

APPLE RECIPES JUST FOR YOU



November 2009
Complimentary Recipes
Apple Blossom Times



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Shortcut French Apple Pie



This recipe makes a nice, large pie without having to roll a crust. Although the buttery, crunchy, streusel topping is delicious, please don't try to cut the perfect piece of pie. However, despite some resistance from the crumbly crust, the taste is outstanding.

Ingredients

6 cups sliced and peeled tart apples

1-1/4 teaspoons cinnamon

3/4 cup milk

2 tablespoons butter, melted

3 eggs

3/4 cup sugar

3/4 cup all purpose baking mix

5 tablespoons cold butter

1 cup all-purpose baking mix

1/2 cup chopped pecans

1/3 cup light brown sugar

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Method

- Preheat oven to 325°F, and grease a 10-inch pie plate.
- In a large bowl combine sliced apples and cinnamon, tossing to coat the apples. Place this mixture into the prepared pie plate
- In a medium-sized bowl, combine milk, the melted butter, eggs, sugar and $\frac{3}{4}$ cup baking mix. Beat this mixture with a wire whisk until smooth, and pour over the apples.
- In a small bowl, combine 5 tablespoons cold butter, 1 cup baking mix, pecans and brown sugar. Cut up the butter into small pieces, and a pastry blender should work well on this step. Topping should be crumbly.
- Sprinkle the topping over the pie.
- Bake in the preheated oven for about 55-65 minutes, until knife inserted in the center comes out clean. The egg mixture makes the filling somewhat like custard, so this “test” is more accurate for this particular pie.
- Cool at least 5 to 10 minutes before serving. Makes 8 generous servings.



Golden Delicious Cheese Spread



Try this Golden Delicious Cheese Spread on any type of cracker for a light-tasting appetizer to any meal. I have some in the freezer for drop-in guests during the Holiday Season, too. Use your food processor for making short work of shredding the cheddar cheese.

Ingredients

2 tablespoons chopped onion

1 tablespoon butter or margarine

1 cup (about 1 medium pared and finely chopped Golden Delicious apple)

3 cups shredded cheddar cheese

1 3-ounce package cream cheese, softened

Method

- In a small, non-stick pan sauté onion in butter or margarine until softened. Add your chopped apple and cook and stir until they're tender. Cool this mixture before adding to the cheeses.
- Blend the cheddar and cream cheese together well. Stir the apple mixture into the cheeses.
- Spoon your completed cheese spread into a serving dish and chill until ready to serve. Remove it from the refrigerator about 15 to 30 minutes to soften to a nice spreading consistency before you put it out with your crackers.

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Fresh Apple Sundae Recipe



The topping for these delicious sundaes is made up with freshly chopped apples in a yummy apple cider or juice sauce. All you need is some vanilla ice cream or frozen yogurt, a little whipped cream, and a sprinkling of cinnamon sugar to finish them off nicely. The apples are cooked just until tender, so you can still enjoy the crunch in the midst of all the soft ingredients. A lovely dessert idea after any meal.

Ingredients

1 ½ cups apple cider or juice

1/3 cup sugar

2 tablespoons cornstarch

½ teaspoon lemon juice

½ teaspoon ground cinnamon

1 ½ cups finely-chopped, peeled tart apples

Vanilla Ice Cream or Frozen Yogurt

Whipped Cream

Cinnamon-sugar mixture

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Method

- In a saucepan, combine cider, sugar, cornstarch, lemon juice and cinnamon. Whisk or stir together until smooth.
- Add chopped apples and bring to a boil, stirring often. Boil and stir constantly for 2 minutes, and remove from the heat. Cool topping.

If you were to serve this topping on cake, you could leave it warm, or heat it later, but if warm, it tends to melt the ice cream in the sundaes very quickly.

- I like to build my sundaes with a bit of sauce on the bottom, then the ice cream and more sauce. Top with whipped cream and a sprinkling of cinnamon sugar. How easy is this one, especially with the sauce made up a couple of days in advance. Being a do-in-advance person, I've even got some in the freezer...I'm quite sure it will be fine for whenever I decide to make these sundaes. I just spoon it into a freezer bag, flatten it out, and seal the bag. That way, it doesn't take up too much room in an already-crowded freezer.



Quick Cinnamon-Applesauce Muffins



Ingredients

2 cups all-purpose biscuit mix

¼ cup sugar

1 teaspoon cinnamon

½ cup applesauce

¼ cup milk

1 egg

2 tablespoons cooking oil

Topping Ingredients

3 tablespoons butter or margarine, melted

¼ cup sugar and ½ teaspoon cinnamon, combined



Method

- Preheat oven to 350 degrees F and place muffin liners into muffin pan.
- Combine all-purpose biscuit mix, ¼ cup sugar, and 1 teaspoon cinnamon.
- Add applesauce, milk, egg and oil, and beat vigorously for 30 seconds.
- Fill the muffin liners about 2/3 full with muffin batter.
- Bake in the preheated oven 12-15 minutes. Depending on the temperature of your oven, this time may vary. It's very important to bake these until a toothpick inserted in the center comes out clean.
- Cool slightly and remove muffins from the pan.
- Dip tops of muffins into melted butter and then into the sugar-cinnamon combination. Ahhhh, now pour yourself a cup of coffee or tea and enjoy one. That's what I'm going to do.

Another visit is coming to a close, but please know that I will be thinking of you and wishing you and yours a very Happy Thanksgiving. I do hope you enjoy our special Thanksgiving Newsletter and Recipe Booklet. I'll be back again in December with more recipes. Please continue to visit <http://www.apple-recipes-with-good-taste.com> for more and more new apple recipes.

Warm wishes,
Penny Finn

