

Across the Fence

Apple Recipes – October 2018

Lyn Jarvis' Recipes

Apple-Cranberry Slab Pie

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

½ tsp. ground cinnamon
1 pkg. (17.3 oz.) 2 sheets
frozen puff pastry, thawed
milk
coarse sugar (optional)

Icing:
1 cup powdered sugar
½ tsp. vanilla
dash salt
4 to 5 tsp. milk

Preheat oven to 375°F. Lightly grease a 15x10-inch baking pan; set aside. **For filling:** In a large bowl stir together apples, sugar, dried cranberries, flour, and cinnamon; set aside. On a lightly floured surface, unfold one sheet of pastry. Roll pastry into a 15x10-inch rectangle. Transfer to the prepared baking pan. Spread filling over pastry to within 1-inch of the outside edge. Unfold the remaining sheet of pastry; roll into a 16x11-inch rectangle. Place pastry on top of filling. Moisten edge of bottom pastry with milk. Fold bottom pastry over top pastry; gently press edges to seal. Using a sharp knife, cut slits in pastry. Brush top lightly with milk and sprinkle with coarse sugar. Bake for 50 to 55 minutes or until filling is bubbly and pastry is puffed and golden. If necessary to prevent overbrowning, cover pie loosely with foil for the last 10 to 15 minutes of baking. For icing, in a small bowl stir together powdered sugar, vanilla, and salt. Stir in enough of the 4 to 5 teaspoons milk to reach drizzling consistency. Drizzle icing over warm pastry. Cool completely on a wire rack. Cut into bars. **Yield:** 12 servings

Apple-Ham Bake

4 cups cooked ground ham
1 cup finely crushed saltine crackers
¼ cup finely chopped onion
1 egg, beaten
½ cup milk

¼ tsp. cloves
½ tsp. dry mustard
3 cups apples, pared, sliced
¼ cup honey
2 Tbsp. butter

Preheat oven to 375°F. Mix ham with crackers, onion, egg, milk, and spices. Pack into a 9x9x2-inch glass baking dish. Arrange apple slices on meat mixture. Mix honey with butter and pour evenly over apples. Bake uncovered for 40 minutes. Serve with green peas, with a vegetable salad and a hot roll. **Yield:** 6 to 8 servings.

Carrot-Apple Salad

1 cup shredded carrots
3 cups apples, unpared, sliced
½ cup raisins
⅓ cup mayonnaise

1 Tbsp. lemon juice
¼ tsp. salt
salad greens, as desired

Combine carrots, apples and raisins. Add mayonnaise, lemon juice and salt, toss to coat. Chill thoroughly. Serve on salad greens. **Yield:** 4 servings.

Caramel Apple Cookies

½ cup butter, softened
1¼ cups packed brown sugar
1 tsp. baking soda
1 tsp. apple pie spice
¼ tsp. salt
1 egg
½ cup apple juice, apple cider, or milk
2½ cups all-purpose flour
1 cup coarsely shredded peeled tart apple

Apple Frosting:

½ cup packed brown sugar
3 Tbsp. butter
3 Tbsp. apple juice
2 ⅔ cups confectioners' sugar
½ cup finely chopped pecans, toasted

Preheat oven to 350°F. Line a cookie sheet with parchment paper. In a large bowl, beat butter with a mixer on medium for 30 seconds. Add the next four ingredients (through salt). Beat on medium for 2 minutes, scraping bowl as needed. Beat in egg. Add apple juice; beat on low until combined. Beat in flour. Stir in apple (dough will be soft). Drop ¼ cup portions of dough 3-inches apart onto prepared cookie sheet. Bake 12 to 14 minutes or until edges are light brown (tops will look slightly soft). Cool on cookie sheet for 2 minutes. Remove, cool on a wire rack. **Apple Frosting:** In a small saucepan cook and stir brown sugar, butter and apple juice over medium heat until brown sugar is dissolved. Gradually stir confectioners' sugar. Use immediately. If frosting begins to harden, stir in a few drops hot water until smooth. Sprinkle with pecans. **Yield:** 16 cookies.

Carolyn Peake's Recipes

Applesauce Meatloaf

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| 1½ lbs. ground beef | ½ cup applesauce | 2 Tbsp. chili sauce (optional) |
| ¾ cups dry bread crumbs | 1 small onion, finely chopped | |
| 1 egg | ⅛ tsp. black pepper | |

Preheat oven to 350°F. In a large bowl, combine all ingredients except chili sauce. Place mixture in a greased 9x5-inch loaf pan. Bake 30 minutes, remove loaf from oven and spread with chili sauce (or could use ketchup). Return to oven and bake 30 minutes more, or until no longer pink and juices run clear. Serve hot or cold. **Note:** This also makes great meatballs, too. Just shape raw mixture into balls and simmer in your favorite tomato sauce or meat gravy until thoroughly cooked. Serve with pasta, rice or potato. **Yield:** 4 servings

Apple Dumpling French Toast Bake

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| 2 Granny Smith apples, diced | 1 tsp. ground ginger |
| ⅔ cup light brown sugar | 5 eggs |
| ½ cup sugar | 1 cup milk |
| 2 tsp. vanilla | ½ cup baking mix |
| 12 Tbsp. butter, melted and cooled | 6 small croissants, torn in bite-sized pieces |
| 1 Tbsp. ground cinnamon | |

Heat oven to 350°F and spray a 9x13-inch baking dish. In a large skillet, sauté apples with the sugars until apples are tender and sugar has caramelized. Add vanilla and stir, remove from heat. While the apples are cooking, mix butter with cinnamon and ginger in a small bowl. In a large bowl, beat eggs and milk. Beat in baking mix and butter mixture with a whisk. Add in the pieces of croissant and allow them to soak in the butter mixture. When the apples are ready, add them to the egg and milk mixture and stir to combine. Pour into baking dish and bake for 45 minutes. Serve hot. **Yield:** 8 servings.

Applesauce Cake

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| 1 Tbsp. flour | 1½ cups sugar |
| 1 cup dried cranberries | ½ cup butter, softened |
| 2½ cups flour | 2 eggs |
| 1 Tbsp. pumpkin pie spice | 1½ cups applesauce |
| 1 tsp. baking powder | ½ cup chopped walnuts |
| ½ tsp. baking soda | 2 Tbsp. confectioners' sugar |

Preheat oven to 350°F. Grease bottom and sides of a 12 cup fluted Bundt pan with shortening or non-stick spray and lightly coat with flour. Toss 1 Tbsp. flour and cranberries to coat and set aside. In a large bowl, mix 2½ cups flour, pumpkin pie spice, baking powder and baking soda. Set aside. In another large bowl, beat the sugar and butter with an electric mixer on low speed for 30 seconds, scraping the bowl constantly. Then beat on high speed, scraping the bowl occasionally, until the mixture is light and fluffy. Beat in eggs, one at a time, until smooth and blended. Reduce mixer speed to medium speed and gradually beat in flour mixture alternately with applesauce until smooth. Stir in the cranberries and nuts and pour mixture into pan. Bake for 50 to 60 minutes or until toothpick inserted into center comes out clean. Cool 10 minutes then remove from pan onto a wire rack to cool for about 2 hours. Sprinkle powdered sugar over cake and serve. **Yield:** 16 servings.

Applesauce in the Slow Cooker

3 lbs. large apples, any kind
½ cup pf water
¼ tsp. ground cinnamon
1 Tbsp. lemon juice

Peel and chop the apples into 1 to 2-inch pieces. How big you make them will depend on how chunky you like your applesauce. Place the apples into a 5-quart or larger slow cooker. Add the water, cinnamon and lemon juice and stir to combine. Cover and cook on high setting for about 4 hours stirring twice during the cooking. If you like fairly chunky applesauce, use a potato masher to break up some of the pieces of apple. If you like smooth applesauce, use an immersion blender to puree until the sauce is as smooth as you like it. Let the sauce cool to room temperature and store it in airtight containers in the refrigerator for up to 5 days or freeze it for up to three months. **Yield:** 4 cups.

Cathie Merrihew's Recipes

Applesauce Cake

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| 3 Tbsp. melted butter | 1 tsp. baking soda |
| 1 cup sugar | 1 tsp. cinnamon |
| ½ cup raisins (optional) | ½ tsp. ground cloves |
| 1 cup applesauce | ¼ tsp. salt |
| 1½ cups gluten-free flour blend | |

Blend together butter and sugar. Add raisins, if desired. Add dry ingredients and blend well. Bake at 350°F in an 8x8 glass pan for 30 minutes or until a toothpick comes out dry.

Apple Candy Crisp

4 cups peeled sliced tart apples
½ cup water (less for juicy apples)

Mix with a fork:

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| ¾ cup gluten-free flour mixture | ½ cup butter, softened |
| 1 cup brown sugar | ¼ tsp. salt |
| 1 tsp. cinnamon | |

Spread mixture over apples in a deep baking dish; bake at 350°F. for 30 minutes until apples are tender.

Sour Cream Apple Squares

2 cups gluten-free flour blend
2 cups brown sugar
½ cup butter, softened

Blend the ingredients above into a crumb mixture and press 2½ cups of it into a 9x12 ungreased glass baking dish. Combine:

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| 2 cups cored chopped apples (skin on) | ½ tsp. salt |
| 2 tsp. cinnamon | 1 cup sour cream |
| 1 tsp. baking soda | 1 egg |
| 1 tsp. vanilla | |

Spoon over crumb mixture (it will be loose) and sprinkle the remaining crumb mixture over the top. Bake at 350°F for 25 to 30 minutes. Serve warm with ice cream or cool with whipped cream.

Apple Dip

1 pkg. (8 oz.) cream cheese
½ cup brown sugar
1 Tbsp. vanilla

Stir all the ingredients together until the sugar is dissolved and the mixture is smooth. The recommended apples for this dip are sliced Cortland because they do not turn brown!

Viewer's Recipes

Nobby Apple Cake

Evelyn Lamontagne – Thetford Center, Vt.

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| 1 cup sugar | ½ tsp. baking powder |
| 4 Tbsp. butter, softened | ½ tsp. baking soda |
| 1 egg, beaten with fork | ½ tsp. salt |
| 3 cups diced apples | ½ tsp. cinnamon |
| ¼ cup chopped nuts | ½ tsp. nutmeg |
| 1 tsp. vanilla | 1 cup flour |

Preheat oven to 350°F. Pare apples and cut into ½-inch cubes. With a hand mixer, cream butter and sugar. Add beaten egg, apples, nuts, vanilla, and sifted dry ingredients. Bake in a buttered 8x8x2-inch pan for 45 minutes. Serve hot or cold with whipped cream or ice cream. Cake freezes well. Yield: 6 to 8 servings.

Edie Ackerman – Fairlee, Vt.

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| ½ cup butter, softened | 1 cup raisins |
| 1½ cups packed brown sugar | 1 cup chopped nuts |
| ½ tsp. salt | ¼ cup milk |
| ½ tsp. nutmeg | Glaze: |
| 1 tsp. cinnamon | 1½ cups confectioners' sugar |
| 1 tsp. cloves | 2½ Tbsp. warm milk |
| 1 egg | 1 Tbsp. butter, softened |
| 2 cups flour | ¼ tsp. vanilla |
| 1 tsp. baking soda | ⅛ tsp. salt |
| 1 medium apple, chopped | |

Preheat oven to 375°F. Grease a 15x10-inch pan. Cream butter and brown sugar with mixer at medium-high speed. Add salt, nutmeg, cinnamon, cloves, and egg. Beat until well blended. Combine 1 cup flour and baking soda in a bowl and add to butter mixture. Stir in apples, raisins, and nuts. Add milk and remaining flour and mix well. Spread in prepared pan. Bake 45 to 50 minutes, until brown. Cool 10 minutes. To prepare glaze, combine confectioners' sugar, milk, butter, vanilla, and salt in a bowl. Mix well. Spread glaze over cooled bars and cut into squares. **Yield:** 24 bars.

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Apple Pan Dowdy
Linda McCall – Bakersfield, Vt.

5 cups apples, pared, sliced
¾ cup light brown sugar
1 tsp. cinnamon
2 cups biscuit mix
1 Tbsp. butter
⅔ cup milk

Mix apples, sugar and cinnamon together in medium bowl. Place mixture in a greased 8-inch square baking dish. Mix biscuit mix, butter and milk together. Top apple mixture with biscuit mixture to make a solid biscuit crust. Bake at 350°F until crust is golden brown. Serve warm with the following sauce:

1 cup Vermont maple syrup
½ cup water
1 Tbsp. flour
1 Tbsp. cider vinegar, or to taste
butter to taste
nutmeg to taste

Pour maple syrup in saucepan. In a separate bowl, mix water and flour. Heat syrup to boiling. Add flour/water mixture to thicken. Simmer over low heat, adding vinegar, butter and nutmeg.

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