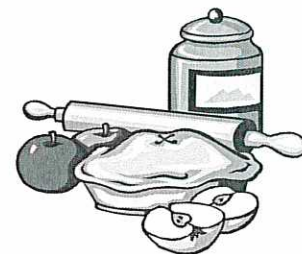




Apple Dessert & Pie Recipes

from the



Apple Pie Recipes

Recipe for Apple Crumb Pie

From Shelley Edwards, Chesterfield, MO



Ingredients:

| | |
|--|-----------------|
| 1 (9 inch) single-crust pie pastry, baked | 1 tsp. cinnamon |
| 5 or 6 large Granny Smith apples, peeled, cored, sliced | 3/4 cup flour |
| 1 cup sugar, divided | 1/3 cup butter |
| 2 tsp. cornstarch | Crumb Topping |

Preheat oven to 400°.

In bowl, mix 1/2 cup sugar, cornstarch and cinnamon. Toss with apples. Mound into prebaked pie crust. Mix together remaining 1/2 cup sugar and flour. Cut in butter until crumbly. Sprinkle topping over apples. Bake in preheated oven 40 to 50 minutes. This pie is best served warm or rewarmed the day it is made.

Recipe for Sour Cream Apple Pie

From Lisa Nichols, Defiance, MO



Ingredients:

| | |
|---------------------------------|--------------------------|
| Unbaked single-crust pie pastry | 5 or 6 apples, grated |
| 1 cup (8 oz.) sour cream | 1 cup brown sugar |
| 1 egg | 2 tbsp. cinnamon |
| 1 tsp. vanilla | 1 cup flour |
| 3 tsp. flour | 1/2 cup (1 stick) butter |
| 1 cup granulated sugar | Topping |

Preheat oven to 350°.

In large bowl, combine sour cream with egg, vanilla, 3 teaspoons flour and granulated sugar. Add grated apples. Pour sour cream-apple mixture into pie crust. Bake in preheated oven about 20 minutes.

In bowl, combine brown sugar, cinnamon and 1 cup flour. Mix with butter until crumbly. Add to top of partially baked pie. Bake 20 minutes or until brown.

Recipe for YiaYia's Apple Pie

From Kathryn Sansone, Huntleigh, MO



Ingredients:

| | | |
|------------------------------|--------------------------|-------------------------------------|
| <u>Crust:</u> | <u>Filling:</u> | |
| 2 cups flour | 6 or 7 medium Golden | Pinch each of salt |
| 1 cup shortening (Crisco) | Delicious apples, sliced | and nutmeg |
| 1/2 tsp. salt | 1 cup sugar | 2 tbsp. margarine, cut in chunks |
| 1/2 cup cold water | 2 tbsp. flour | Cinnamon-sugar |
| | 1 tsp. cinnamon | |

Crust: Using fork, mix together flour, shortening and salt. Slowly add cold water until dough holds together. Dough will be sticky. Cover and refrigerate overnight.

Filling and baking: Preheat oven to 400°. Coat pie pan with cooking spray. Roll room-temperature pastry, half at a time, into circle. Lay one circle in bottom of prepared pan.

Mix together apples, sugar, flour, cinnamon, salt and nutmeg. Lay in crust. Drop margarine around apples. Lay second pastry on top. Pinch edges and, using fork, puncture top crust periodically.

Bake pie in preheated oven for 50 minutes.

Apple Dessert Recipes

Recipe for Fresh Apple Cake

From Emily Bailey, Wildwood, MO



Ingredients:

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|-------------------------------------|-----------------------------|-----------------|
| 1-1/2 cups oil, canola suggested | 3 cups chopped apples | 1 tsp. salt |
| 2 cups sugar | 1 cup walnuts or other nuts | 1 tsp. cinnamon |
| 2 eggs | 3 cups flour | 2 tsp. vanilla |
| | 1 tsp. baking soda | |

Preheat oven to 300°. Grease and flour fluted tube pan.

Mix together oil, sugar and eggs. In second bowl, combine apples, walnuts, flour, baking soda, salt, cinnamon and vanilla. Combine both mixtures. Pour into prepared pan. Bake in preheated oven 50 to 60 minutes until toothpick comes out clean from center.

Recipe for Honey Apple Cake

From Sharon Copeland, Florissant, MO



Ingredients:

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|------------------------|---|
| 1-1/4 cups flour | 1/2 cup (1 stick) butter, softened |
| 1/4 cup brown sugar | 2 eggs |
| 1 tsp. baking soda | 1/2 cup honey |
| 1 tsp. apple pie spice | 2 apples, coarsely chopped (about 2 cups) |
| 1/2 tsp. salt | 1 cup raisins |
| | Pecan halves |

Preheat oven to 350°. Coat 9-inch square baking pan with cooking spray.

Combine flour, brown sugar, baking soda, apple pie spice, salt and butter. Beat on low speed of mixer until crumbs form.

Combine eggs and honey. Add to crumb mixture. Beat until fluffy. Fold in apples and raisins. Spread into prepared pan. Decorate with pecan halves.

Bake in preheated oven 40 to 45 minutes.

Recipe for Apple-Pumpkin Bread

From Amanda Markel, Belleville, IL



Ingredients:

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|--------------------|---|
| 3 cups flour | 1 can (16 oz.) pumpkin |
| 2 tsp. cinnamon | 4 eggs |
| 2 tsp. baking soda | 1 cup oil (or applesauce, for optimal apple flavor) |
| 1-1/2 tsp. salt | 1/2 cup apple juice, cider or water |
| 3 cups sugar | 1 large baking apple, peeled, cored, diced |

Preheat oven to 350°. Grease and flour two 9-by-5-inch loaf pans.

In large bowl, combine flour, cinnamon, baking soda and salt. In large mixer bowl, beat sugar, pumpkin, eggs, oil and apple juice until just blended. Add pumpkin mixture to flour mixture. Stir just until moistened. Fold in apples. Spoon batter into prepared loaf pans.

Bake in preheated oven 65 to 70 minutes until wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes, then remove from pans and cool loaves completely on wire racks.

Recipe for Salted Caramel Apple Pie Bars

From Kayla Miller, South St. Louis, MO



Ingredients:

Salted Caramel:

1 cup sugar
6 tbsp. butter, cut in 6 pieces
1/2 cup heavy cream
2 tsp. flaky sea salt,
such as Maldon

Shortbread:

1-1/2 cups (3 sticks) unsalted butter,
at room temperature
1-1/2 cups sugar
1-1/2 tbsp. vanilla
3/4 tsp. salt
3 cups flour

Filling:

2 Granny Smith apples, peeled, cored, thinly sliced
Juice of 1/2 lemon
1/2 tsp. cinnamon
3/4 cup Salted Caramel

Salted Caramel: In medium saucepan, cook 1 cup sugar over medium heat until sugar is dissolved and turns amber in color, stirring often with nonstick spatula. This takes about 10 minutes. Add butter and cook 2 to 3 minutes until completely melted. Add heavy cream. Boil 1 minute. Remove from heat and add salt. Cool completely. Makes about 1 cup Salted Caramel.

Shortbread: Preheat oven to 325°. Line 13-by-9-inch baking dish with aluminum foil and lightly coat with cooking spray. Using mixer, beat butter and sugar on medium speed about 2 minutes until light and fluffy. Add vanilla and salt, mixing until incorporated. With mixer on low speed, slowly add flour and mix just until combined. Press two-thirds of dough into prepared baking dish. Refrigerate remaining one-third dough. Bake crust in preheated oven 15 to 20 minutes until edges begin to lightly brown. Let pan cool on wire rack while preparing filling, but leave oven heated.

Filling: In bowl, toss together apples, lemon juice and cinnamon. Pour 3/4 cup Salted Caramel (reserve 1/4 cup for serving or other use) over baked crust, spreading evenly. Sprinkle with extra sea salt, if desired. Layer apples on top, overlapping as needed. Crumble reserved, chilled shortbread dough evenly over apples. Bake 30 to 35 minutes until top is lightly browned and caramel is bubbling. Broil a few minutes just until top is golden brown, watch carefully to avoid burning. Let cool completely in pan before removing. Cut into 24 bars.

Recipe for Chunky Apple Cake with Butterscotch Sauce

From Lisa Rapp, South St. Louis County, MO



Ingredients:

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|------------------------------------|-------------------------------------|
| 1/2 cup (1 stick) butter, softened | 1 tsp. nutmeg |
| 2 cups granulated sugar | 1/2 tsp. salt |
| 1/2 tsp. vanilla | 1/2 tsp. baking soda |
| 2 eggs | 6 cups chopped, peeled, tart apples |
| 2 cups flour | 1/2 cup packed brown sugar |
| 1-1/2 tsp. cinnamon | 1/4 cup (1/2 stick) butter, cubed |
| | 1/2 cup heavy whipping cream |

Preheat oven to 350°. Grease 13-by-9-inch baking pan.

In large bowl, cream softened butter, granulated sugar and vanilla. Add eggs, one at a time, beating well after each addition. In separate bowl, combine flour, cinnamon, nutmeg, salt and baking soda. Gradually add to creamed mixture and mix well. Batter will be stiff. Stir in apples until well combined.

Spread into prepared pan. Bake in preheated oven 40 to 45 minutes until top is lightly browned and springs back when lightly touched. Cool 30 minutes before serving.

In small saucepan, combine brown sugar and cubed butter. Cook over medium heat until butter is melted. Gradually add cream. Stirring constantly, bring to slow boil over medium heat. Remove from heat. Serve with cake.

Yields 12 to 14 servings.