

Across the Fence

Apple Recipes – October 2016

Lyn Jarvis' Recipes

Apple Blueberry Maple Crisp

6 cups sliced peeled firm apples
1½ cups blueberries
⅓ cup Vermont maple syrup
¼ cup sugar
2 Tbsp. flour
1 Tbsp. lemon juice
1/4 tsp. cinnamon

Topping:

½ cup packed brown sugar
½ cup flour
½ to ¾ cup rolled oats
½ tsp. cinnamon
½ tsp. nutmeg
¼ cup Vermont maple syrup
2 Tbsp. butter, melted

In large bowl, combine apples and blueberries, toss with maple syrup. Add sugar, flour, lemon juice and cinnamon, spread in 8-inch square baking dish. **Topping:** In bowl, combine brown sugar, flour, rolled oats, cinnamon and nutmeg. Pour in maple syrup and butter, toss until moistened. Sprinkle over fruit. Bake in 350°F oven for 1 hour or until golden and fruit is fork tender. Let cool on rack for 15 minutes. **Yield:** 6 servings.

Apple Crunch

(Submitted by Edna Wells – Lancaster N.H.)

1 cup flour
1 cup brown sugar
¾ cup oatmeal
½ cup butter
4 cups sliced apples

1 cup sugar
1 cup water
2 Tbsp. cornstarch
1 tsp. vanilla

Cut butter into dry ingredients and mix well. Press half of the mixture into a greased 9-inch baking dish. Cover with the sliced apples. Mix sugar and cornstarch together and add water and vanilla. Cook until thickened and clear. Pour over apples. Cover with remainder of crumb mixture. Bake at 350°F for about an hour. Serve with ice cream or whipped cream.

Apple Brittle Dessert

4 large apples
1 tsp. allspice
1 cup Vermont maple syrup

1 Tbsp. cornstarch
1 cup crushed peanut or almond brittle
1 Tbsp. butter

Peel, core, and slice apples in a 7x7-inch baking dish. Combine well allspice, maple syrup, and cornstarch and pour over apples. Scatter crushed brittle on top with 2 to 3 drops of butter. Bake at 350°F for 30-35 minutes. Let cool and serve with whipped cream.

Easy Apple-Cranberry Slab Pie

2½ lbs. cooking apples, peeled, cored,
and thinly sliced (about 7 cups)
⅔ cup dried cranberries
⅔ cup granulated sugar
¼ cup all-purpose flour
½ tsp. cinnamon

2 sheets puff pastry (15 to 17 oz. ea.) thawed
Milk
1 cup powdered sugar
½ tsp. vanilla
Dash salt

Preheat oven to 375°F. Lightly grease a 15x10-inch baking pan. For filling, stir together the first five ingredients (through cinnamon). On a lightly floured surface, unfold one pastry sheet. Roll pastry into a 15x10-inch rectangle. Transfer to the prepared baking pan. Spread filling over pastry to within 1 inch of edges. Unfold the remaining pastry sheet; roll into a 16x11-inch rectangle. Place pastry on top of filling. Moisten edges of bottom pastry with milk. Fold bottom pastry over top pastry; gently press edges to seal. Using a sharp knife, cut slits in pastry. If desired, brush lightly with additional milk and sprinkle with coarse sugar. Bake 50 to 55 minutes or until filling is bubbly and pastry is puffed and golden. If needed to prevent over-browning, cover pie loosely with foil the last 10 to 15 minutes of baking. **For icing:** stir together powdered sugar, vanilla, and salt. Stir in enough milk (4 to 5 teaspoons) to reach drizzling consistency. Drizzle icing over warm pastry. Cool on a wire rack. **Yield:** 12 bars.

Apple & Ham Salad

4 peeled, tart apples
1 Tbsp. lemon juice
1 cup cubed cooked ham
½ cup diced celery

¼ to ½ cup mayonnaise
1 to 2 Tbsp. light cream
½ cup shredded cheddar

Cut apples into small cubes and mix with lemon juice, then mix with remaining ingredients, except cheese. Sprinkle with cheese and garnish with red apple wedges. **Yield:** 4 servings. Recipe may be doubled.

Carolyn Peake's Recipes

Cran-Apple Turkey Skillet

2 medium apples, peeled and sliced
¾ cup apple cider
¾ cup reduced-sodium chicken broth
⅓ cup dried cranberries

⅛ tsp. ground nutmeg
3 cups cooked cubed turkey breast
1 pkg. (6 oz.) corn bread stuffing mix

In a large skillet, combine apples, cider, chicken broth, cranberries and nutmeg and bring to a boil. Reduce heat, simmer, covered for 4 to 5 minutes or until apples are tender; stirring occasionally. Stir in turkey and stuffing mix. Cook, covered for another 2 to 3 minutes or until liquid is almost absorbed. **Yield:** 6 servings.

Scalloped Apple Casserole

10 cups thinly sliced peeled Golden
Delicious apples (about 8)
1 cup sugar
½ tsp. ground cinnamon

½ tsp. ground cloves
6 Tbsp. butter, divided
2 cups soft bread crumbs

In a large bowl, combine apples, sugar, cinnamon, and cloves. Place in a greased 9x13x2-inch baking dish. Dot with 2 tablespoons butter. Bake, uncovered at 325°F for 25 minutes or until apples are crisp tender. While baking, melt remaining butter in a small skillet. Add bread crumbs, cook and stir for 3 to 5 minutes until crispy and golden brown. Sprinkle over apple mixture. Bake for 10 to 15 minutes longer or until apples are tender. Serve warm. **Yield:** 8 servings.

Apple Cider Cinnamon Rolls with Cream Cheese Frosting

3¼ cups all-purpose flour
¼ cup sugar
1 envelope rapid-rise yeast
½ tsp. salt
¾ cup 2% milk
¼ cup apple cider
¼ cup plus ⅓ cup butter, softened, divided
1 egg
2 cups finely chopped peeled tart apples
1¼ cups packed brown sugar

¾ cup finely chopped walnuts
3 tsp. ground cinnamon

Apple Cider Cream Cheese Frosting:

2 cups apple cider
1 cinnamon stick
8 oz. cream cheese, softened
¼ cup butter, softened
1 cup confectioner's sugar

In a large bowl, combine 2¼ cups flour, sugar, yeast and salt. In a small saucepan, heat the milk, cider, and ¼ cup butter to 120°F – 130°F. Add to dry ingredients; beat just until moistened. Add egg, beat until smooth. Stir in enough remaining flour to form a soft dough (dough will be sticky). Turn onto a floured surface and knead until smooth and elastic, about 6 to 8 minutes. Cover and let rest for 10 minutes. Roll into a 15x10-inch rectangle. Spread remaining butter to within ½ inch of edges. Combine the apples, brown sugar, walnuts and cinnamon; sprinkle over butter. Roll up like a jelly-roll, starting with the long side. Pinch seam to seal. Cut into 12 slices and place cut side down in a greased 9x13x2-inch baking dish. Cover and let rise in a warm place for 30 minutes. Bake at 325°F for 30 to 35 minutes or until golden brown. **For frosting:** Place cider and cinnamon stick in a small saucepan. Bring to a boil and cook until liquid is reduced to ¼ cup. Discard cinnamon stick and cool cider. In a large bowl, beat cream cheese and butter until fluffy. Add confectioner's sugar and reduced cider; beat until smooth. Spread over warm rolls. **Yield:** 1 dozen rolls.

Apple Caramel Cheesecake Bars

2 cups all-purpose flour
½ cup packed brown sugar
¾ cup cold butter, cubed
16 oz. cream cheese, softened
½ cup plus 2 Tbsp. sugar, divided
1 tsp. vanilla
2 large eggs, lightly beaten
3 medium tart apples, peeled and finely chopped
½ tsp. cinnamon

¼ tsp. nutmeg

Streusel:

¾ cup all-purpose flour
¾ cup packed brown sugar
½ cup quick-cooking oats
⅓ cup cold butter, cubed
⅓ cup hot caramel ice cream topping

Preheat oven to 350°F. In a small bowl, combine flour and brown sugar; cut in butter until crumbly. Press into a well-greased 9x13-inch baking pan. Bake 15 to 18 minutes or until lightly browned. While that is cooking, in a large bowl beat cream cheese, ½ cup sugar and vanilla until smooth. Add eggs and beat on low speed just until combined. Spread over crust. In a small bowl, toss apples with cinnamon, nutmeg and remaining sugar, then spoon over cream cheese layer. In another bowl, mix flour, brown sugar and oats; cut in butter until crumbly. Sprinkle over apple layer. Bake 25 to 30 minutes or until filling is set. Drizzle with caramel topping; cool in pan on wire rack 1 hour. Refrigerate at least 2 hours. Cut into bars. **Yield:** 3 dozen.

Deb Plumley's Recipes

Cherry Apple Pie

Pastry: In large mixing bowl, place two cups flour, 1 tsp. salt, 1/2 cup shortening, 1/4 cup butter, and 2 Tbsp. cold water. Beat at low speed until particles are fine. With floured fingers, press 2 cups mixture evenly and firmly over bottom and sides of a 9-inch pie plate, fluting edges.

Filling:

3/4 cup sugar	2 cups pared, sliced apples
2 tbs. cornstarch	1/4 tsp. nutmeg
1 can (16 oz.) tart red cherries	1 to 2 Tbsp. sugar
4 drops red food coloring, optional	

Combine sugar and cornstarch in saucepan. Add cherry juice and coloring. Cook over medium heat stirring constantly until it thickens. Remove from heat and stir in cherries, the apples, and nutmeg. Pour into shell. Sprinkle with remaining crust mix and sprinkle with sugar. Bake in 450°F oven for 10 minutes, then in 375°F oven for 30 to 35 minutes or until apples are tender. Cover edges of crust with foil during last 15 minutes.

Yield: 6 to 8 servings.

Maple Cran-Apple Sauce

1 1/2 cups fresh or frozen whole cranberries	1/2 cup Vermont maple syrup
1/2 cup chopped apples	1/2 cup honey
	3 Tbsp. lemon juice or apple cider

Combine liquid ingredients in a saucepan and stir until well blended. Add the fruit and cook over medium heat until the cranberries pop and the apples soften. Serve warm over ice cream or use with chicken or pork. Keep refrigerated.

Viewer's Recipes

Orange Glazed Baked Apples

Helen Billings – Hardwick, Vt.

6 large baking apples peeled and cored	1 pkg. (3.4 oz.) instant vanilla pudding
1/2 cup snipped pitted dates	1/2 cup honey
1 1/4 cup apple cider	1 tsp. lemon juice

Score apples by going around outside in circular pattern with a fork. Fill apple centers with dates. Place in 10x6x2-inch baking dish. In a bowl stir apple cider into pudding mix and stir in honey and lemon juice. Pour over apples, coating each well. Bake uncovered in 350°F oven, about 45 minutes, until apples are tender. Occasionally baste with hot cider/honey liquid in bottom of pan.

Spicy Gingerbread with Apples

Fran Bean – Milton, Vt.

In bottom of an 8 or 9-inch pan melt together 3 Tbsp. butter and 1/3 cup brown sugar. Then layer with 3 thinly sliced apples and set aside.

In a bowl combine:

½ cup melted butter

½ cup molasses

½ cup sugar

1 egg

1 tsp. baking soda dissolved in ¾ cup hot water

Then in a large bowl mix:

2 cups flour

1 tsp. ginger

1 tsp. cinnamon

½ tsp. cloves

¼ tsp. nutmeg

¼ tsp. salt

1 tsp. baking soda

Mix together with wet ingredients and pour over top of apples. Bake at 350°F for 35 to 40 minutes or until pick inserted in center comes out clean.

Apple Peanut Butter Cookies

Carolyn Bourgeois – Vergennes, Vt.

½ cup shortening

½ cup chunky peanut butter

½ cup sugar

½ cup packed brown sugar

1 egg

½ tsp. vanilla

1½ cups flour

½ tsp. baking soda

½ tsp. salt

½ tsp. cinnamon

½ cup grated peeled apple

In a large bowl cream the shortening, peanut butter and sugars until light and fluffy. Beat in egg and vanilla. Combine the dry ingredients and gradually add to creamed mixture. Mix well. Stir in apple. Drop by rounded tablespoons full 2-inches apart onto greased baking sheets. Bake at 375°F for 10-12 minutes or until golden brown. Cool for 5 minutes and remove from pan. **Yield:** 2½ dozen cookies.

Apple Smothered Pork Chops

Eddie Ackerman – Fairlee, Vt.

6 bone-in chops (¾-inch thick)

¾ tsp. salt

¼ tsp. sage

1 Tbsp. vegetable oil

3 medium tart apples, peeled and sliced

3 Tbsp. molasses

3 Tbsp. flour

2 cups water

1 Tbsp. white vinegar

⅓ cup golden raisins

Sprinkle pork chops with salt and sage. In a large skillet brown chops on both sides in oil. Transfer to a greased shallow 3-qt. baking dish. Layer apple over meat; drizzle with molasses. Add flour to pan drippings in skillet, stir until blended. Gradually stir in water, bring to a boil. Cook and stir for 2 minutes, until thickened, remove from heat. Stir in the vinegar and raisins. Pour over apples and chops. Bake uncovered for 1 hour.

Champlain Valley Expo King Arthur Flour Brownie Contest 1st Prize Winner

Caramel Chocolate Chip Brownies

Brennan Kadish – North Hero, Vt.

1 $\frac{2}{3}$ cups granulated sugar	2 Tbsp. water
$\frac{3}{4}$ cup cocoa powder	$\frac{3}{4}$ cup butter, melted
1 $\frac{1}{3}$ cups flour	2 tsp. vanilla
$\frac{1}{2}$ tsp. baking powder	2 Tbsp. mini chocolate chips
$\frac{1}{4}$ tsp. salt	20 caramel cubes
2 eggs	1 $\frac{1}{2}$ tsp. heavy cream

Preheat oven to 350°F. Grease 13x9x2-inch baking pan. Combine dry ingredients in large bowl. Add wet ingredients and stir well. Spread into prepared baking pan. Bake for 18 to 25 minutes or until wooden pick is slightly sticky. Melt caramel with heavy cream for about one minute in microwave. Stir and repeat if necessary. Drizzle caramel over brownies. Sprinkle with mini chocolate chips.

Champlain Valley Expo King Arthur Flour Brownie Contest 2nd Prize Winner

Peanut Butter Brownies

Jake Potter – Hinesburg, Vt.

$\frac{3}{4}$ cup unsalted butter	1 tsp. vanilla extract
1 cup crunchy peanut butter	1 cup flour
1 cup sugar	1 tsp. baking powder
$\frac{1}{2}$ cup light brown sugar	$\frac{1}{2}$ tsp. salt
3 eggs	

Preheat oven to 350°F. Grease a 9x13x2-inch pan. Melt the butter in a microwaveable bowl. Immediately whisk in the peanut butter. Stir in both sugars and then the eggs, one at a time until well combined. Add the vanilla extract. In a bowl mix together the flour, baking powder and salt. Add the flour mixture to the peanut butter mixture. Spread batter into a pan. Bake for 30 minutes or until done.

You can subscribe to *Across the Fence* recipes by sending self-addressed and stamped business-sized envelopes (up to 12) and a check made out to Lyn Jarvis for as many recipes you are ordering (\$2 each) and we will mail them to you as soon as they become available each month!

Any reference to commercial products, trade names, or brand names is for information only, and no endorsement or approval is intended.

Contact us at: atfence@uvm.edu, phone: (802) 656-5059, toll free at: 1-888-283-3430
or visit us online at: www.uvm.edu/extension/atf

University of Vermont Extension, and U.S. Department of Agriculture, cooperating, offer education and employment to everyone without regard to race, color, national origin, gender, religion, age, disability, political beliefs, sexual orientation, and marital or familial status. Issued in furtherance of Cooperative Extension work, Acts of May 8 and June 30, 1914, in cooperation with the United States Department of Agriculture. University of Vermont Extension, Burlington, Vermont.