

APPLE RECIPES

Country Apple Pie

Pastry for 1 double-crust (9 inch)

- 6 cups peeled, cored, and sliced apples
- 1 tbs. Lemon juice
- ½ cup sugar
- ½ cup firmly packed brown sugar
- 2 tbs. All-purpose flour
- ½ tsp. Ground cinnamon
- ¼ tsp. Ground nutmeg
- ¼ tsp. Salt
- 2 tbs. Butter or margarine

Roll half of pastry to ¼-inch thickness on a lightly floured surface; fit into a 9 inch pie plate. Set aside.

Combine apples and lemon juice in a large mixing bowl. Combine sugar, flour, cinnamon, nutmeg, and salt, mixing well. Spoon over apple mixture, tossing gently. Spoon filling evenly into pastry shell, and dot with butter.

Roll remaining pastry to ¼ inch thickness, and place over filling. Trim edges; seal and flute. Cut slits in top crust to allow steam to escape. Cover edges of pie with aluminum foil. Bake at 450° for 15 minutes. Reduce heat to 350° and bake for 35 more minutes. Makes one 9 inch pie.

Kentucky Apple Cobbler

- 7 cups apple peeled, cored and sliced
- 1 tbs. lemon juice
- ¼ cup sugar
- ¼ cup all-purpose flour
- ½ tsp. grated lemon rind
- ¼ tsp. ground nutmeg
- ¼ tsp. ground cinnamon
- ½ tsp. salt
- 2 tbs. butter or margarine
- 1 9 inch pastry shell

Combine apples and lemon juice in a large mixing bowl. Combine sugar, flour, lemon rind, nutmeg, cinnamon, and salt. Spoon over apple mixture; toss lightly to coat well. Spoon filling evenly into a greased 9 inch pie plate, and dot with butter.

Roll pastry to 1/8 inch thickness on a lightly floured surface; place over apple mixture. Trim edges; seal and flute. Cut slits in top crust to allow steam to escape. Bake at 350° for one hour. Cool 10 minutes before serving. Serves 8

Chunky Apple Cake With Warm Caramel Sauce

- 2 medium or large cooking apples, peeled, cored, and sliced
- 2 tsp. grated lemon peel
- 1 tbs. plus 1 tsp. lemon juice
- 1 cup butter, softened
- 2 cups sugar
- 3 eggs
- 1 tbs. vanilla
- 3 cups flour
- 1½ tsp. baking soda
- ½ tsp. salt
- 1 cup coarsely chopped pecans

Combine apples with lemon peel and juice in bowl. Set aside.

Cream butter in large bowl with electric mixer. Gradually beat in sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla.

Combine flour, baking soda and salt. Stir into butter mixture. Stir in apples and pecans. Spoon batter into greased, floured 10-inch tube pan.

Bake at 325° until wooden pick inserted near center comes out clean, 1-½ hours. Cool cake in pan for 10 minutes. Serve warm or at room temperature with warm caramel sauce.

Warm Caramel Sauce:

- 1 cup sugar
- ½ cup water
- ¾ cup whipping cream
- 1 tbs. butter

Combine sugar and water in heavy saucepan. Bring to boil over medium-high heat. Boil, without stirring, until syrup turns amber, about 15 minutes. Do not allow it to turn dark brown or it will be bitter. Remove pan from heat and cool 2 minutes.

Carefully pour in cream. Stir in butter. Return pan to heat and cook, stirring, until smooth about 1 minute.

Serve warm. Makes 1 ½ cups.

Note: Caramel sauce can be cooled and refrigerated up to one week. Reheat slowly or in microwave.

Apple, Cranberry, and Pear Pie

Pastry:

- 1 ½ cups all-purpose flour
- 1 tbs. sugar
- ¼ tsp. salt
- ½ cup (1 stick) cold unsalted butter, cut up
- 1 egg yolk
- 3 tbs. cold water

Filling:

- 2 cups fresh cranberries
- 2 large baking apples, peeled, cored, and thinly sliced
- 2 large ripe pears, peeled, cored and chunked
- ¾ cup packed light-brown sugar
- 1 ½ tbs. quick cooking tapioca
- 1 Zest of lemon - finely grated
- ½ lemon - juiced
- ¼ tsp. ground cloves

Crumble Mixture:

- 1 cup all-purpose flour
- 1 cup old-fashioned rolled oats
- ¾ cup packed light-brown sugar
- 1 tsp. ground cinnamon
- ½ cup (1 stick) plus 2 tbs. cold unsalted butter, cut into pieces
- pinch of salt

For pastry: combine flour, sugar and salt in a food processor; pulse to mix. Add the butter and pulse 5 or 6 times to make small crumbs. In a small bowl, whisk yolk and water. Add to processor, pulsing just until the pastry starts to get clumpy. Dump crumbs onto a counter and pack them like a snowball. Knead pastry 2 or 3 times. Place onto a piece of plastic wrap and flatten into a ¾ inch thick disk. Wrap and refrigerate for 1 hour. When chilled, roll into a 12 inch circle on a sheet of waxed paper. Invert over a 9 inch deep dish pie pan; peel off paper and tuck pastry into pan. Sculpt edge into an upstanding rim. Freeze.

For filling: preheat oven to 400°. Combine all the filling ingredients – except crumble mixture – in a large bowl, mix well. Let fruit sit for 5 minutes, then turn it into the pie shell. Bake on the center rack for 25 minutes.

Crumble mixture: put flour, oats, brown sugar, cinnamon and salt into the bowl of a food processor; pulse to mix. Add the butter and pulse repeatedly, until the mixture just starts to get clumpy. Set aside.

Remove pie from oven and spread a thick layer of crumble mixture over the top; you may not need all of it (leftovers can be used on muffins). Reduce heat to 350° and bake another 35 to 40 minutes, until the juices bubble thickly.

Cool on a rack before slicing.

Makes 8 to 10 servings.

Crumb Topped Apple Pie

- ½ cup all-purpose flour
- 1/3 cup sugar
- 1/3 cup butter or margarine, softened
- ½ cup sugar
- ½ cup firmly packed brown sugar
- 2 tbs. All purpose flour
- ¼ tsp. Ground cinnamon
- ¼ tsp. Ground nutmeg
- 1/8 tsp. Ground allspice
- 1/8 tsp. Ground ginger
- 2 tsp. Grated orange rind
- 1 tbs. Orange juice
- 7 medium cooking apples, peeled, sliced, cored
- 1 unbaked (9 inch) pastry shell

Combine ½ cup flour and 1/3 cup sugar in a small mixing bowl; cut in butter with a pastry blender until mixture resembles coarse meal. Set aside.

Combine ½ cup sugar, brown sugar, 2 tbs. flour, spices, orange rind, and juice in a large bowl. Add apples, tossing lightly to coat evenly.

Spoon apple mixture into pastry shell. Sprinkle reserved flour mixture evenly over apples. Bake at 425° for 10 minutes. Reduce heat to 350° and bake for 40 to 50 more minutes. Cool before slicing. Makes one 9-inch pie.

Baked Apple Dumplings

- Pastry for 1 double crust (9 inch) pie
- 6 medium size cooking apples, peeled, cored
- ½ cup sugar
- 1½ tsp. ground cinnamon
- Butter or margarine
- 2 cups water
- 1 cup sugar
- 3 tbs. butter or margarine
- ¼ tsp. ground cinnamon

Roll dough to ¼ inch thickness on a lightly floured surface; shape into a 24 x 16-in. rectangle. Cut into six 8 inch squares. Reserve excess pastry.

Place an apple in center of each pastry square. Combine ½ cup sugar and 1 ½ tsp. cinnamon, mixing well. Fill core of each apple with sugar mixture; dot with butter.

Moisten edges of each pastry square with water; bring corners to center, pinching edges to seal. Place dumplings in a 13 x 9 x 2 inch baking dish. Roll out reserved pastry; cut into decorative shapes, and arrange on top of dumplings, if desired. Combine water, 1-cup sugar, 3 Tbs. butter, and ¼ tsp. cinnamon in a heavy saucepan; bring to a boil. Continue to boil 3 minutes, stirring frequently. Pour syrup around dumplings. Bake at 425° for 40 minutes or until crust is browned and apples are soft. Serve warm. Serves 6

APPLE RECIPES II

Caramel Apple Cake

- 2 cups all purpose flour
- 3 eggs
- 1 ¾ cups firmly packed brown sugar
- 2 tsp. cinnamon
- 1 tsp. salt
- 1 tsp. baking powder
- ½ tsp. baking soda
- ¾ cup butter or margarine, softened
- 1 ½ tsp. vanilla
- 2 cups apples, peeled, cored and thinly sliced
- 1 cup chopped nuts
- ½ raisins

Caramel Glaze:

- ¼ cup butter or margarine
- ¼ cup firmly packed brown sugar
- 1 ½ cups confectioners' sugar
- 1 tsp. vanilla
- 2 to 4 tsp. milk

Marzipan decorations:

- 7 to 8 ounce package marzipan
- confectioners' sugar
- food coloring: orange, yellow, green and brown

Preheat oven to 350°. Generously grease 12 cup bundt pan.

In a large bowl, blend together all ingredients for cake batter except nuts and raisins. Beat 2 minutes at high speed. Stir in nuts and raisins. Spoon batter into prepared pan. Bake 45 to 55 minutes, until toothpick inserted in center comes out clean. Cool upright in pan for 30 minutes; invert onto serving plate. Cool completely.

Caramel glaze: In small saucepan, melt ¼ cup butter. Stir in brown sugar, remove from heat. Add powdered sugar, vanilla and milk, blend well by whisking. Spoon caramel glaze over cake. Decorate with marzipan pumpkins, leaves and acorns.

Marzipan decorations: For pumpkins tint a medium piece of marzipan with orange food coloring. Shape into small balls and shape into pumpkins. Shape a medium piece of brown marzipan into a pumpkin stem.

For acorns, tint a small piece of marzipan with brown food coloring, divide into two pieces and add more food coloring to one of the pieces. Shape the light brown piece into a small oval making one end pointed. Use dark brown piece to form acorn cap, place cap over the oval end of the light brown piece. Add texture by cutting Vs into it with a small knife.

To make leaves and stem, tint small pieces with orange, yellow, green and brown food coloring. Roll out small pieces, dusting surface with confectioner's sugar to prevent sticking. Cut with a small leaf shaped cookie cutter or cut leaf shapes with paring knife.

French Country Apple Pie

Unbaked 9 inch double crust

For the nut filling:

- ¾ cup ground walnuts
- 2 tbs. firmly packed brown sugar
- 1 tbs. milk
- 2 tbs. beaten egg
- ¼ tsp. vanilla
- ¼ tsp. fresh lemon juice
- 1 tbs. butter or margarine, softened

For the apple filling:

- 5 cups peeled and thinly sliced Granny Smith apples (about 6 medium apples)
- 1 tsp. fresh lemon juice
- ¾ cup granulated sugar
- 2 tbs. all purpose flour
- 1 tsp. cinnamon
- ¼ tsp. nutmeg
- ¼ tsp. salt
- 2 tbs. butter or margarine

Heat oven to 425°

Nut filling: Combine nuts, brown sugar, milk, egg, vanilla, lemon juice and butter. Spread evenly over bottom of unbaked pie shell.

Apple filling: Place apples in large bowl. Sprinkle with lemon juice. Combine granulated sugar, flour, cinnamon, nutmeg and salt. Sprinkle over apple slices. Toss to coat. Spoon over nut filling. Dot with butter. Moisten pastry edge with water.

Lift top crust onto filled pie. Fold top edge under bottom crust and flute it. Cut slits in top crust for escape of steam.

Bake at 425° for 50 minutes. Cover edge of pie with foil if needed to prevent over browning. Cool until barely warm or to room temperature before serving.

Apple Crumb Bars

Crumble Mixture:

- 2 cup all-purpose flour
- 2 cup old-fashioned rolled oats
- ¾ cup packed light-brown sugar
- 2 tsp. ground cinnamon
- ½ cup (1 stick) plus 2 tbs. cold unsalted butter, cut into pieces
- pinch of salt

Apple Filling:

- 3 large cooking apples
- 1 tbs. butter
- 2 tbs. packed light-brown sugar
- ½ cup raisins
- 1 tsp. lemon juice

Preheat oven to 350° and lightly butter an 8X8 inch baking pan, set aside.

For crumble mixture: put flour, oats, brown sugar, cinnamon and salt into the bowl of a food processor; pulse to mix. Add the butter and pulse repeatedly, until mixture just starts to get clumpy. Press half the mixture into the bottom and slightly up the sides of the pan. Refrigerate.

For apple filling: peel and core the apples. Slice two of them and cut the other into bite size chunks. Heat the butter in a medium non-reactive skillet. Stir in the apples and sauté over medium heat for 2 minutes to soften. Stir in the brown sugar, raisins, and lemon juice and sauté 1 minute longer. Remove from heat; cool.

Spread cooled filling over bottom crust. Sprinkle remaining crumble mixture over apples and press gently to pack.

Bake for 35 minutes.

Transfer to a rack to cool thoroughly. Slice and serve.

Makes 9 bars

Note: You'll get a cleaner cut if you refrigerate bars for 30 minutes before slicing.

The crumble mixture also makes an excellent topping for pies and fruit crisps.

Apple Crumb Kuchen

Topping:

- 1 cup coarsely chopped pecans
- ½ cup packed light-brown sugar
- 2 tbs. unbleached all-purpose flour
- 1 tsp. cinnamon
- 2 tbs. cold unsalted butter, cut into pieces

Cake:

- ½ cup milk
- ½ cup sour cream or plain yogurt
- 2 ¾ cups all-purpose flour
- 2 tsp. baking powder
- ½ tsp. baking soda
- ¾ tsp. salt
- 1 cup (2 sticks) unsalted butter, softened
- 1 cup sugar
- ¾ cup packed light-brown sugar
- 3 large eggs, at room temperature
- 1 Zest of lemon - finely grated
- 1 tsp. vanilla extract
- 2 cups chopped, peeled apples

For topping: Blend pecans, brown sugar, flour and cinnamon in the bowl of a food processor until nuts are finely chopped. Add butter and pulse machine repeatedly until clumps begin to form. Transfer to a bowl and refrigerate.

For cake: Preheat oven to 350°. Butter and flour a 13X9 inch baking pan, preferably glass. Whisk milk and sour cream in a small bowl and set aside. Sift flour, baking powder, baking soda and salt into a bowl. Using an electric mixer cream the butter in a large bowl, gradually beating in both sugars until thick and creamy. Add the eggs, one at a time, beating well after each addition. Mix in the zest and vanilla. Alternately add flour mixture and liquid ingredients to creamed mixture in three stages, each time blending until smooth.

Spread half the batter into the prepared pan. Cover evenly with apples. Spoon remaining batter over apples, and smooth it. Sprinkle with topping.

Bake the cake on the center rack for about 45 minutes, until a tester inserted into the center comes out clean, cover cake with foil if top is getting too dark.

Cool in the pan, on a rack, for at least 2 hours before slicing.

Makes 12 large servings.