

APPLE RECIPES JUST FOR YOU



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Complimentary Recipes
Apple Blossom Times



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SWEDISH APPLE COOKIES



These apple cookies are all dressed up in red and green for our Holiday Cookie Platters. An easy recipe to begin our early Holiday planning.

Ingredients

1 cup shortening

1/2 cup butter

2 cups sugar

1 teaspoon vanilla extract

3 cups all-purpose flour

½ teaspoon salt

1 teaspoon baking powder

1 teaspoon baking soda

1 cup coconut

1 cup grated peeled and cored apple (I used a food processor.)

small amount of light brown sugar

small amount of very finely chopped walnuts

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Method

- Cream together shortening, butter, sugar, and vanilla.
- Sift the flour, salt, baking powder, and baking soda together into the creamed mixture.
- Add coconut and apples and blend in well. Chill dough for one or two hours.
- Preheat oven to 375°F, and spray cookie sheets with non-stick cooking spray.
- I used a small ice cream or cookie-dough scoop to measure the batter for each cookie. Make sure cookies are placed at least 2 inches apart to make room for them to spread. Flatten each cookie slightly to have a flat surface for your decorations or decorative sugar.
- Sprinkle desired decorations or sugar onto each cookie.
- Bake in the top half of oven. The bottoms will be light brown, but the tops will cook nicely as well. Bake for 9 to 11 minutes depending on your oven.
- These cookies will puff up while baking and flatten during the end of the baking and while cooling. The centers will remain soft and chewy.
- Please do not try to remove the cookies immediately from the cookie sheet. I would suggest leaving them for about 2 minutes before removing them to a wire rack to cool.

NOTE: If you would like to make these cookies any other time of the year, I sprinkle the tops with a mixture of light brown sugar and very finely chopped walnuts. It makes a nice appearance and enhances the flavor of the cookie, too.



Apple Filled Cookies



These delicious cookies are like eating a mini-apple pie. They look great, taste great, but they do require a bit of time to prepare, chill, roll and bake. Maybe you could look over the recipe and find some steps that could be spaced out over a few days. What I did was work with one disk of dough and half the filling. The rest of the filling and the other disk, I marked, sealed, and froze. That way, I can defrost those on a day when I have more time to finish the project. Today, I made about 1-1/2 dozen, because inevitably there will be a couple that might not be exactly to your liking for one reason or another. Those are for us to eat because they still taste great. I think I decided a few were not to my liking on purpose. 😊

Ingredients for Crust

1 cup butter (softened)

1-1/2 cups light brown sugar

2 large eggs

1 teaspoon vanilla extract

4 cups flour

1 cup rolled oats

1 teaspoon baking soda

½ teaspoon salt

2 teaspoons baking powder

cinnamon-sugar mixture for tops

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Method for Crust

- Cream the butter and sugar together in a large bowl.
- Add eggs and vanilla extract.
- Sift one cup of the flour with the baking soda, salt and baking powder into the creamed mixture; then add the rest of the flour.
- Add the rolled oats.
- Mix well, form into two round disks, place each in its own freezer bag, and refrigerate for several hours. Be sure before rolling out that you take at least one disk from the refrigerator for about an hour to soften up a bit.

Ingredients for Filling

1 cup sugar

¼ cup flour

2 cups diced apples

1 teaspoon cinnamon

1 cup water

Method for Filling

- Whisk all the filling ingredients together in a saucepan or fry pan. Cook and stir over low heat until thick.



Method for Completing Cookies

- As suggested earlier, remove the dough you plan to work with from the refrigerator about an hour before rolling.
- Roll and cut into circles with a small biscuit cutter.
- On the bottom circle, I wet around the edges with a little water so the top crust would adhere to it. If you choose to use a plain biscuit cutter and a fork to press the edges together, you don't need the water.
- Put just one level teaspoon filling on the bottom crust; cover with second crust and seal. If the top crust has not split on its own, just put a little slit in the top with a sharp knife.
- Sprinkle generously with cinnamon-sugar.
- Bake in a 350°F preheated oven for 9-12 minutes. Bake just one filled cookie to judge how long you want to leave them in according to the temperature of your oven. They all seem to vary a little.



Soft Ginger Cookies

Making these cookies every year is essential in the Finn household because so many people love them so much. The aroma in your kitchen will put you in the Holiday Spirit no matter when you choose to make them. I hope you and yours will be as happy with them as we are.

Ingredients

3/4 cup vegetable shortening

1 cup sugar

1 egg

1/4 cup molasses

2 cups all-purpose flour

1 teaspoon cinnamon

2 teaspoons baking soda

1/4 teaspoon salt

2 teaspoons ground ginger

1 teaspoon ground cloves

3-4 tablespoons sugar for rolling



Method

- Preheat oven to 350°F and either grease or spray cookie sheets with non-stick cooking spray.
- Cream together shortening and sugar in a large bowl.
- When light and fluffy, beat in the egg and molasses.
- In a separate bowl, sift together the flour, cinnamon, baking soda, salt ginger and cloves.
- Add this mixture into your wet ingredients.
- Shape the cookie dough into 1-inch balls, roll in sugar, and place them 2 inches apart on your cookie sheets.
- Bake for 8-10 minutes, until they're set but still soft in the center. Please do not overcook these.

This recipe makes about 3-1/2 dozen



Chocolate and Pistachio Dipped Cookies

This cookie is so attractive looking as well as different and delicious. You'll want to make these to show off on the top layer of your cookie trays. They're simple yet elegant...people will think you bought these at a bakery because they are so professional looking. They are a bit time-consuming, but well worth it.

Ingredients

1 cup softened butter

½ cup powdered sugar

1 teaspoon vanilla extract

2-1/4 cups flour

1 cup semi-sweet chocolate morsels

1 teaspoon vegetable oil

½ cup pistachio nuts, finely chopped

waxed paper



Method

- Preheat oven to 350°F
- In a large bowl of an electric mixer, beat butter, powdered sugar, and vanilla until light and fluffy.
- Stir in flour just until blended.
- Roll dough out 1/4 inch thick and cut the dough into 3-inch long ropes.
- Place these on ungreased cookie sheets about 2 inches apart.
- Bake for about 10 minutes or until firm and just beginning to brown. Please bake one first to make adjustments in time, if necessary, according to the temperature in your particular oven.
- Remove the cookies and place on wire racks to cool completely.
- Meanwhile, place the chocolate morsels and vegetable oil in the top pan of a double boiler over boiling water. The addition of the vegetable oil will make the chocolate nice and shiny on your cookies.
- Dip one end of each cookie stick in chocolate mixture and immediately into finely-chopped pistachio nuts.
- Set them on a sheet of waxed paper while the chocolate sets...they won't stick to that type of paper.

Note: If, for some reason, you do not want to use the pistachio nuts, I think you could substitute other finely-chopped nuts for them. I must say, however, that the pistachio nuts are perfectly delicious on these particular cookies and are just made to go with chocolate.

I wish you a good month and hope you'll think about beginning your baking for the upcoming Holiday Season. I'll be back in September and we'll chat again. In the meantime, please keep visiting our site www.apple-recipes-with-good-taste.com because more and more good apple recipes will be added. We want to make sure you've got plenty of new recipes to try when apple season is here.

Warm wishes,
Penny Finn

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