

APPLE RECIPES JUST FOR YOU



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Complimentary Recipes
Apple Blossom Times



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Harvest Apple Cake



This lovely cake recipe will make good use of the abundance of apples during the harvest season. There's nothing like the wonderful aroma of apples and spices baking happily away in the oven. This is a very simple, basic recipe that rewards us with a nice, warm, delicious apple cake that needs no frosting, but maybe a little caramel sauce might be nice.

Ingredients

1 cup vegetable oil

2 eggs

2 cups granulated sugar

2 cups all-purpose flour

2 teaspoons ground cinnamon

1 teaspoon baking soda

½ teaspoon salt

1 teaspoon vanilla extract

4 cups peeled and diced apples

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Method

- Preheat oven to 350°F and grease and flour a 13 x 9 x 2 baking pan.
- Beat together vegetable oil and eggs until well mixed.
- In a separate bowl, whisk together the sugar, flour, cinnamon, baking soda, and salt, and mix this into the oil and egg mixture. The batter will be thick. Add the vanilla extract last, so you will get maximum flavor from it.
- Fold in the diced apples, and spread batter evenly into the prepared pan.
- Put cake into preheated oven and bake for 35 to 50 minutes, or until a toothpick inserted in the middle comes out clean. Cool for at least 10 minutes in the pan. No frosting is needed unless you choose to.



Homemade Cinnamon Applesauce



This recipe for applesauce is just so easy and delicious you can't help but want to make some. This too can be frozen for another day, but who can resist eating it now?

Ingredients

12 apples, peeled, cored, and chopped (Not tart ones, but more like MacIntosh.)
I used an apple new to me called Jonamac because "Macs" weren't out yet.

2-1/4 cups water

3/4 cup white granulated sugar

1-1/2 teaspoons ground cinnamon

Method

- In a saucepan, combine apples, water, sugar, and cinnamon. Set heat to medium-high and while mixture is heating up, stir every now and then to blend especially the granulated sugar into the water-apple-spice mixture.
- Reduce the heat to medium, cover, and cook for 15 to 20 minutes or until the apples are soft.
- Cool and mash with a fork or potato masher until as smooth as you like.

Wasn't that easy?

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Applescotch Chip Cookies



Ingredients

2-1/2 cups all-purpose flour

2 teaspoons ground cinnamon

1 teaspoon baking soda

½ teaspoon salt

1-1/3 cups packed brown sugar

½ cup butter, softened

1 egg

2/3 cup apple juice

1-1/2 cups butterscotch chips

1 cup diced apples

¾ cup chopped walnuts

2 additional tablespoons butter

¾ additional cup butterscotch chips

1 cup confectioner's sugar

1-1/2 additional tablespoons apple juice

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Method

- Preheat oven to 350 degrees F. Very lightly grease cookie sheets.
- Whisk together flour, cinnamon, baking soda and salt in medium bowl.
- Beat brown sugar and ½ cup butter together in large mixer bowl until light and creamy. Beat in the egg.
- Gradually beat in the flour mixture alternately with apple juice.
- Stir in 1-1/2 cups butterscotch chips, diced apple, and chopped walnuts.
- I used a small ice cream scoopful for each cookie...about a heaping tablespoon I would guess.
- Bake for 10 to 12 minutes, until lightly browned.
- Leave on baking sheet for about 30 seconds to a minute to set, and cool on wire racks.
- While the cookies are cooling, make the butterscotch glaze or frosting, depending on how thick you make it.
- Melt ¾ cup butterscotch chips and 2 tablespoons butter in the top of a double boiler, to be sure they don't burn.
- When the butter and chips have melted, remove the pan from heat and stir in 1 up confectioner's sugar and 1-1/2 tablespoons apple juice until the glaze is smooth. If you want a thinner glaze, add a bit more apple juice until you have the desired consistency. If you want to top the cookies with more of a frosting look, add more confectioner's sugar until the desired consistency is reached.
- Spread the glaze or frosting on the cooled cookies.

Yields about 4 dozen



Pumpkin-Apple Butter



Our pumpkin-apple butter recipe might be found on a “Holiday Recipes for Gift Giving” list for many reasons. First of all, it’s so easy to make, it’s particularly appropriate for the fall holidays, it makes a lovely appearance when all dressed up for giving, and most of all, it tastes wonderful.

Ingredients

2 cans (15-ounces each) 100% pure pumpkin

2 cups applesauce

2/3 cup packed light-brown sugar

1 teaspoon ginger

1 teaspoon cinnamon

1 teaspoon nutmeg

Method

- Stir all the ingredients in a heavy, medium-sized saucepan until blended.
- Bring to a boil, stirring constantly.
- Reduce heat to low and simmer uncovered...continue to stir to prevent scorching, for about 30 minutes, or until thickened.
- Cool, spoon into containers, cover and refrigerate. Can be refrigerated for up to 2 weeks.



Once again, our visit has come to an end for another month...I look forward to chatting with you again in October. I hope you have a good month, and 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 always got plenty of new recipes to try.

Warm wishes,
Penny Finn

