauce

Ingredients

2 cups unsweetened applesauce
1/4 cup sugar
1 1/2 teaspoons lemon juice
1/2 teaspoon rum extract
1/4 teaspoon ground cinnamon
1/4 teaspoon ground allspice
1/8 teaspoon ground cloves
1/8 teaspoon ground ginger

Directions

In a saucepan, combine all ingredients. Bring to a boil. Cook, uncovered, for 1 minute. Serve warm or refrigerate.

Apple Cider Chicken 'n' Dumplings

Ingredients

8 chicken thighs, skin removed
2 tablespoons butter or margarine
1 medium red onion, chopped
1 celery rib, chopped
2 tablespoons minced fresh parsley
salt and pepper to taste
3 tablespoons all-purpose flour
3 cups chicken broth
1 cup apple cider or apple juice
DUMPLINGS:
2 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon salt
1 tablespoon cold butter
1 egg, lightly beaten
2/3 cup milk

Directions

In a Dutch oven, brown chicken in butter; remove and set aside. In the same pan, combine the onion, celery, parsley, salt and pepper; cook and stir until vegetables are tender. Sprinkle with flour and mix well. Add broth and cider. Bring to a boil; cook and stir for 2 minutes or until thickened. Add chicken. Cover and bake at 350 degrees F for 45-50 minutes.

Increase heat to 425 degrees F. For dumplings, combine the flour, baking powder and salt in a bowl; cut in butter until crumbly. Combine the egg and milk; stir into dry ingredients just until moistened. Drop batter into 12 mounds onto hot broth. Bake, uncovered, at 425 degrees F for 10 minutes. Cover and bake 10 minutes longer or until a toothpick inserted into a dumpling comes out clean.

Applesauce Cake VI

Ingredients

3 cups all-purpose flour
3 teaspoons baking powder
2 teaspoons baking soda
1/2 teaspoon salt
2 teaspoons ground cinnamon
4 eggs
2 cups white sugar
1 1/2 cups vegetable oil
2 cups applesauce
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan. Sift together the flour, baking powder, baking soda, salt and cinnamon. Set aside.

In a large bowl, mix together the flour, baking powder, baking soda, salt and cinnamon. Make a well in the center and pour in the eggs, sugar, oil, applesauce and vanilla. Mix well and pour into prepared pan.

Bake in the preheated oven for 50 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Squash-Apple Bake

Ingredients

1 medium buttercup or butternut squash, peeled, cut into 3/4-inch slices
2 apples, peeled, cored and cut into wedges
1/2 cup brown sugar
1 tablespoon all-purpose flour
1/4 cup butter, melted
1/2 teaspoon salt
1/2 teaspoon ground mace

Directions

Arrange squash in a 12-in. x 8-in. baking pan. Top with apple wedges. Combine remaining ingredients; spoon over apples. Bake at 350 degrees F for 50-60 minutes or until tender.

Apple-tini

Ingredients

3 tablespoons white sugar
1 teaspoon ground cinnamon
1 fluid ounce vodka
1 fluid ounce sour apple schnapps
1 fluid ounce cranberry juice
1 slice apple

Directions

Stir together the sugar and cinnamon in a small bowl. Rim a chilled martini glass in the cinnamon sugar mixture. Pour the vodka, schnapps, and cranberry juice into a cocktail shaker over ice. Cover, and shake until the outside of the shaker has frosted. Strain into the rimmed martini glass, and garnish with a slice of apple to serve.

Apple and Carrot Christmas Pudding

Ingredients

4 carrots, peeled and grated
2 apples - peeled, cored, and
grated
1 cup raisins (optional)
1 cup fine bread crumbs
1 1/2 cups all-purpose flour
2 teaspoons baking powder
2 teaspoons ground cinnamon
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground nutmeg
1 teaspoon ground allspice
2/3 cup butter
1/2 cup white sugar
4 eggs

Directions

Combine the carrots, apples, raisins, and bread crumbs in a bowl. Sift together the flour, baking powder, cinnamon, baking soda, salt, nutmeg, and allspice in a separate small bowl. Cream together the butter, sugar, and eggs in a separate large bowl; stir in the flour mixture. Add the carrot mixture and mix well. Transfer mixture to a lightly-greased, 2-quart mold.

Place a steamer rack in the bottom of a large, deep pot. Set the filled mold on top of the steamer rack. Pour enough water into the bottom of the pot to cover the bottom 2/3 of the mold. Bring to a boil over medium heat. Reduce heat to low; cover. Simmer for 2 hours 45 minutes, adding water occasionally to maintain the water level. Remove from water and allow to cool 10 minutes before turning out of mold onto a plate.

Apple-Nut Coffee Cake

Ingredients

1/2 cup butter or margarine,
softened
1 cup sugar
1 egg
1 teaspoon vanilla extract
1 1/8 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
2 medium tart apples, peeled and
chopped
1/2 cup chopped walnuts

Directions

In a mixing bowl, cream butter and sugar. Beat in egg and vanilla; mix well. Combine the dry ingredients; gradually add to creamed mixture. Stir in apples and walnuts. Transfer to an ungreased 8-in. square baking dish. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Applesauce Oatmeal Cookies

Ingredients

1/3 cup butter, softened
2/3 cup packed brown sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon baking soda
1 egg
1/2 cup applesauce
1 1/4 cups all-purpose flour
1 1/4 cups rolled oats

Directions

In bowl beat butter till creamy. Add brown sugar, cinnamon, and baking soda. Stir until combined. Mix in applesauce and egg. Add flour, a little at a time. Stir in oats.

Drop dough onto ungreased cookie sheets. Bake at 375 degrees F (190 degrees C) for 8 to 10 minutes or until lightly browned. Enjoy!

Apple-Cinnamon Oatmeal Mix

Ingredients

6 cups quick cooking oats
1 1/3 cups nonfat dry milk powder
1 cup dried apples, diced
1/4 cup sugar
1/4 cup packed brown sugar
1 tablespoon ground cinnamon
1 teaspoon salt
1/4 teaspoon ground cloves
ADDITIONAL INGREDIENT (for
each serving):
1/2 cup water

Directions

In a large bowl, combine the first eight ingredients. Store in an airtight container in a cool dry place for up to 6 months. Yield: 8 cups total.

To prepare oatmeal: Shake mix well. In a saucepan, bring water to a boil; slowly stir in 1/2 cup mix. Cook and stir over medium heat for 1 minute. Remove from the heat. Cover and let stand for 1 minute or until oatmeal reaches desired consistency.

Fresh Apple Cake

Ingredients

- 1 1/2 cups vegetable oil
- 2 cups white sugar
- 3 eggs, beaten
- 2 teaspoons vanilla extract
- 3 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 2 1/2 cups apples - peeled, cored and diced
- 1 cup chopped walnuts
- 1 cup raisins (optional)
- 1 (16 ounce) container cream cheese frosting
- 1/4 cup finely chopped walnuts

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease one 10 inch tube pan.

Beat together the oil, eggs, vanilla and sugar.

Sift together the flour, baking soda, salt, cinnamon and nutmeg. Add to egg mixture; stir in apples, nuts and raisins.

Pour into prepared pan and bake at 325 degrees F (165 degrees C) for 1 1/2 hrs or until a cake tester inserted in the center comes out clean. Cool and frost with cream cheese icing. Sprinkle top with 1/4 cup fine chopped nuts.

Mom's Applesauce Pancakes

Ingredients

2 cups dry pancake mix
1 teaspoon ground cinnamon
2 eggs
1 cup applesauce
1 teaspoon lemon juice
1/2 cup milk

Directions

In a large bowl, stir together pancake mix and cinnamon. Make a well in the center of the pancake mix. Add the eggs, applesauce, lemon juice and milk; stir until smooth.

Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake. Brown on both sides and serve hot.

Apple Butter Ham Glaze

Ingredients

1 cup apple butter
1/2 cup orange juice
1 tablespoon dried onion flakes
1 tablespoon Worcestershire
sauce

Directions

Whisk together the apple butter, orange juice, dried onion flakes, and Worcestershire sauce in a small saucepan. Simmer until slightly thickened.

Apple Turnovers

Ingredients

2 tablespoons lemon juice
4 cups water
4 Granny Smith apples - peeled, cored and sliced
2 tablespoons butter
1 cup brown sugar
1 teaspoon ground cinnamon
1 tablespoon cornstarch
1 tablespoon water
1 (17.25 ounce) package frozen puff pastry sheets, thawed

1 cup confectioners' sugar
1 tablespoon milk
1 teaspoon vanilla extract

Directions

Combine the lemon and 4 cups water in a large bowl. Place the sliced apples in the water to keep them from browning.

Melt butter in a large skillet over medium heat. Drain water from apples, and place them into the hot skillet. Cook and stir for about 2 minutes. Add brown sugar, and cinnamon, and cook, stirring, for 2 more minutes. Stir together cornstarch and 1 tablespoon water. Pour into the skillet, and mix well. Cook for another minute, or until sauce has thickened. Remove from heat to cool slightly.

Preheat the oven to 400 degrees F (200 degrees C).

Unfold puff pastry sheets, and repair any cracks by pressing them back together. Trim each sheet into a square. Then cut each larger square into 4 smaller squares. Spoon apples onto the center of each squares. Fold over from corner to corner into a triangle shape, and press edges together to seal. Place turnovers on a baking sheet, leaving about 1 inch between them.

Bake for 25 minutes in the preheated oven, until turnovers are puffed and lightly browned. Cool completely before glazing.

To make the glaze, mix together the confectioners' sugar, milk and vanilla in a small bowl. Adjust the thickness by adding more sugar or milk if necessary. Drizzle glaze over the cooled turnovers.

Nutty Apple Salad

Ingredients

2 cups cubed tart apples
2 cups thinly sliced celery
2 cups halved seedless grapes
1 cup miniature marshmallows
1/3 cup cold evaporated milk
1/2 teaspoon sugar
1/4 teaspoon vanilla extract
3 tablespoons mayonnaise
3 tablespoons peanut butter
1/2 cup mixed nuts

Directions

In a large bowl, combine apples, celery, grapes and marshmallows. In a chilled mixing bowl, beat milk until frothy. Add sugar and vanilla. beat in mayonnaise and peanut butter. Pour over apple mixture; stir until coated. Cover and refrigerate. Just before serving, stir in nuts if desired.

Apple Sausage Pancakes

Ingredients

1/2 pound bulk pork sausage
1 egg
2/3 cup milk
2 tablespoons vegetable oil
1 cup pancake mix
1/2 teaspoon ground cinnamon
1/2 cup shredded peeled apples
CIDER SYRUP:
1/2 cup sugar
1 tablespoon cornstarch
1/8 teaspoon pumpkin pie spice
1 cup apple cider
1 tablespoon lemon juice
2 tablespoons butter or margarine

Directions

In a skillet, cook the sausage over medium heat until no longer pink; drain and set aside. In a bowl, beat the egg, milk and oil. Stir in pancake mix and cinnamon just until moistened. Fold in apple and sausage. Pour batter by 1/4 cupfuls onto a lightly greased hot griddle; turn when bubbles form on top. Cook until second side is golden brown.

For syrup, combine the sugar, cornstarch and pumpkin pie spice in a saucepan. Gradually stir in cider and lemon juice until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; stir in butter until melted. Serve warm with the pancakes.

Baked Apples

Ingredients

4 tart green apples
1/2 cup brown sugar
4 tablespoons butter
2 teaspoons ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C).

Scoop out the core from top of the apple, leaving a well. Do not cut all the way through. Stuff each apple with 2 tablespoons brown sugar and 1 tablespoon butter. Place in a shallow baking dish and sprinkle with cinnamon.

Bake in preheated oven for 15 minutes, until sugar begins to caramelize and apples are tender.

Apple Sausage Pitas

Ingredients

1 (8 ounce) package brown and serve sausage links, sliced
4 medium tart apples, peeled and thinly sliced
1/4 cup maple syrup
6 pita breads, cut in half

Directions

In a skillet, cook sausage and apples until sausage is heated through and apples are tender. Add syrup; heat through. In a microwave, warm pitas on high for 20 seconds. Fill with the sausage mixture.

Apple Bundt Cake

Ingredients

2 cups apples - peeled, cored and diced

1 tablespoon white sugar

1 teaspoon ground cinnamon

3 cups all-purpose flour

3 teaspoons baking powder

1/2 teaspoon salt

2 cups white sugar

1 cup vegetable oil

1/4 cup orange juice

2 1/2 teaspoons vanilla extract

4 eggs

1 cup chopped walnuts

1/4 cup confectioners' sugar for dusting

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt or tube pan. In a medium bowl, combine the diced apples, 1 tablespoon white sugar and 1 teaspoon cinnamon; set aside. Sift together the flour, baking powder and salt; set aside.

In a large bowl, combine 2 cups white sugar, oil, orange juice, vanilla and eggs. Beat at high speed until smooth. Stir in flour mixture. Fold in chopped walnuts.

Pour 1/3 of the batter into prepared pan. Sprinkle with 1/2 of the apple mixture. Alternate layers of batter and filling, ending with batter.

Bake in preheated oven for 55 to 60 minutes, or until the top springs back when lightly touched. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely. Sprinkle with confectioners' sugar.

Apple Downside-Up Cake

Ingredients

2 tablespoons butter
1/4 cup packed brown sugar
2 medium sized apples, sliced
2 cups buttermilk baking mix
2 tablespoons white sugar
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 egg
2/3 cup milk

Directions

Preheat oven to 400 degrees F (200 degrees C).

Melt butter in the 9 inch pan over the stovetop. Remove from heat. Sprinkle the brown sugar over the melted butter. Arrange the apple slices over the brown sugar.

In a medium bowl, stir together the baking mix, sugar, cinnamon and nutmeg. Add the egg and milk, beat with an electric mixer until smooth. Spoon batter over the apples.

Bake for 25 to 30 minutes in the preheated oven, until a toothpick inserted comes out clean. Invert cake onto a serving plate while still hot. Serve with ice cream or whipped topping.

Simple Apple Dumplings

Ingredients

1 (8 ounce) package refrigerated crescent rolls
2 medium apples, peeled and quartered
1 cup sugar
1 cup orange juice
1/2 cup butter or margarine
1/2 teaspoon apple pie spice

Directions

Unroll crescent dough and separate into eight triangles. Roll up one apple wedge in each triangle; pinch edges to seal. Place in a greased 8-in. square baking dish.

In a small saucepan, bring sugar, orange juice and butter to a boil. Pour over dumplings (dumplings will float to the top). Sprinkle with apple pie spice. Bake, uncovered, at 350 degrees F for 20-25 minutes or until golden brown. Serve warm.

Mock Apple Pie IV

Ingredients

2 cups water
1 1/4 cups white sugar
2 teaspoons cream of tartar
28 buttery round crackers
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 tablespoon butter
1 recipe pastry for a 9 inch double crust pie

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a 9 inch pie dish with pastry.

In a large saucepan, combine water and sugar. Cook over high heat until boiling. Put in cream of tartar and reduce heat to simmer. Drop the crackers in, one at a time, and stir until mixture is translucent. Remove from heat and stir in cinnamon, nutmeg and butter.

Let filling cool, then put into pie crust. Cover with top crust, seal and flute edges. Bake in the preheated oven for 60 to 75 minutes, or until golden brown.

Pumpkin-Apple Salad

Ingredients

3 tablespoons raisins
2 tart apples, peeled and shredded
1 cup shredded pumpkin
2 teaspoons lemon juice
salt and pepper to taste

Directions

Place the raisins in a small dish and cover with hot water. Allow to stand for 30 minutes.

Once the raisins are plump, drain and place into a mixing bowl with the apple and pumpkin. Pour in the lemon juice and toss to coat. Season to taste with salt and pepper, and serve immediately.

Sausage and Apple Stuffing

Ingredients

1/2 pound ground pork breakfast sausage
2 tablespoons butter
1/2 cup chopped celery
1/4 cup chopped onion
1 (4 ounce) can water chestnuts, drained and chopped
1 (12 ounce) package herb-seasoned dry bread stuffing mix
3 apples - peeled, cored and cubed
1 tablespoon chicken broth

Directions

Place ground pork breakfast sausage in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside.

Melt butter in a medium saucepan over medium heat. Stir in celery, onion and water chestnuts. Cook and stir until tender. Remove from heat.

Preheat oven to 325 degrees F (165 degrees C).

Prepare herb-seasoned dry bread stuffing mix according to package directions. Mix in sausage, celery mixture, apples and chicken broth.

Transfer mixture to a medium baking dish. Bake in the preheated oven 30 minutes, or until lightly browned.

Cranberry Apple Raisin Stuffing

Ingredients

1 (1 pound) loaf Italian bread, cut into 1 inch cubes
1 (16 ounce) can whole cranberry sauce
3 Granny Smith apples, cored and sliced
1 cup golden raisins
1 tablespoon grated lemon zest
2 teaspoons grated orange zest
1 1/2 teaspoons salt
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
2 eggs
1/2 cup apple cider
1/2 cup melted butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a large casserole dish.

In a large bowl, mix the bread cubes, cranberry sauce, apples, raisins, lemon zest, and orange zest. Season with salt, cinnamon, and nutmeg. In a separate bowl, beat together the eggs, cider, and butter. Toss the egg mixture with the bread mixture until evenly moist. Transfer to the prepared casserole dish.

Bake 1 hour in the preheated oven, or until lightly browned.

Em and Nic's Apple Chicken

Ingredients

2 boneless, skinless chicken breast halves, cut into bite-sized pieces
1 1/2 cups apple juice
1/4 teaspoon ground cloves
1/3 teaspoon curry powder
1 teaspoon ground cinnamon
1 pinch garlic powder
1/2 cup golden raisins

Directions

Place the chicken in a medium skillet over medium high heat. Pour in the apple juice. Blend in cloves, curry powder, cinnamon, and garlic powder. Mix in the raisins.

Cook, stirring occasionally, until chicken is no longer pink and juices run clear. The juice will form a glaze over the chicken. Drizzle with the remaining apple juice mixture to serve.

Spinach Apple Salad

Ingredients

2 tablespoons cider vinegar
2 tablespoons vegetable oil
1/4 teaspoon salt
1/4 teaspoon sugar
1 cup diced, unpeeled apples
1/4 cup chopped sweet onion
1/4 cup raisins
2 cups torn fresh spinach
2 cups torn romaine

Directions

In a small bowl, combine vinegar, oil, salt and sugar; mix well. Add apple, onion and raisins; toss lightly to coat. Cover and let stand for 10 minutes. Just before serving, combine spinach and romaine in a large salad bowl; add dressing and toss.

Golden Apple Bundles

Ingredients

2 cups chopped, peeled apples
1/3 cup chopped walnuts
1/4 cup packed brown sugar
1/4 cup raisins
1 tablespoon all-purpose flour
1/2 teaspoon lemon peel
1/2 teaspoon ground cinnamon
pastry for double-crust pie
Milk
sugar

Directions

In a bowl, combine the apples, walnuts, brown sugar, raisins, flour, lemon peel and cinnamon; set aside. Roll pastry to 1/8-in. thickness. Cut into 5-in. circles. Spoon about 1/4 cup apple mixture into center of each circle. Moisten edges of pastry with water. Fold over and seal edges with a fork. Place on a greased baking sheet. Bake at 450 degrees F for 10 minutes. Reduce heat to 400 degrees F bake 10 minutes longer. Brush each with milk and sprinkle with sugar; return to oven for 5 minutes.

Apple Brine for Turkey the Night Before Cooking

Ingredients

2 quarts apple juice
1 gallon cold water
1 cup kosher salt
6 cloves garlic, peeled and crushed
5 pounds ice cubes

Directions

Line a cooler with a large food safe bag. Combine the apple juice, water, and salt in the bag; stir until the salt is dissolved; add the garlic.

To use: Lie your turkey into the brine with the breast-side down; add more water to submerge turkey completely if needed. Pour the ice over the turkey. Seal the bag and close the cooler; allow to sit overnight.

Apple Banana Smoothie

Ingredients

1 frozen bananas, peeled and
chopped
1/2 cup orange juice
1 Gala apple, peeled, cored and
chopped
1/4 cup milk

Directions

In a blender combine frozen banana, orange juice, apple and milk.
Blend until smooth. pour into glasses and serve.

Caramel Apple Bars II

Ingredients

2 cups all-purpose flour
2 cups quick cooking oats
1 1/2 cups packed brown sugar
1 teaspoon baking soda
1 1/4 cups butter, melted
B
2 cups apples - peeled, cored and sliced
1/2 cup chopped walnuts
B
1 1/2 cups caramel ice cream topping
1/2 cup all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 15x10 inch jellyroll pan.

In a large bowl, combine the flour, quick cooking oats, brown sugar, and baking soda. Stir in the melted butter. Mix until crumbly. This is the crust. Press 1/2 of this mixture into the prepared baking pan. Bake for 8 minutes in preheated oven.

In a small pan, over medium heat combine the caramel topping and the remaining 1/2 cup of flour. Stirring constantly, bring to a boil and cook for 3 to 5 minutes. This is the caramel filling.

Spread apple slices evenly over the baked crust. Sprinkle on the nuts. Then Pour the caramel filling over the apple layer. Crumble the remaining crust mixture over the top of everything. Bake again for 20 to 25 minutes or until golden brown. Cool before cutting into bars.

Blueberry Apple Crisp

Ingredients

4 cups sliced peeled tart apples
2 cups blueberries
2 tablespoons brown sugar
1 cup all-purpose flour, divided
3/4 cup sugar
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 egg, beaten
1/2 cup butter, melted

Directions

Place apples in a greased 11-in. x 7-in. x 2-in. baking dish. Top with blueberries. Mix brown sugar and 2 tablespoons flour; sprinkle over fruit. Combine sugar, baking powder, salt, cinnamon, nutmeg and remaining flour. Stir in egg with a fork until mixture is crumbly. Sprinkle over fruit; drizzle with butter. Bake at 350 degrees F for 55-60 minutes or until apples are tender. Serve warm.

Easy Apple Danish

Ingredients

1 (.25 ounce) package active dry yeast
1/4 cup warm water (105 degrees to 115 degrees)
5 cups all-purpose flour
1/4 cup sugar
1 teaspoon salt
1 teaspoon grated lemon peel
1 cup cold butter (no substitutes)
1 cup warm milk (110 to 115 degrees F)
2 eggs, beaten
FILLING:
1 1/2 cups chopped, peeled tart apples
3/4 cup chopped walnuts
1/3 cup sugar
1 1/2 teaspoons ground cinnamon
2 tablespoons butter (no substitutes), melted
GLAZE:
2 cups confectioners' sugar
3 tablespoons milk
1/2 teaspoon vanilla extract

Directions

In a small bowl, dissolve yeast in warm water. In a large bowl, combine the flour, sugar, salt and lemon peel; cut in butter until crumbly. Stir in the yeast mixture, milk and eggs by hand. turn onto a floured surface; knead about 20 times (dough will be slightly sticky). Cover and refrigerate for at least 2 hours.

For filling, combine the apples, walnuts, sugar and cinnamon; set aside. Punch dough down. Turn onto a lightly floured surface; divide in half. Roll each into an 18-in. x 15-in. rectangle; brush with butter. Sprinkle with filling to within 1/2 in of edges. Starting with a short side, fold one third of the side over filling; repeat with other side, making a 15-in. x 6-in. rectangle. Pinch seams to seal. Cut each into 15 slices. Twist each slice a few times; pinch ends together, forming a small circle. Place 2 in. apart on greased baking sheets. Bake at 400 degrees F for 12-15 minutes or until golden brown. Remove from pans to wire racks. Combine glaze ingredients; drizzle over warm rolls.

Rum Cranberry Applesauce Bundt Cake

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 1/2 teaspoons ground cinnamon
1/4 teaspoon ground allspice
1/2 cup butter, softened
1/4 cup white sugar
3/4 cup packed brown sugar
2 eggs
1/3 cup dark rum
1 teaspoon vanilla extract
1 1/4 cups applesauce
1 cup dried cranberries

3 tablespoons butter, melted
1/4 cup packed brown sugar
1 cup confectioners' sugar
2 tablespoons dark rum

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray 9 or 10 inch Bundt pan lightly with cooking spray and dust with flour.

In a medium bowl, combine flour, baking soda, salt, cinnamon, and allspice.

In a large mixing bowl, cream 1/2 cup butter, white sugar, and 3/4 cup brown sugar. Mix in eggs, 1/3 cup rum, and vanilla. Mix in flour mixture in three additions alternately with applesauce, ending with flour. Stir in dried cranberries. Spoon batter into prepared pan.

Bake in preheated oven for 45 to 55 minutes, or until a toothpick inserted into the cake comes out clean. Cool cake in pan for 15 minutes, remove from pan, and cool completely on a wire rack.

In a small saucepan, melt 3 tablespoons butter. Stir in 1/4 cup brown sugar, confectioners' sugar, and 2 tablespoons rum. Heat until smooth; if mixture is too thick, add water and maybe a little more rum. Drip glaze over cooled cake.

Sea Bass with Honeyed Apples

Ingredients

4 apples - peeled, cored and cut into thin wedges
1/2 cup margarine, divided
1/4 cup honey
1/4 cup all-purpose flour
1/4 teaspoon salt
1/4 teaspoon ground black pepper
2 cups dried bread crumbs
1 egg, beaten
4 (6 ounce) fillets sea bass

Directions

Melt 1/4 cup of the margarine in a large skillet over medium-high heat. Fry the apples in margarine until tender. Stir in honey, reduce heat, and keep warm.

In a shallow bowl, mix together flour, salt, and pepper. Place bread crumbs in another shallow bowl, and egg in a third bowl.

Melt the remaining 1/4 cup margarine in a large skillet over medium heat. Dredge the fish in the seasoned flour, dip in egg, then coat with bread crumbs. Place the coated fillets in the hot skillet, and cook for about 3 to 4 minutes per side. The fillets should be nicely browned, and they should flake easily with a fork. Place fish on a serving dish, and spoon the apples with honey over the top of each fillet.