

Across the Fence

Apple Recipes – October 2009

Lyn Jarvis' Recipes

Blue Ribbon Winning Recipe at The Champlain Valley Fair

Baked Fresh Cherry Pie

4 Tbsp. quick-cooking tapioca
1/8 tsp. salt
1 cup white sugar
4 cups pitted cherries

1/4 tsp. almond extract
1/2 tsp. vanilla extract
1 1/2 Tbsp. butter
Favorite recipe for 9-inch double pie crust

Preheat oven to 400°F. Place bottom crust in pie pan. Set top crust aside, covered. In a large mixing bowl combine first six ingredients. Let stand 15 minutes. Turn out onto bottom crust and dot with butter. Cover with top crust, flute edges and cut vents in top. Place onto a foil lined cookie sheet in case of drips. Bake 50 minutes in the preheated oven, until golden brown.

Cheesy Apple Dish Pudding

5 slices whole wheat bread
1/4 cup brown sugar
1/2 tsp. cinnamon
1 cup shredded cheddar cheese
2 apples, cored, peeled, and diced

2 large eggs
2 large egg whites
1/3 cup granulated white sugar
1 tsp. vanilla
1 can (12 oz.) evaporated milk

Preheat oven to 325°F. Coat a 9x9-inch dish with nonstick cooking spray. Trim crusts from bread and cut each slice into 9 squares. Arrange bread over bottom of dish. Coat top of bread with cooking spray, then sprinkle with brown sugar and cinnamon. Scatter cheese over bread and top with apples. In small bowl whisk together eggs, egg whites, granulated white sugar, and vanilla until well blended. Whisk in evaporated milk. Pour evenly over other ingredients in dish. Bake for 50 to 55 minutes, or until knife inserted in center comes out clean.

Apple-Cranberry Crisp

6 apples
1 cup fresh or frozen cranberries
1 cup sugar
1/2 tsp. cinnamon
1/2 tsp. nutmeg

Topping:

1 cup whole wheat flour
1/2 cup quick cooking oatmeal
1/2 cup butter
1/2 cup brown sugar
1/4 cup finely chopped nuts (optional)

Slice apples into a bowl and mix with cranberries, sugar, cinnamon, and nutmeg. Place this in a pie plate. Blend topping ingredients using a pastry blender or 2 knives. Cover the apple-cranberry mixture with the topping (extra topping may be saved in the refrigerator for another day). Bake in preheated 375°F oven for 40 minutes.

Heather Fischer's Recipes

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Pineapple Upside-Down Batter Cake

¼ cup butter	1 envelope rapid rise yeast
⅔ cup brown sugar	1 tsp. salt
6 pineapple slices	½ cup water
6 maraschino cherries	¼ cup milk
2¼ cups all-purpose flour	⅓ cup butter
⅓ cup sugar	1 large egg

Preheat oven to 375°F. In a 13x9-inch baking pan melt butter in oven. Sprinkle brown sugar evenly over melted butter. Arrange pineapple slices over brown sugar. Place cherry in center of each pineapple slice. In a large bowl, combine ¾ cup flour, sugar, undissolved yeast, and salt. Heat water, milk, and butter until very warm (about 120°F). Gradually add to flour mixture. Beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add egg and 1 cup flour; beat 2 minutes at high speed. Stir in remaining flour to make a stiff batter. Scoop onto pineapple in prepared pan. Dough will be sticky. Use fingers to spread dough over the entire pan. Let rise in warm, draft-free place until doubled in size, about 1 hour. Bake at 375°F for 25 minutes or until done. Immediately turn cake over onto heatproof pan/plate. Leave pan over cake a few minutes so brown sugar mixture can drizzle over cake.

Apple Cake by Madeline Windisch

1½ cup flour	¾ cup sugar
1 beaten egg	⅓ stick of butter for top
⅔ stick butter	5 to 6 apples, cored, peeled, and sliced
1 tsp. baking powder	Cinnamon and sugar to taste

Mix all the ingredients except the apples to make crumbly mixture. Slice apples, sprinkle with sugar and cinnamon to taste. Use ½ of crumb mixture in bottom of 8-inch square pan. Press down to form bottom crust. Place apples on top of this mixture and sprinkle rest of crumbs covering evenly. Dot remaining ⅓ stick of butter over top of crumbs. Bake 375°F for 45 to 55 minutes.

Apple Pudding by Mary Willard

1 egg	½ cup chopped nuts
¾ cup sugar	2 cups sliced apples
½ cup flour	½ tsp. vanilla
1 tsp. baking powder	Dash salt

Beat egg well and add sugar. Mix until smooth. Add flour, salt, baking powder, and vanilla. Mix. **DO NOT** add milk or water even if batter is thick. Add apples and nuts. Bake in a greased and lightly floured pie plate for 30 minutes at 350°F. Serve warm with ice cream or whipped cream.

Caramel Apple Pork Chops

4 (¾-inch) thick pork chops
1 tsp. canola oil
2 Tbsp. brown sugar
Salt and pepper to taste
⅛ tsp. ground cinnamon

⅛ tsp. nutmeg
2 Tbsp. unsalted butter
2 tart apples - peeled, cored and sliced
3 Tbsp. pecans (optional)

Preheat oven to 175°F. Place a medium dish in the oven to warm. Heat a large skillet over medium-high heat. Brush chops lightly with oil and place in hot pan. Cook for 5 to 6 minutes, turning occasionally, or until done. Transfer to the warm dish, and keep warm in the preheated oven. In a small bowl, combine brown sugar, salt, pepper, cinnamon, and nutmeg. Add butter to skillet, and stir in brown sugar mixture and apples. Cover and cook until apples are just tender. Remove apples with a slotted spoon and arrange on top of chops. Keep warm in the preheated oven. Continue cooking sauce uncovered in skillet, until thickened slightly. Spoon sauce over apples and chops. Sprinkle with pecans.

Baked Apple Oatmeal

3 cups of quick cooking oatmeal
¾ to 1 cup brown sugar
2 tsp. baking powder
1 tsp. salt
2 eggs, beaten

½ cup melted butter
1 cup milk
2 apples, peeled and cut up
Cinnamon sugar (for topping)

Mix together and bake in greased dish for 45 to 60 minutes at 300°F (or for 30 minutes at 350°F). Top with cinnamon sugar.

Viewer Recipes

Country Bear's Good Neighbor Cake

Robin Hutchins, Essex Jct, Vt.

4 cups apples, peeled and thinly sliced
½ cup sugar
1 tsp. cinnamon
½ cup chopped walnuts
1 cup flour
¾ cup sugar

¾ tsp. baking powder
¼ tsp. salt
1 egg, well-beaten
3 tsp. water
⅓ cup evaporated milk
½ cup melted butter, cooled

Preheat oven to 325°F. Place apples in a 9-inch round, well-buttered baking dish. Sprinkle ½ cup sugar and cinnamon over the apples. Next sprinkle the walnuts over the apples. In a mixing bowl, sift together the flour, ¾ cup sugar, baking powder, and salt. Set it aside. In another bowl, combine the egg, water, evaporated milk, and melted butter. Add the egg mixture all at once to the flour mixture. Mix until smooth. Pour the batter over the apples. Bake for about 1 hour (or until golden) in a 325°F oven.

Apple Pineapple Bread

Pam Allen, Allenhalm Farm, So. Hero, Vt.

3 cups flour	2 cups sugar
2 tsp. baking soda	¾ cup oil
½ tsp. salt	2 tsp. vanilla
½ tsp. baking powder	1 can (8 oz.) crushed pineapple
¾ cup chopped walnuts	2 cups shredded apple (or finely chopped)
1½ tsp. cinnamon	
3 eggs	

Grease and flour 2 loaf pans. Combine flour, baking soda, salt, baking powder, walnuts, and cinnamon. Set aside. In a large bowl, beat eggs lightly. Add sugar, oil, and vanilla. Beat until creamy. Stir in pineapple with juice and apples. Add dry ingredients, stirring until just moistened. Bake at 350°F for 1 hour. This bread freezes well.

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Caramel Pumpkin Rolls

Trisha Ellis, Franklin Vt.

5 to 5½ cups flour (half whole wheat adds a nice touch)	2 pkgs. fast rising yeast
½ cup sugar	1¼ cup milk
1½ tsp. salt	1 cup canned pumpkin
	½ cup butter

In a large bowl, mix together dry ingredients. Warm milk in microwave for 1 to 2 minutes until very warm but not boiling, stir in pumpkin and butter (let mixture cool to around 110°F before adding to flour mixture). Mix liquid ingredients into dry, and knead to form a smooth, soft dough. Cover and let rise until doubled in size. In a large bowl, **stir together:**

1½ cups flour	
1 cup firmly packed brown sugar	¾ cup softened butter, until mixture forms small crumbs. Set aside for now.
1 tsp. pumpkin pie spice, cut in with a pastry blender	

Take 4 pkgs. of chocolate covered caramel candies (such as Rollo®) and cut each candy into at least 4 pieces (it works best if they are frozen a little first). Roll out dough into a large rectangle about ¾-inch thick. Sprinkle all except ¾ cup of the crumb mixture onto the dough, and top with the candies. Roll up like a jelly roll, secure the edge firmly, and slice into approximately 1½-inch slices. Place slices onto 9-inch greased baking sheets, and sprinkle with the reserved crumb topping. Let rise in a warm place for about half an hour. Bake in a preheated 350°F oven for about 20 to 30 minutes, until golden brown. Let cool and glaze with a mixture of icing sugar and water and/or use caramel ice cream topping.

Apple-Ham Hawaiian
Gladys Clarke, Milton, Vt.

1½ cups, pared, cored and diced apples
½ small green pepper, cut in strips
1 large clove garlic, minced
2 tsp. curry powder
3 Tbsp. butter
1 can (10.75 oz) cream of celery soup

⅓ to ½ cup pineapple juice
1½ cups cubed cooked ham
½ cup pineapple chunks
Cooked rice
Toasted slivered almonds

In a saucepan, cook apples, green pepper, garlic, and curry powder in butter until apples and green pepper are tender. Stir in celery soup, water, ham, and pineapple. Heat, stirring occasionally. Serve with rice; garnish with toasted slivered almonds. Yield: 4 to 6 servings.

Apple Delight Pudding
Virginia Elms, No. Haverhill, N.H.

6 apples, peeled, cored, and sliced
1 cup sugar, divided
1 cup sifted flour
1 tsp. baking powder
1 egg, beaten

1 tsp. nutmeg
1 tsp. cinnamon
2 Tbsp. butter
Juice of ½ lemon
¼ cup ice water

Sift together sugar, flour, baking powder, nutmeg, and cinnamon, reserving 2 Tbsp. Put apples in well buttered 8x8x2-inch baking dish. Add sifted ingredients to beaten egg, will be crumbly, and place over apples. On top sprinkle 2 Tbsp. reserved sugar/flour mixture. Dot with 2 Tbsp. butter. Mix ¼ cup ice water with lemon juice and pour over top. Bake at 350°F for 30 to 35 minutes.

Cinnamon Apple Dumplings
Christine Angelillo, Northfield, Vt.

2 cups sifted flour
1 tsp. salt
⅔ cup shortening
5 or 6 Tbsp. cold water
8 small to medium sized cooking apples

¾ cup sugar
1 tsp. cinnamon
¼ tsp. butter
Milk

Sift the flour and teaspoon of salt into a bowl. Cut in half the shortening with two knives or a pastry blender, until the mixture is as fine as cornmeal; cut in remaining shortening until the size of small peas. Stir in just enough cold water with a fork to bind the crumbs together. Dough will ball and follow a fork around the bowl. Turn out on floured board and portion dough into eight equal pieces. Roll out each piece of dough to a 7-inch square. Peel and core the apples and place one in the center of each square of dough. Spoon combined sugar and cinnamon into apple hollows and dot with butter. Bring points of dough over the apples and crimp edges together to seal. Set in baking pan and brush dumplings with milk. Bake in a quick oven at 400°F for 45 minutes or until apples are tender and pastry is brown. Serve with ice cream (optional). Yield: 8 servings.

Fresh Apple Cake with Caramel Frosting

Patty Morley, Colchester, Vt.

2 ½ cups flour	¼ tsp. nutmeg
2 cups sugar	4 cups chopped apples, peeled
2 tsp. baking soda	½ cup soft shortening
¾ tsp. salt	½ cup chopped walnuts
1 tsp. cinnamon	2 eggs
¼ tsp. cloves	Caramel frosting (see recipe below)

Combine flour, sugar, soda, salt, cinnamon, cloves, and nutmeg in large mixing bowl. Mix until well blended, 3 to 4 minutes. Add apples, shortening, nuts, and eggs. Beat at medium speed until well blended. Pour into a greased and floured 9x13-inch pan. Bake in preheated 325°F oven for 45 minutes, or until cake springs back when touched (if using Bundt pan, bake 15 minutes longer). Cool completely on wire rack. Frost in pan with **caramel frosting**:

⅓ cup butter	3 Tbsp. milk
½ cup firmly packed brown sugar	1 ½ cups sifted confectioner's sugar (about)
Dash salt	¼ tsp. vanilla

Melt butter in small saucepan. Add brown sugar and salt. Stir over medium heat until sugar melts. Add milk and bring to a boil. Pour into mixing bowl and cool for 10 minutes. Add confectioner's sugar and vanilla. Beat to spreading consistency, adding additional confectioner's sugar, if necessary. Spread on fresh apple cake.

Baked Apple Squares

Ruth Deth, East Burke, Vt.

Beat together until light colored:

3 eggs	1¾ cups sugar
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Sift together and add to creamed mixture:

2 cups flour	1 tsp. cinnamon
1 tsp. baking powder	½ tsp salt

Add and mix well:

1 cup cooking oil	1 tsp. vanilla
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Fold in:

2 cups thinly slices apples	1 cup chopped nuts or dried fruit (optional)
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Spread into a greased 9x13-inch pan. Bake at 350°F for 40 minutes. Serve warm.

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