

Apple Recipes

[The Best Apple Crisp](#)

Apple Layer:

4 cups peeled, cored and sliced apples

1/2 cup sugar (or to taste)

1/2 teaspoon cinnamon

1/2 teaspoon nutmeg

Gently mix the apples with the other ingredients and put in a 7" casserole dish

Topping

1/4 cup brown sugar

1/4 teaspoon salt

1/2 cup sifted flour

1/2 cup dry oatmeal

1/4 cup butter

1/2 cup chopped nuts

Mix the sugar, salt, flour and oatmeal in a bowl. Cut in the butter with a pastry blender, just until blended. Stir in the nuts and spread evenly over the apples. Bake 375 degrees for about 1/2 hour, or until apples are tender.

Chewy Apple Squares

1/2 cup oil

1 egg

1 cup sugar

1 1/4 cup flour

1/2 teaspoon baking soda

1/2 teaspoon baking powder

1/4 teaspoon salt

3/4 teaspoon cinnamon

1 3/4 cups apples peeled and diced

1/2 cup chopped walnuts

butterscotch or chocolate chips (optional)

Beat oil, sugar and eggs in large bowl. Sift dry ingredients and gradually add to sugar mixture. Stir in apples and nuts (and chips if adding). Spread into greased 8 x 8 inch pan. Bake 350 degrees until set - approximately 50 minutes.

[Apple/Pear Coffee Cake](#)

1 cup sugar

2 eggs

1/2 cup margarine

1 cup flour

1 teaspoon baking powder

1 teaspoon baking soda

1/2 teaspoon salt

1 cup sour cream or Greek yogurt

2 cups chopped apples

Cream together sugar and margarine, then add eggs and set aside. Sift dry ingredients. Add the dry ingredients, alternately with the sour cream or yogurt to the creamed mixture. Stir until blended. Spread into greased 8 or 9 inch square pan. Sprinkle on topping and bake 350 degrees about 45 minutes. **Topping:** *1/2 cup brown sugar; 2 Tablespoons butter; 1/4 cup chopped walnuts; 1/2 teaspoon cinnamon.*

[Canned Applesauce](#)

Apples quartered to fill a large pot 3/4 full

Sugar and cinnamon to taste (I used 1/2 cup sugar and 1 teaspoon cinnamon)

1 cup water or just enough to keep from sticking.

Quarter apples, treat with ascorbic acid or lemon juice in water. Once all the apples are prepared, place in a pot with the water and simmer over medium heat until tender (about 20 minutes.) Remove from heat and run apples through a food mill then return to the pot. Add sugar and cinnamon (if desired) and heat thoroughly. Carefully pour into sterilized jars, leaving about 1/2 inch head space before sealing. Place jars in a water bath canner that is almost at boiling. Bring to a rolling boil and process pints 20 minutes or quarts 25 minutes. Remove and cool.

[Apple Walnut Squares](#)

1/2 cup butter, softened

3/4 cup sugar

1 egg

3/4 cup flour

1/4 cup whole wheat flour

1/2 teaspoon baking powder

1/2 teaspoon cinnamon

1 cup diced apple

3/4 cup chopped walnuts

Cream butter and sugar. An easy way to soften butter if you don't have time to let it sit at room temperature, is to microwave on med-low power for about 20 seconds. Add the egg and beat. Sift dry ingredients and gradually add to the butter mixture. Stir in the chopped apples, then nuts. Spread into a greased 8 x 8 inch glass baking dish. Bake at 350 degrees for approximately 40 minutes.

Caramelized Apple Tart

Pastry

1 1/3 cups flour

1 Tablespoon sugar

4 Tablespoons chilled butter

1/4 teaspoon salt

about 1/4 cup cold water

Mix flour, sugar and salt then cut in butter with a pastry blender. Gradually add water just until you can form into a ball. Chill while you make filling

Filling

8 apples peeled and sliced

1/4 cup butter

1/2 cup sugar

1/2 teaspoon cinnamon

1/4 teaspoon nutmeg

Melt butter over medium high heat. Add apples and cook until caramelized, stirring so the apples do not stick to the pan. Add sugar and spices. Place apples into a greased tart pan. Cover with pastry dough. Place dessert on a cookie sheet and back at 350 degrees until crust begins to brown, about 30 minutes. Chill before cutting.

Crock Pot Spiced Apple Cider

10-12 apples, cored and quartered, not peeled

2 cinnamon sticks

dash nutmeg

1/4 teaspoon allspice

1/2 container frozen apple juice

1/4 cup brown sugar

Water

Add ingredients to medium crock pot, using enough water to fill. Cover and simmer all day. When ready, ladle and serve.