

***APPLE RECIPES JUST FOR YOU***



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



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## *Frosted Halloween Drop Cookies*



These spicy cookies are quite hearty because of the raisins and rolled oats included in them. Just change the color of the frosting, and they will grace any type of holiday cookie tray. The spiced frosting is a great touch...it just seems to complete the cookie.

### **Ingredients**

½ cup shortening

1 cup sugar

1 egg

1¾ cups flour

½ teaspoon baking powder

1 teaspoon baking soda

½ teaspoon salt

1 teaspoon cinnamon

½ teaspoon cloves

½ teaspoon nutmeg

1 cup raisins

1 cup rolled oats

1 cup applesauce

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## Method

- Preheat oven to 375°F.
- In a large bowl, cream together the shortening and sugar.
- Add egg and mix well.
- Stir together flour, baking powder, baking soda, salt and seasonings.
- Stir raisins and rolled oats into the dry mixture.
- Add the dry ingredients alternately with the applesauce to the shortening/sugar/egg mixture.
- Chill cookie dough in the refrigerator for about an hour.
- I used a small ice cream scoop to measure the amount of cookie dough for each cookie and dropped them onto a greased cookie sheet.
- Bake in the top quarter of your preheated oven for 10 to 12 minutes.
- This recipe makes about 3 ½ dozen cookies

## SPICED FROSTING

### Ingredients

3 cups whisked powdered sugar  
(To eliminate lumps...sifting will do the same thing.)

¼ cup butter, softened

¼ teaspoon ground cinnamon

4 to 6 tablespoons milk

## METHOD

- Beat all ingredients together, adding milk one or two tablespoons at a time, until smooth and spreadable.



## *Apple-Nut Fudge*



This recipe for Apple-Nut Fudge is a welcome change from the “usual” types of fudge. If you work quickly, you can pour it right into the waiting pan, spread it evenly, and it will harden as it cools. Even when finished, this fudge is not terribly hard and has an oh-so-creamy taste. Please be sure you have a candy thermometer before beginning this recipe...cooking to the right temperature will insure success with your tasty fudge.

### Ingredients

1 cup applesauce

$\frac{3}{4}$  cup butter

$\frac{2}{3}$  cup evaporated milk (not sweetened condensed milk)

2 cups sugar

1 cup light brown sugar

2 cups marshmallow crème

1 teaspoon vanilla extract

2 cups sifted powdered sugar

1 teaspoon cinnamon

$\frac{1}{2}$  cup chopped walnuts, if desired for the top of the fudge

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## Method

- Grease a 9x9x2-inch pan.
- Combine the first five ingredients and cook over medium heat to 235-238 degrees F (soft ball stage) on a candy thermometer. This may take a while because you don't want this process to finish so fast that it burns the mixture to the bottom of the pan. If you're a little patient with this step, your fudge will be all the better for it.
- Remove from heat and quickly add marshmallow crème, vanilla extract, powdered sugar, and cinnamon. Stir until well blended and pour into your prepared pan. Sprinkle with nuts, if desired, pushing them into the soft fudge before it hardens.
- Allow to cool completely before serving or storing.

**Hint:** I've had success with freezing fudge so you can save it short-term and it will be fine. I cut it into squares, put it on a waxed-paper-lined cookie sheet, and put it into the freezer until hardened. You can then transfer the pieces to a freezer bag until ready to use or give as a gift.



## *Baked Apples with Dried Cranberries*



These Baked Apples with Dried Cranberries are one of the best. If you'll notice, I've pared the apple about three-quarters of the way down, and this keeps the apple firm and not mushy. It also allows the filling and topping to incorporate itself right into the "meat" of the apple.

### **Ingredients**

4 medium, firm-fleshed apples

(I chose Cortlands but any of the following could be used: Rome Beauty, Empire, Honeycrisp, Jonathan, or Winesap. Ask your produce manager if none of these happen to be available, and he or she will choose one that's comparable.)

1 cup dried cranberries

1/3 cup pure maple syrup

1/4 cup light brown sugar, packed

1 tablespoon butter, melted

1/2 teaspoon ground cinnamon

Cream, whipped cream, or whipped topping (optional)

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## Method

- Preheat oven to 375 degrees F.
- Spray a shallow baking dish with cooking spray.
- Partially core apples, taking out all the seeded core, but leaving the bottom of the apple intact.
- Peel each apple, leaving the peel on the bottom quarter of the apple.
- Place the apples into the prepared baking dish.
- Fill each apple with dried cranberries and scatter the rest into the baking dish.
- Combine the brown sugar with the maple syrup and pour over apples.
- Combine the melted butter and cinnamon and use a spoon to drizzle on the tops of the apples.
- Bake in preheated oven for 35 – 45 minutes, basting occasionally, until the apples are tender and soft.
- Allow apples to cool slightly before serving.
- To serve, place each apple in a serving dish, spooning a bit of the syrup from the baking dish on top of each. Serve warm with optional toppings, if desired.

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Once again, we've come to the close of our visit. I do hope you enjoy our Newsletter and Recipe Booklet. I'll be back again in November with more recipes. I wish you a wonderful month and please continue to visit <http://www.apple-recipes-with-good-taste.com> for more and more new apple recipes.

Warm wishes,  
Penny Finn

