

***APPLE RECIPES JUST FOR YOU***



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***Complimentary Recipes***  
***Apple Blossom Times***



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## ***GRILLED CHEESE AND APPLE SANDWICH***



How's this for a quick and easy but delicious recipe. I'm hoping that maybe you might not have thought of adding apple to your usual sandwiches. This is a great opportunity to give it a try...I think you'll really like it.

### **Ingredients**

2 slices of your favorite bread  
1 slice of Swiss, Jack, or Cheddar Cheese  
½ thinly sliced apple  
Sugar to taste (very important)  
Cinnamon to taste (very important)

### **Method**

- First toast the bread lightly.
- Add the cheese to one slice and arrange the slices of apple on the cheese.
- Sprinkle with sugar and cinnamon to your liking. (I like to add a goodly amount.)
- Add the other slice of bread, and lightly butter the outsides of the sandwich; grill until the cheese is nicely melted.

That's it...just enjoy the taste of this wonderful sandwich.



## *Butterscotch Apple Dessert*



Here's another quite simple but delicious apple recipe. Butterscotch apple dessert can be eaten either warm or cold and topped with whipped cream or whatever you like. I'll bet a scoop of ice cream on a warm dessert would be incredible.

### **Ingredients**

2/3 cup light brown sugar

1/2 cup water

5 or 6 apples

3/4 cup milk

1/2 tablespoon cornstarch

1/8 teaspoon salt

1/2 to 1 tablespoon butter

1/2 teaspoon vanilla

4



## Method

- In a medium-sized saucepan, whisk together the brown sugar and water. Bring the syrup to a boil over medium-high heat, stirring occasionally.
- While the syrup is coming to a boil, core and pare the apples and slice into bite-sized pieces.
- When the syrup boils, add the apples, cover, and boil **gently** until apples are tender.
- When the apples are cooked to your liking, using a slotted spoon remove just the apples from the saucepan and divide them into individual dishes for serving.
- Put the syrup to the side for now, and in a small saucepan whisk together the milk and cornstarch thoroughly, making sure there are no lumps.
- Bring this to a boil, stirring constantly, and whisk this hot mixture into the syrup in which your apples were cooked.
- Boil and stir this mixture for a few minutes and stir in the salt, butter, and vanilla.
- Divide the butterscotch sauce between the individual dessert dishes that contain the cooked apples.
- Top, if desired, and serve or refrigerate until chilled for a cold dessert.



## *Peek-a-Boo Apple Cake*



I can't tell you how long I've been making this recipe. It always seems appropriate for just about any occasion...it can fill in as a coffeecake or be served warm plain or with ice cream. Truly a versatile cake and the recipe makes a whole 11 x 14-inch pan full.

### **Ingredients**

1 stick butter

2 cups sugar

4 eggs

1 teaspoon vanilla extract

1 teaspoon almond extract

3 cups flour

1 can apple pie filling

6



## Method

- Preheat oven to 350 degrees F and spray very lightly an 11 x 14 jelly roll pan or cookie sheet with sides.
- In a large bowl, cream together the butter and sugar.
- Add eggs, one at a time, beating well after each addition.
- Add vanilla and almond extracts and stir in.
- Mix in flour, a little at a time.
- Spread half the batter in the cake pan and put pie filling evenly over the batter. No need to be too fussy...just place slices so that every piece will have a bite of filling.
- Drop the rest of the batter over the filling...that's where the peek-a-boo part comes in. No need to be too fussy with this step either.
- I like to sprinkle cinnamon sugar on the top but this is optional.
- Bake in the preheated oven for about 45 minutes, but as always, do check on it at about 35 minutes so it will be done to your liking.



# *Apple Crunch Muffins*



I can almost guarantee that these little gems will be gone in no time. My family was eating them nearly right out of the oven. They received a five-star rating by my Mom, and I hope by you as well. That crunchy topping seems to be just the thing that makes this recipe just a bit different and delicious.

## **Ingredients**

1-1/2 cups unbleached or all-purpose flour

½ cup sugar

2 teaspoons baking powder

½ teaspoon salt

1-1/2 teaspoons ground cinnamon

¼ cup vegetable shortening

1 large egg, slightly beaten

½ cup milk

1 cup Granny Smith or other tart apple, diced

8



## Nut Crunch Topping

¼ cup light brown sugar (packed)

¼ cup chopped pecans

½ teaspoon

Just stir the three ingredients together in a small bowl, and it's ready for the muffin tops.

### Method for Muffins

- Preheat oven to 350 degrees F. ●
- Sift together flour, sugar, baking powder, salt and cinnamon into a mixing bowl.
- Cut in the shortening with pastry blender until fine crumbs form.
- Combine egg and milk and add to the dry ingredients all at once. Stir just enough to moisten.
- Stir in the diced apples.
- Spoon batter into paper-lined 2-1/2 inch muffin pan cups...2/3rds full.
- Sprinkle with the nut crunch topping.
- Bake for about 20 to 25 minutes in the preheated oven.
- These are wonderful served hot with butter and jelly or jam.

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I wish you a good month, and I'll be back to visit again in August. In the meantime, please keep visiting our site [www.apple-recipes-with-good-taste.com](http://www.apple-recipes-with-good-taste.com) to keep up with the new recipes.

Warm Wishes,  
Penny Finn

9

