

DUTCH OVEN APPLE CRISP

COOK TIME: 55-60 MINUTES

SERVES 8

SUBMITTED BY: LYNDSEY KRAMER

Ingredients:

6 cups apples (peeled & chopped)

2 tsp lemon juice

1/2 cup sugar

1/4 cup all purpose flour

1 tsp cinnamon

OAT TOPPING

1/2 cup all purpose flour

1/2 cup brown sugar

1/2 cup large flake rolled oats

1 tsp cinnamon

1/8 tsp salt

1/2 cup butter (room temp)

Directions:

Preheat oven to 350°F (175°C) Place chopped apples directly into Dutch oven. Add Lemon juice, sugar, flour, and cinnamon. Stir together. Set aside

Next make oat topping. Combine flour, brown sugar, oats, cinnamon and salt in a bowl. Stir well. Add butter to the oat mixture. mix together well. Scatter oat topping evenly in chunks over the apples in the Dutch oven. With lid off bake until top is golden brown. About 55-60 min. Cool the apple crisp and serve with ice cream or whipped cream.

APPLE SAUCE

SUBMITTED BY: JESSICA DEWANE

Ingredients:

4 apples (peeled & cored)
2 tsp cinnamon
1/2 cup water
6 tbsp brown sugar

Directions:

Place apples in saucepan over medium- low heat.
Sprinkle cinnamon over apples. add water. Cook
until soft and mushy. stir in brown sugar

RAW APPLE CAKE

COOK TIME: 45-60 MINUTES

SERVES 8

Submitted by: Holly Brovont

Ingredients:

3 large apples (4 cups) grated or
chopped with chopper

2 eggs

1/2 cup oil

2 cup sugar

2 cups flour

1 ½ tsp cinnamon

1 tsp nutmeg

2 tsp baking soda

1/2 tsp salt

1 cup chopped nuts (optional)

Directions:

Grate apples And stir in eggs, mix well. Add other ingredients in order and stir. Bake at 350° for 45 minutes to one hour. 9x13 or 2 8" rounds for gifts. Serve with whipped cream or ice cream

APPLE CRESCENT DUMPLINGS

COOK TIME: 33-36 MIN.

SUBMITTED BY: KELLEY FISHER

SERVES 16

Ingredients:

2 granny smith apples (about 2 cups)

2 cans (8oz) refrigerated Pillsbury™ Original crescent rolls (8 ct)

3/4 cup butter, melted

1 cup packed brown sugar

1 tsp cinnamon

2/3 cup Sprite™ lemon-lime soft drink (from 20oz bottle)

Directions:

Heat oven to 350°. Spray 13 x 9" pan with cooking spray. Peel and core apples; cut into 16 slices.

Unroll dough separate into 16 triangles. Place one apple slice on shortest side of each dough triangle. Starting with the shortest side of the triangle, roll opposite point, wrapping dough around apple slice; arrange in pan. In medium bowl stir together, melted butter, brown sugar, and cinnamon. Pour mixture evenly over dumplings. Pour soft drink in center and along edges of pan. Do not pour on top of dumplings. Bake 33 to 36 minutes or until golden brown. Let stand 15 minutes.

SPICY APPLE CHUTNEY

COOK TIME: 30-35 MINUTES

SUBMITTED BY: KELLEY FISHER

Ingredients:

4 med. Apples peeled and diced
1 large Onion (finely chopped)
1/2 cup brown sugar
1/2 apple cider vinegar
1 tsp grated fresh ginger
2 cloves minced garlic
1 tsp red chili flakes (1/4 tsp mild)
1 tsp mustard seeds
½ tsp ground cinnamon
Salt to taste

Directions:

In a large sauce pan, combine the diced apples, chopped onion, brown sugar, apple cider vinegar, grated ginger, minced garlic, red chili flakes, mustard seeds, cinnamon, salt, and pepper. Bring the mixture to a boil over medium heat, then reduced to low and simmer for about 30 to 35 minutes stirring occasionally until the apples are soft and the chutney thickens. Remove from heat and allow the chutney to cool. Transfer to sterilized jars for storage. Serve alongside various cheeses and or as a flavorful topping for sandwiches. Enjoy!

BUTTERNUT SQUASH & APPLE SOUP

COOK TIME: 30-40 MINUTES

SUBMITTED BY: DENISE VICKERY

Ingredients:

2 tbsp unsalted butter
2 tbsp olive oil
4 cups chopped yellow onions
2 tbsp mild curry powder
5 pounds butternut squash
1 ½ pounds sweet apple
2 tsp freshly ground black pepper
2 cups water
2 cups apple cider or juice

Directions:

Warm the butter, olive oil, onions, and curry powder in a large stock pot uncovered over low heat for 15 to 20 minutes, until the onions are tender. stir occasionally, scraping the bottom of the pot. Peel the squash, cut in half, and remove the seeds. cut the squash into chunks. Peel, quarter and core the apples. Cut into chunks. Add the squash, apples, salt, pepper, and 2 cups to the pot. Bring to a boil cover and cook over low heat for 30 to 40 minutes, until the squash and apples are very soft. Process the soup through a food mill fitted with a large blade or puree it coarsely in a bowl of the food processor fitted with a steel blade. Pour the soup back into the pot. Add the apple cider or juice and enough water to make the soup the consistency you like; it should be slightly sweet and quite thick. Check the salt and pepper and serve hot.

OVERNIGHT CROCKPOT APPLE CINNAMON OATMEAL

COOK TIME: 8 HOURS

SUBMITTED BY: KRISTIN THOMPSON

SERVES: 6

Ingredients:

2 cups steel-cut oat

6 cups water

4 medium apples(peeled, cored,
diced)

½ cup pure Mable syrup or honey

2 tsp ground cinnamon

½ tsp ground nutmeg

½ tsp ground cinnamon

¼ tsp salt

1 tsp pure vanilla extract

Optional toppings:chopped
pecans, walnuts, dried cranberries,
drizzle of maple syrup
or honey, heavy cream

Directions:

Lightly grease the inside of a slow cooker with nonstick spray or a small amount of butter to prevent sticking.Combine oats, water, apples, maple syrup, cinnamon, nutmeg, allspice, salt, and vanilla extract directly in the slow cooker. Stir to combine.Cover and cook on low heat for 7-8 hours In the morning, stir the oatmeal well. The apples will be soft and the oats creamy. Serve hot with your favorite toppings such as nuts, dried fruit, or an extra drizzle of syrup.

RENICKER FAMILY APPLE CRISP

COOK TIME: 30-35 MINUTES
SERVES 8

SUBMITTED BY: RENEE RENICKER

Ingredients:

FILLING

2 cups of sugar
4 Tbsp of flour
½ tsp of cinnamon
12 cups sliced apples approx 9
med. apples

TOPPING

⅓ cup brown sugar not packed
1 cup of flour
1 cup rolled oats
1 ½ tsp cinnamon
1 ½ tsp nutmeg
1 cup melted butter

Directions:

Cook on stove until juices are clear. place in
greased 9x13

for topping blend ingredients until crumbly, spread
over filling.

Bake at 350° for 30 to 35 minutes until golden and
bubbly

JENNIFER'S GREEN SALAD

SUBMITTED BY: JENNIFER VISS

Ingredients:

Romain and/or Spring Mix
Apples (cut into bite size pieces)
Toasted almonds (chopped)
Grated Parmesan cheese

DRESSING:

½ cup olive oil
½ cup Nakano seasoned rice
vinegar
½ tsp grey poupon mustard
1 small garlic clove
¼ tsp pepper

Note: I often change up the fruit, nuts, and cheese depending on the season
Peaches
Pears
Fuyu persimmons
Dried cranberries
Goat cheese
Toasted Pecans

APPLE CRISP

COOK TIME: 45 MINUTES

SUBMITTED BY: SANDRA BEACHLER

Ingredients:

FILLING

½ cup sugar
2Tbsp flour
1/2 tsp salt
1 tsp cinnamon
8 cup sliced apples

TOPPING

1 cup rolled oats
1 cup brown sugar
1 cup flour
¼ tsp baking soda
¼ tsp baking powder
½ cup butter

Directions:

Mix flour, sugar, salt, and cinnamon together and toss with apples. Mix well and place into a greased 9x13 baking dish.

Topping:

Mix dry ingredients, then cut in butter to make crumbs. Put on top of apples. Bake at 375° for 45 minutes or until bubbly all the way through. Serve warm with vanilla ice cream.

This has been made for many a harvest party.
Always a winner!

APPLE PIE '63

COOK TIME: 35-45 MINUTES

SUBMITTED BY: TAMMY BALOS

SERVES 18

Ingredients:

CARAMEL SAUCE

28 unwrapped caramels

1/2 cup half and half or evaporated milk

CRUST

2 ½ cups flour

¼ cup sugar

1 ½ teaspoon salt

½ cup butter

¼ cup oil

1 egg beaten

APPLE FILLING

6 cups apples (peeled)

1 cup sugar

⅓ cup flour

1-2 grated lemon peel

2 tbsp lemon juice

TOPPING

8oz cream cheese, softened

⅓ cup sugar

1 egg

⅓ cup chopped nuts

Directions:

Heat oven to 375°F in small sauce pan combine caramels and half-and-half. Cook over low heat, stirring occasional until caramels are melted keep warm.

Lightly spoon flour into measuring cup level off. In large bowl, combine 2 1/2 cups flour, a 1/4 cup sugar and salt. With pastry blender or fork cut in butter until mixture resembles course crumbs. Add oil, water and eggs mix well. Press crust mixture evenly in bottom and up sides of un greased 15 x 10 x 1 baking pan.

In large bowl combine all apple filling ingredients toss slightly spoon into crust lined pan. Drizzle warm caramel sauce over apples. In small bowl combine all topping ingredients except nuts; beat until smooth. Spoon over apples, spreading lightly. Sprinkle with nuts bake at 375° for 35 to 45 minutes or until light golden brown, cool. Cut into square store in refrigerator.

APPLE MUFFINS

COOK TIME: 20-22 MINUTES

SERVES: 12

SUBMITTED BY: ASHLEY KEE

Ingredients:

MUFFINS

- 1 1/2 cups all-purpose flour or oat flour
- 1/2 cup protein powder vanilla
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/4 teaspoon salt
- 2 large eggs
- 3/4 cup cottage cheese blended
- 3/4 cup apple butter
- 1/4 cup maple syrup or coconut sugar
- 2 tablespoons melted butter or coconut oil
- 1 teaspoon vanilla extract

TOPPING

- 1 cup flour
- 1/2 cup brown sugar
- 1 teaspoon cinnamon
- Pinch of salt
- 6 tablespoons cold butter cubed
- 1 egg

Directions:

1. Preheat oven to 350°F and line a 12-cup muffin tin with liners.
2. In a medium bowl, whisk together flour, protein powder, baking powder, baking soda, cinnamon, nutmeg, and salt.
3. In another bowl, whisk eggs, cottage cheese, apple butter, maple syrup, melted butter, and vanilla.
4. Add dry ingredients to wet and stir until just combined. Do not overmix.
5. Divide batter evenly into muffin cups.
6. For streusel, mix flour, sugar, cinnamon, and salt. Cut in cold butter and egg with a fork or your fingers until large crumbs form. Sprinkle generously over muffin batter.
7. Bake 20-22 minutes, until golden and a toothpick comes out clean.
8. Cool slightly before serving.