



Apple Dessert & Pie Recipes from the

36th Annual Builders
Home & Remodeling Show



Desserts

Recipe for **Apple Pie Cake**
 From **Sonya Hall, Florissant, MO**



Ingredients:
 ½ cup unsalted butter (at room temperature)
 2 cups gently packed, light brown sugar
 1 cup (full fat) sour cream
 1 tsp. baking soda
 ¼ tsp. nutmeg
 ¼ tsp. ground ginger
 ½ tsp. cloves
 ½ tsp. allspice
 1 tsp. cinnamon
 2 cups flour
 3 eggs
 Filling
 Cinnamon-Cream Cheese Frosting

Position rack in center and preheat oven to 350°. Coat two (9 inches each) cake pans with nonstick cooking spray, line with parchment paper, then spray again. Using mixer at high speed, beat butter 1 minute. Slowly add brown sugar, then beat on high 3 minutes. Add sour cream and beat 2 minutes longer. In large bowl, use whisk to fully blend baking soda, nutmeg, ginger, cloves, allspice, cinnamon and flour. Add to sugar mixture. Mix on medium speed just until well blended. Divide batter between prepared cake pans. Bake in preheated oven 30 to 35 minutes. When golden brown, insert toothpick in center to be certain it is done. If cake deflates, return it to oven and bake until center levels out. While cakes cool, prepare Filling. Spread warm Filling over bottom cake layer, shaping edges as needed. Top with second cake layer. Using mixer on medium-high speed, prepare Cinnamon-Cream Cheese Frosting. Frost cake, then decorate as desired.

Filling: Using heavy saucepan over low heat, cook 3 pounds apples (Gala or Pink Lady suggested) 35 to 45 minutes, stirring occasionally, until apples are just tender. Add 1 tablespoon butter, 4 tablespoons granulated sugar, ½ teaspoon cinnamon, 1/8 teaspoon nutmeg and pinch of salt. Cook over medium heat 15 minutes, stirring occasionally, until apples are very tender and most juices disappear (they should be thick, not watery). Add 2/3 cup light brown sugar and stir to combine. Chop apples, still in saucepan, into small pieces (dough-cutting tool recommended).

Cinnamon-Cream Cheese Frosting: Using electric mixer on medium-high speed, beat 1 cup (2 sticks) unsalted butter (at room temperature) 2 to 3 minutes until fluffy. Add 1 package (8 ounces) cream cheese (at room temperature), 2-1/2 teaspoons vanilla and pinch of salt. Beat 2 minutes longer, scraping side of bowl as needed. Using mixer on low speed, gradually add 4 cups confectioner's sugar. Mix, scraping side of bowl as needed, until smooth. Add 1-1/2 teaspoons cinnamon. Mix to incorporate, then on medium-high speed, beat 1 to 2 minutes longer until light and fluffy.

Recipe for **Easy-Do Ebleskiver (Pancake Puffs)**
 From **Martha Kay Larsen, Ballwin, MO**



Ingredients:
 1 pkg. (2-layer size) yellow cake mix
 ½ cup flour
 2 cups water, apple juice or combination
 2 eggs
 Butter
 Granny Smith apples, cut in small chunks
 Confectioner's sugar or frosting

Combine cake mix with flour. Using low speed of mixer, blend with water and eggs. Increase mixer speed to medium and beat 2 minutes. Cook by method of choice. Place finished puff on paper towel and sprinkle with confectioner's sugar or drizzle with frosting made by combining confectioner's sugar with apple juice.

Ebleskiver pan: Heat pan slightly. In each cup, place small amount of butter to heat, then fill two-thirds full with batter and add chunk of apple. Cook until bubbly and, using fork, turn to cook other side.

Cake-pop or doughnut hole maker: Preheat maker as directed. Generously brush upper and lower cups with oil or butter, reapplying as needed. Using spoon or small scoop, place 1 heaping tablespoon batter in each cup and add apple chunk to batter. Cook 5 to 6 minutes. Remove immediately.

Muffin cups: Grease or line muffin cups with paper liners. Bake remaining batter centered with apple chunk in preheated 350° oven – mini muffins about 10 minutes or regular-size muffins 15 to 20 minutes until puffed and golden.

Recipe for **Dixie Cup's Apple-licious Applesauce Cake**
 From **Carole Marcum, Frontenac, MO**



Ingredients:
 1-1/2 cups flour (See Note)
 1 tsp. baking soda
 1 tsp. cloves
 1 tsp. cinnamon
 Pinch of kosher flake salt
 1 cup sugar
 1 egg
 ½ cup (1 stick) unsalted butter
 ½ cup shortening
 1 tsp. vanilla
 Homemade Applesauce (use 1-1/2 cups)
 1 cup Plumped Raisins
 Cinnamon sugar

Preheat oven to 350°. Grease and flour 13-by-9-inch baking pan. Using food processor, process flour, baking soda, cloves, cinnamon and salt. Set aside. Using separate clean bowl, process sugar and egg. Add butter and shortening. Process again just until smooth. Add vanilla, cooled Plumped Raisins and Homemade Applesauce. Process briefly just to mix. Add flour mixture. Barely pulse just to mix. Spread batter in prepared pan and sprinkle with light mixture of granulated sugar and cinnamon. Bake in preheated oven about 35 minutes until done in center.

Note: Flour preferred is White Lily and spices are from Penzey's.
Homemade Applesauce: Peel and cut 12 Golden Delicious apples in small pieces. Cook with 1/2 teaspoon fresh lemon juice in small amount of water over medium heat about 20 minutes until tender. Add 1/2 to 1 cup granulated sugar (to preferred sweetness), ¼ teaspoon cinnamon, 1/8 teaspoon salt, 1/8 teaspoon East Indies ground nutmeg and 1/8 teaspoon West Indies ground nutmeg. Mash, if necessary, until almost smooth but somewhat chunky.

Plumped Raisins: In small saucepan, boil 1 cup dark raisins in 1 cup water 5 minutes. Drain and cool.

Recipe for **Apple Raisin Bars**
 From **Gloria Trentler, St. Ann, MO**



Ingredients:
 2 cups flour
 2 tsp. baking powder
 1-1/2 tsp. cinnamon
 2 cups packed light brown sugar
 2 eggs
 ½ cup (1 stick) butter or margarine, softened
 1 tsp. vanilla
 1-1/2 cups diced apples
 ¼ cup raisins

Preheat oven to 350°. Coat 13-by-9-inch baking pan with nonstick cooking spray. In bowl, combine flour, baking powder and cinnamon. In second large bowl, using electric mixer on medium speed, blend together brown sugar, eggs, butter and vanilla until smooth. Reduce speed to low and add flour mixture. Mix until just incorporated. Stir in apples and raisins. Spread in prepared pan. Bake in preheated oven 30 to 35 minutes until toothpick inserted in center comes out clean. Cool completely before cutting in bars.

Optional: Liberally sprinkle coarse sugar over batter before baking. Or, while bars are still warm, spread thin confectioner's sugar glaze on top.

Recipe for **Apple Cake Delight**
 From **Mavis Thurman, South St. Louis County, MO**



Ingredients:
 1-1/2 cups sugar
 3 eggs
 1 tsp. vanilla
 2 tsp. baking soda
 1/4 tsp. salt
 2 tsp. cinnamon
 2 cups flour
 1/2 cup oil
 4 cups diced Granny Smith apples
 2/3 cup chopped walnuts
 1/2 cup raisins
 Frosting

Preheat oven to 350°. Grease 13-by-9-inch baking pan. Mix sugar and eggs until creamy. Stir in vanilla. In separate bowl, mix together baking soda, salt, cinnamon and flour. Alternately mix dry ingredients and oil into sugar mixture. Stir in apples, walnuts and raisins. Mixture will be thick. Pour into prepared pan. Bake in pre-heated oven 45 minutes. Cool before covering with Frosting.

Frosting: Mix together 1-1/2 packages (3 ounces each) cream cheese, 3/4 cup (1-1/2 sticks) butter and 1 teaspoon vanilla until creamy. Mix in 3 cups confectioner's sugar until smooth and well combined.

Recipe for **Easy Salted Caramel Apple Topping**

From **Cheryl Verde, Clayton, MO**



Ingredients:

3 cups peeled, cored, chopped apples	1/2 cup caramel syrup (Hershey's preferred)
2 tsp. fresh lemon juice	
1/4 cup (1/2 stick) butter	1 tsp. sea salt
1 cup pecans, coarsely chopped	1 tbsp. cornstarch
1/2 cup apple juice	1 tbsp. water
1/2 cup golden brown sugar	1/4 cup bourbon
1/2 tsp. cinnamon	

Toss apples with lemon juice to prevent browning. Set aside. In large skillet over medium heat, melt butter. Add pecans and stir 1 minute. Add apple juice, brown sugar, cinnamon, caramel syrup, sea salt and apples. Combine cornstarch with water and add to skillet. Stir. Simmer over low heat, covered, several minutes until thickened. Remove skillet from heat and stir in bourbon. Simmer 5 minutes. Let cool. Serve over ice cream and/or pound cake. Refrigerate leftovers.

Recipe for **Apple-of-Your-Eye Cheesecake**

From **Rose Marie Worthey, St. Peters, MO**



Ingredients:

1 cup graham cracker crumbs	3 eggs
3 tbsp. plus 1 cup sugar, divided	1/4 tsp. vanilla
1 tsp. cinnamon, divided	2-1/2 cups peeled, chopped apples
1/4 cup (1/2 stick) butter, melted	1 tbsp. lemon juice
2 tbsp. finely chopped pecans	6 tbsp. caramel ice cream topping
3 pkg. (8 oz. each) cream cheese, softened	Sweetened whipped cream
	2 tbsp. chopped pecans

Preheat oven to 350°. Lightly grease 9-inch springform pan. Combine graham cracker crumbs, 3 tablespoons sugar, 1/2 teaspoon cinnamon, melted butter and finely chopped pecans. Press into bottom of prepared pan. Place pan on baking sheet and bake in preheated oven 10 minutes. Let cool. In bowl, beat cream cheese and 1/4 cup sugar until smooth. Add eggs. Beat on low speed of mixer just until combined. Stir in vanilla. Pour over crust. Toss apples with lemon juice, remaining 1/4 cup sugar and 1/2 teaspoon cinnamon. Spoon over cheese filling. On baking sheet, bake 55 to 60 minutes until center is almost set. Cool on wire rack 10 minutes. Carefully run knife around edge to loosen from pan. Drizzle with 4 tablespoons caramel topping. Cool 1 hour, then refrigerate overnight. Remove side of pan. Just before serving, garnish with whipped cream and sprinkle with chopped pecans. Refrigerate leftovers.

Pies

Recipe for **Surprise Apple Pie**

From **Deidre Daniels, Chesterfield, MO**



Ingredients:

Unbaked pastry for single-crust pie	Pinch of salt
6 long (double-square) graham crackers, rolled into medium- fine crumbs	3 cups peeled, chopped apples
3/4 cup granulated sugar	1 tbsp. lemon juice
3 tbsp. brown sugar	2 tbsp. butter, chopped in small pieces
1 tbsp. flour	6 tbsp. caramel topping (Smuckers preferred)
1 tsp. cinnamon	Crumb Topping

Preheat oven to 350°. Line 9-inch pie pan with unbaked pastry. Sprinkle graham crackers on top and gently spread evenly over it. For filling, combine in bowl both granulated and brown sugar, flour, cinnamon and salt. Stir in apples and lemon juice. Add caramel topping. Mix well to coat everything. Spoon mixture into pie shell. Dot with butter. Sprinkle Crumb Topping over apple mixture. Bake in preheated oven 45 minutes or until crumbs and crust are golden brown. **Crunch Crumb Topping:** In bowl, mix 3 tablespoons flour, 1 tablespoon granulated sugar and pinch of salt. Cut in 1 tablespoon butter (at room temperature) until crumbly. Roll 6 long graham crackers into medium fine crumbs and add to mixture.

Recipe for **Mile-High Caramel Apple Pie**

From **Terri Pipes, Ferguson, MO**



Ingredients:

1/3 cup butter, melted	2 tbsp. flour
1 tsp. cinnamon	1/2 tsp. salt
4 lb. cooking apples (Fuji or Granny Smith suggested), cored, sliced 1/4-inch thick (about 12 cups)	1/2 cup Heath Bits o' Brickle
Oat Pastry	1 egg, lightly beaten
1/2 cup packed brown sugar	1 tbsp. water
	1 jar (12 oz.) caramel ice cream topping

Preheat oven to 475°. In very large bowl, combine butter and cinnamon. Add apples. Toss gently until coated. Spread fruit evenly in large roasting pan lined with aluminum foil. Roast in preheated oven 10 to 15 minutes, tossing once at half the time, until apples begin to brown on edges. Cool apples in pan. Reduce heat to 375°. Line 9-inch pie plate with half the prepared pastry. In very large bowl, stir together brown sugar, flour and salt. Add apples with juices. Stir to coat. Add brickle bits. Mix well. Transfer to pastry-lined pan. Top with remaining pastry and trim 1/2 inch beyond edge. Fold top edge under bottom; crimp edges. Brush top with mixture of egg and water. Cover edge with aluminum foil to avoid over-browning. Place foil-lined baking sheet on bottom shelf of oven. Bake pie on middle shelf 30 minutes. Remove foil from crust. Bake 35 to 45 minutes longer until top is golden and filling is bubbly. Remove to wire rack. While warm, drizzle with some caramel topping, reserving remainder to serve over cooled pie. **Oat Pastry:** In medium bowl, stir together 2 cups flour, 1/2 cup quick-cooking oats and 1 teaspoon salt. Using pastry blender, cut in 2/3 cup butter-flavored shortening until pea-size crumbs form. Sprinkle one part of mixture with 1 tablespoon water and gently toss, using fork; push moistened dough to side. Repeat, using 1 tablespoon water at a time, until all dough is moistened. Divide in half and form each into ball. On lightly floured surface, flatten one dough ball. Roll from center to edge into 12-inch circle. To transfer, wrap around rolling pin, then roll into pan, being careful to avoid stretching. For top pastry, roll remaining dough into 14-inch circle and cut slits to allow steam to escape.

Recipe for **Dimovitz Caramel Apple Pecan Pie**

From **Cari Dimovitz, Manchester, MO**



Ingredients:

7 cups sliced, peeled tart apples	1 tbsp. cornstarch
1 tsp. lemon juice	1/2 cup caramel ice cream topping (at room temperature), divided
1-1/4 tsp. vanilla	Unbaked pastry for single-crust pie
3/4 cups chopped pecans	3 tbsp. butter, melted
1/3 cup packed brown sugar	Streusel Topping
3 tbsp. granulated sugar	1/4 cup additional caramel topping
4-1/2 tsp. cinnamon	

Preheat oven to 350°. In large bowl, toss apples with lemon juice and vanilla. In separate bowl, combine pecans, brown and granulated sugar, cinnamon and cornstarch. Toss with apple mixture until coated. Pour 1/4 cup caramel topping over bottom of unbaked pastry. Top with apple mixture; shell will be full. Drizzle with melted butter. Sprinkle Streusel topping over filling. Bake in preheated oven 55 to 65 minutes until filling is bubbly and topping is browned. Immediately drizzle with remaining 1/4 cup caramel topping. Cool on wire rack. **Streusel Topping:** In small bowl, combine 3/4 cup flour, 2/3 cup chopped pecans and 1/4 cup granulated sugar. Cut in 6 tablespoons cold butter until mixture resembles coarse crumbs.

Recipe for **Apple Pie - in the Bag**

From **Krim Williams, University City, MO**



Ingredients:

4 large or 6 medium apples	1/2 cup (1 stick) butter or margarine
1 cup granulated sugar, divided	Cinnamon
3 tbsp. plus 1/2 cup flour	Regular-size, ready-made oven baking bag
Unbaked pastry for single-crust pie	

Preheat oven to 375°. Peel and slice apples into large bowl of salted water. Meanwhile, combine 1/2 cup sugar and 3 tablespoons flour. Drain apples and toss with sugar-flour mixture. Mix together remaining 1/2 cup sugar and 1/2 cup flour. Cut in butter until mixture forms coarse crumbs. Pour into center of pie; do not spread. Place in baking bag. Fold over edge once and secure center with paper clip, but leave edges loose to vent some steam. Bake in preheated oven 55 to 60 minutes. Carefully remove pie immediately from bag. Sprinkle lightly with cinnamon. Let cool. **Note:** Recipe adapted from Brown Bag Apple Pie; it used to be common to bake a pie in a paper bag, a practice the U.S. Department of Agriculture warns against for cooking because the bag is not sanitary, may cause a fire and can emit toxic fumes.

Recipe for **Honey Nut Apple Pie**

From **Maria Martinez-BonDurant, Chesterfield, MO**



Ingredients:

2 1/2 to 3 lb. Honeycrisp apples, peeled, sliced	1/2 cup toasted, sliced almonds, if desired
1/4 cup organic honey	1/2 tsp. cinnamon
3 tbsp. almond flour	Unbaked pastry for double-crust pie

Preheat oven to 400°. Peel and slice apples. Mix apples with honey, flour, cinnamon and almonds. Place one unbaked pastry in deep-dish pie plate. Add apple mixture. Top with remaining pie pastry. Seal crust edges together and poke 5 slits in crust. Bake in preheated oven 50 to 60 minutes. Place on rack to cool completely to let natural juices from baked apples and honey thicken.