

Across the Fence Apple Recipes – September 2014

Lyn Jarvis' Recipes

Apple Date Betty

5 slices country white sandwich bread, cut into ¾-inch pieces	¾ cup chopped dates, preferably Medjool (4 oz.)
6 Tbsp. unsalted butter, melted	4 tsp. all-purpose flour
¾ cup sugar, divided	1 Tbsp. lemon juice
6 Tbsp. apple cider, divided	¼ tsp. salt
5 Granny Smith apples (2½ lbs.), peeled, cored, and cut into ¾-inch pieces	¼ tsp. ground allspice
	Heavy cream, for serving

Preheat oven to 375°F. Scatter bread on a rimmed baking sheet and bake until dry and light golden brown, about 12 minutes, tossing halfway through. Crush half the bread to make crumbs. In a large bowl, combine butter, ¼ cup sugar, and 3 tablespoons cider, then stir in bread pieces and crumbs. Combine apples, dates, flour, lemon juice, salt, allspice, and remaining ½ cup sugar and 3 tablespoons cider. Stir in ½ cup bread mixture. Transfer to an 8-inch square baking dish and top with remaining bread mixture. Cover with foil and bake until bubbling in center, 40 to 55 minutes. Uncover and bake until top is golden, 5 minutes more. Let cool 15 minutes (or let sit at room temperature, up to 8 hours). To serve, divide among bowls and top with cream. **Yield:** 6 servings.

Apple Butterscotch Cake

1¼ cups all-purpose flour	½ cup vegetable oil
1 tsp. baking powder	2 eggs, beaten
½ tsp. baking soda	2 cups chopped peeled tart apples
½ tsp. salt	½ cup chopped pecans
½ tsp. ground cinnamon	½ cup butterscotch chips, divided
1 cup sugar	

In a large bowl, combine the flour, baking powder, baking soda, salt and cinnamon. Combine the sugar, oil and eggs, stir into dry ingredients just until combined. Stir in the apples, pecans and ¼ cup butterscotch chips. Pour into a greased 8-in square baking dish. Sprinkle with the remaining butterscotch chips. Bake at 350°F for 40 to 45 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. **Yield:** 4 to 6 servings.

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Lemon Apple Crisp

5 to 6 apples peeled and sliced	½ cup all-purpose flour
1 pkg. old-fashioned lemon flavored pie filling or pudding	½ cup quick cooking oats
¼ cup sugar	1 tsp. cinnamon
⅔ cup firmly packed brown sugar	½ cup butter

Arrange apples in ungreased 9-inch square pan. Combine 2 tablespoons pie filling mix and sugar. Sprinkle over apples. Combine brown sugar, flour, oats, cinnamon, and remaining pie filling in a mixing bowl. Add butter; cut in with pastry blender or two knives until crumbly. Sprinkle over apples. Bake at 375°F for 30 or 40 minutes until apples are tender. **Yield:** 6 to 8 servings.

Deb Plumley's Recipes

Tuna Apple Pita Pockets

1 small apple	1 Tbsp. fresh dill weed (or 1 tsp. dried dill weed)
1 small celery rib, sliced	½ cup mayonnaise
1 tsp. lemon juice	4 small pita pockets
1 small onion, chopped	
1 can (7 oz.) tuna	

Core and chop the apple into a medium-size bowl. Add celery and sprinkle with lemon juice. Add onion. Drain tuna and add to bowl with dill and mayonnaise. Mix well. Cut the top off each pita bread and stuff with tuna mixture.

Apple, Potato and Cheddar Soup

2 Tbsp. vegetable oil	¼ cup white wine
3 medium tart apples, peeled, cored, and chopped	4 cups chicken broth
3 potatoes, peeled and chopped	1½ cups grated cheddar cheese
2 stalks celery, chopped	½ cup milk
¼ cup finely chopped onion	⅛ tsp. nutmeg
⅛ tsp. ground thyme	⅛ tsp. white pepper
	Diced unpeeled apple (optional)

In large saucepan, heat oil, sauté onion and celery until translucent. Add apples, potato, celery, onion, and thyme. Stir in wine and simmer 2 minutes; add broth and simmer 45 minutes. In blender or food processor, puree soup mixture. Return to saucepan; over very low heat, stir in cheese, milk, nutmeg, and pepper. Cook just until heated through (do not boil or cheese will curdle). Ladle soup into serving bowls and garnish, if desired, with diced apples. **Yield:** 8 servings

Apple and Cheese Tortilla

1 flour tortilla
4 Tbsp. shredded cheddar cheese

$\frac{1}{3}$ cup thinly sliced apples
 $\frac{1}{4}$ cup thinly sliced mild onions

Place the tortilla on a plate and fill with ingredients. Fold the tortilla in half. Microwave for about 1 minute. Cut in half or thirds. Serve with Cranberry-Apple Salsa (below).

Cranberry-Apple Salsa:

2 Tbsp. sugar
2 Tbsp. cider vinegar
2 Tbsp. fresh lemon juice
3 sweet apples, peeled, cored, and chopped (about 2 cups)

1 cup whole cranberry sauce
 $\frac{1}{2}$ cup scallions, finely chopped
1 jalapeno pepper, stemmed, seeded, and finely chopped
2 Tbsp. chopped fresh cilantro (optional)

To prepare salsa, combine sugar, cider vinegar, and lemon juice in a medium saucepan and bring to a boil. Add half of the chopped apples stirring well; cover and reduce heat. Cook gently until apples are soft and mash with a potato masher until almost smooth. Add cranberry sauce to apple mixture and let cool slightly. Add the remaining apples, scallions, jalapenos, and cilantro, if desired. Refrigerate any remaining salsa for up to 3 days.

Carolyn Peake's Recipes

Zucchini-Applesauce Chocolate-Chip Loaf

1 cup white whole wheat flour
1 cup all-purpose flour
 $2\frac{3}{4}$ tsp. baking powder
1 tsp. coarse salt
 $\frac{3}{4}$ tsp. ground cinnamon
3 large eggs at room temperature

$\frac{1}{3}$ cup vegetable oil
 $\frac{1}{2}$ cup unsweetened applesauce
 $1\frac{1}{4}$ cup sugar
3 cups grated zucchini
2 tsp. vanilla
 $\frac{3}{4}$ cup mini-chocolate chips

Preheat oven to 350°F. Grease and flour four 3x5-1/2 inch loaf pans. Whisk together flours, baking powder, salt and cinnamon in a bowl. In a separate bowl, whisk together eggs, oil, applesauce, sugar, zucchini and vanilla. Stir in the flour mixture until combined, then add chocolate. Divide batter evenly among the pans, filling each about $\frac{3}{4}$ full. Bake about 45 minutes, or until tester inserted in centers comes out clean.

Hot Spinach Apple Salad

6 bacon strips, diced
 $\frac{1}{4}$ cup cider vinegar
3 Tbsp. brown sugar

9 cups fresh baby spinach
2 large red apples, thinly sliced
 $\frac{3}{4}$ cup chopped red onion

In skillet, cook bacon until crisp. Remove to paper towels. Drain fat, reserving 2 Tbsp. of drippings, then add vinegar and brown sugar. Bring to a boil and cook and stir until sugar is dissolved. Cool slightly. In a large salad bowl, combine spinach, apples, onion and bacon. Drizzle with warm dressing, toss to coat and serve immediately.

Sausage with Apple Sauerkraut

2 medium sweet onions, sliced	2 cans (8 oz.) sauerkraut, rinsed and well drained
4 Tbsp. butter	
4 medium apples, peeled and shredded	1 cup unsweetened apple juice
2 Tbsp. lemon juice	1 tsp. caraway seeds
	1 tsp. fennel seeds, crushed
	2 lbs. smoked Polish sausage

In a large skillet, sauté onions in butter for 15 minutes or until lightly browned.

In a bowl, toss the apples with lemon juice. Add the apples, sauerkraut, apple juice, caraway and fennel to the onion. Bring to a boil. Reduce heat, cover and simmer for 15 minutes. Meanwhile, heat sausage according to package directions; cut into slices. Serve with sauerkraut.

Apple Bean Pot

1 can (53 oz.) baked beans, well drained	½ cup ketchup
1 large onion, chopped	½ cup firmly packed brown sugar
3 tart apples, peeled and chopped	2 cups diced ham

Place beans in slow cooker. Add onions and apples and mix well. Stir in ketchup, brown sugar and ham and mix well. Cover and heat on LOW for 3 to 4 hours, then on HIGH for 30 minutes.

Viewer's Recipes

Apple Orange-Raisin Cake

Carol Craft, Coventry, Vt.

⅔ cup brown sugar, packed	⅓ cup vegetable oil
3 Tbsp. flour	3 large eggs
1½ tsp. cinnamon	1½ Tbsp. grated orange rind
2 Tbsp. cold butter	3 tsp. vanilla
⅔ cup chopped pecans or ⅔ cup walnuts	1⅔ cups flour
3 apples, peeled and chopped	1 tsp. baking soda
¾ cup raisins	1½ tsp. baking powder
2 Tbsp. sugar	⅛ tsp. salt
2 tsp. cinnamon (can use less)	½ cup sour cream
¾ cup packed brown sugar	⅓ cup fresh orange juice
½ cup white sugar	

Set oven to 350°F (oven rack to second-lowest position). Butter a 10-inch spring form pan. For the topping: mix together brown sugar, flour and cinnamon; blend in butter, then mix in nuts; set aside. **For the cake:** In a bowl mix together chopped apples, raisins, 2 tablespoons white sugar and 2 teaspoons cinnamon. In another bowl beat together brown sugar, white sugar and oil for about 3 minutes. Add in eggs one at a time, beating well after each addition. Add in orange rind and vanilla; mix till combined. In another small bowl, mix together flour, baking soda baking powder and salt. In another small bowl whisk together the orange juice with sour cream; then add the flour mixture and sour cream mixture to the egg mixture, mixing just until blended. Stir in half of the apple mixture into the batter; mix to combine. Spread half of the batter into prepared baking pan. Top with remaining apple mixture then sprinkle the topping mixture on top. Bake for about 50 to 60 minutes, or until cake tests done. **Yield:** 11 servings.

Oven Baked Pancake with Apples
Joanne Raymond, Burlington, Vt.

¾ cup flour	3 Tbsp. unsalted butter, melted
½ tsp. salt	1½ cups golden delicious apples (or other baking varieties)
3 Tbsp. sugar (divided)	½ tsp. cinnamon
2 large eggs	
1 cup milk	

Preheat oven to 425°F, and generously butter a well-seasoned 10 inch cast iron skillet. Into a large bowl, sift together flour, salt, and 1 tablespoon sugar. In medium bowl whisk together eggs, milk, and butter. Whisk egg mixture into flour mixture until combined well. Peel and core apples. Cut apples into wedges and toss with 1 tablespoon sugar and cinnamon until well covered. Pour pancake batter into skillet and arrange apple wedges evenly on top. Bake pancake for 20 minutes. Reduce temperature to 350°F and bake pancake 10 minutes more, or until edge is puffed, cake is golden, and center is set. Sprinkle pancake with remaining tablespoon sugar and serve immediately with Vermont maple syrup.

Brandy Apple Pie
Jess Pastor, Hyde Park, Vt.

10 cups tart apples, pared cored and thinly sliced	1 unbaked 9-inch pastry shell
2 Tbsp. lemon juice	3 Tbsp. butter
1 jar (12 oz.) apricot preserves	1 Tbsp. grated lemon peel
¾ cup sugar	¼ tsp. nutmeg
¼ cup cognac or brandy	¼ tsp. cinnamon
	¼ cup raisins

In a small bowl combine 2 cups sliced apples with lemon juice, toss, set aside. Place remaining apples in medium saucepan with ¼ cup apricot preserves, ½ cup sugar, cognac (or brandy), butter, lemon peel, spices, and raisins. Bring to a boil stirring, reduce heat and simmer uncovered, stirring constantly for about 30 to 40 minutes until applesauce consistency. Cool 30 minutes. Preheat oven to 375°F. Pour warm applesauce mix into unbaked pie shell. Arrange remaining slices attractively on top. Sprinkle with 3 tablespoons sugar. Bake for 25 to 30 minutes until pastry is golden brown and apple slices are tender and glazed. Transfer to rack. In small saucepan heat remaining apricot preserves with rest of sugar until preserves are melted. Remove from heat. Brush over top of apples. Serve warm or room temperature with whipped cream or ice cream. **Yield:** 8 servings

Macaroon Apple Pie

Sara R. Way, South Burlington, Vt.

1½ cups all-purpose flour

½ tsp. salt

½ cup shortening

2 to 3 Tbsp. cold water

Filling:

4 cups sliced peeled tart apples

½ cup sugar

¼ tsp. ground cinnamon

Topping:

½ cup all-purpose flour

½ cup sugar

½ tsp. baking powder

¼ tsp. salt

1 egg

2 Tbsp. butter, melted

½ tsp. vanilla extract

¼ cup flaked coconut

In a bowl, combine flour and salt; cut in shortening until crumbly. Gradually add cold water, tossing with a fork until a ball forms. Roll out pastry to fit a 9-inch pie plate; flute edges. Toss apples with sugar and cinnamon; pour into crust. Bake at 375°F for 20 minutes. Meanwhile, combine the first four topping ingredients in a bowl. Stir in egg, butter and vanilla until smooth. Add coconut. Spoon over hot apples, carefully spreading to cover. Bake 30 minutes longer or until apples are tender. **Yield:** 6 to 8 servings.

Yummy Apple Bars, Judy Morgan, Berlin, Vt.

1 cup sugar

¾ cup plus 2 Tbsp. flour

¾ tsp. salt

2 tsp. baking powder

1 Tbsp. shortening

1 tsp. vanilla

1 tsp. cinnamon

¼ tsp. nutmeg

2 eggs

2 cup diced apples

1 cup walnuts

Cream sugar and eggs. Add dry ingredients and vanilla. Stir in apples and walnuts. Bake in 11x7¼-inch pan at 350°F for 30 minutes. If you double the recipe; bake in 9x13x2-inch pan for 35 to 45 minutes or until toothpick inserted in center comes out clean.

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