WPL Cookbook Club

Sweet and Savory Apples

Thank you to everyone who shared sweet and savory apply ideas this month by attending the meeting or sharing recipes! Below are the recipes we discussed. Enjoy!

Next Club Date:

October 22, 12 PM

Fall Pumpkins and Squash Recipes

Karen B.'s Apple Pie

I have made this recipe and froze apples in a pie plate. Baked pie was great and not mushy!

Ingredients

- 2 1/2 cups all-purpose flour
- 4 teaspoons sugar
- 1/4 teaspoon fine salt
- 14 tablespoons cold butter, diced
- 1 large egg, lightly beaten with 2 tablespoons cold water
- 2 tablespoons freshly squeezed lemon juice
- 3 pounds baking apples like Golden Delicious, Cortland, or Mutsu
- 2/3 cup sugar, plus more for sprinkling on the pie
- 1/4 cup unsalted butter
- 1/4 teaspoon ground cinnamon
- Generous pinch of ground nutmeg
- 1 large egg, lightly beaten

Preparation Steps

1. Make the dough by hand. In a medium bowl, whisk together the flour, sugar, and salt. Using your fingers, work the butter into the dry ingredients until it resembles yellow corn meal mixed with bean sized bits of butter. (If the flour/butter mixture gets warm, refrigerate it for 10 minutes before proceeding.) Add the egg and stir the dough together with a fork or by hand in the bowl. If the dough is dry, sprinkle up to a tablespoon more of cold water over the mixture.
2. Make the dough in a food processor. With the machine fitted with the metal blade, pulse the flour, sugar, and salt until combined. Add the butter and pulse until it resembles yellow corn meal mixed with bean size bits of butter, about 10 times. Add the egg and pulse 1 to 2 times; don't let the dough form into a ball in the machine. (If the dough is very dry add up to a tablespoon more of cold water.) Remove the bowl from the machine, remove the blade, and bring the dough together by hand.
3. Form the dough into a disk, wrap in plastic wrap and refrigerate until thoroughly chilled, at least 1 hour.
4. Make the filling. Put the lemon juice in a medium bowl. Peel, halve, and core the apples. Cut each half into 4 wedges. Toss the apple with the lemon juice. Add the sugar and toss to combine evenly.
5. In a large skillet, melt the butter over medium-high heat. Add the apples, and cook, stirring, until the sugar dissolves and the mixture begins to simmer, about 2 minutes. Cover, reduce heat to medium-low, and cook until the apples soften and release most of their juices, about 7 minutes.
6. Strain the apples in a colander over a medium bowl to catch all the juice. Shake the colander to get as much liquid as possible. Return the juices to the skillet, and simmer over medium heat until thickened and lightly caramelized, about 10 minutes.
7. In a medium bowl, toss the apples with the reduced juice and spices. Set aside to cool completely. (This filling can be made up to 2 days ahead and refrigerated or frozen for up to 6 months.)
8. Cut the dough in half. On a lightly floured surface, roll each half of dough into a disc about 11 to 12 inches wide. Layer the dough between pieces of parchment or wax paper on a baking sheet, and refrigerate for at least 10 minutes.
9. Place a rack in the lower third of the oven and preheat the oven to 375 degrees F.
10. Line the bottom of a 9-inch pie pan with one of the discs of dough, and trim it so it lays about 1/2 inch beyond the edge of the pan. Put the apple filling in the pan and mound it slightly in the center. Brush the top edges of the dough with the egg. Place the second disc of dough over the top. Fold the top layer of dough under the edge of the bottom layer and press the edges together to form a seal. Flute the edge as desired. Brush the surface of the dough with egg and then sprinkle with sugar. Pierce the top of the dough in several places to allow steam to escape while baking. Refrigerate for at least 15 minutes.
11. Bake the pie on a baking sheet until the crust is golden, about 50 minutes. Cool on a rack before serving. The pie keeps well at room temperature (covered) for 24 hours, or refrigerated for up to 4 days.

Karen B.'s Caramel Apple Dip

Ingredients

2 8 oz softened cream cheese bars
1 Jar caramel ice cream topping
Chopped peanuts

Directions

Mix 3/4 jar of topping with cream cheese. Spread in serving dish.
Spread remainder of topping over mixture.
Sprinkle peanuts over topping shortly before serving.

Susan's Glazed Apple Cake (Gedeckter Apfelkuchen)

Notes:
Dough needs to be refrigerated at least 1 hour and up to 24 hours.
Cake will keep at room temperature, covered lightly with plastic wrap, for 2-3 days.

Cake
300 grams all-purpose flour
150 grams granulated sugar (or less depending on how sweet your apples are)
1 tsp baking powder
Pinch of salt
150 grams (10 ½ tblsp) unsalted high-fat European-style butter, softened
1 egg, at room temperature
2 lbs 10 oz/1.2kg – about 6 large apples, peeled, cored, quartered
Juice of 1 lemon
1 tsp ground cinnamon
75 grams. (1/2 cup) raisins
60 ml (1/4 cup) water

Glaze
2 tsp freshly squeezed lemon juice
2 tsp water
75 grams (3/4 cup) confectioner's sugar

Tools
Scale for weighing ingredients
Large bowl
Pastry blender (or your hands)
Large pot for cooking apples
Peeler for apples
9" springform pan
Plastic wrap
Parchment paper
Aluminum foil
Pie weights or dried beans

1. Mix flour, sugar, baking powder, and salt in a large bowl.
2. Cut butter into cubes and add to flour mixture. With pastry cutter or your hands, work the butter into the flour until it's no long visible.
3. Add the egg, knead until dough is smooth.
4. Wrap tightly in plastic wrap, refrigerate at least 1 hour and up to 24 hours.
5. Cut the quartered apples into thin slices (1/8"-1/4"), and put into large pot.
6. Add juice of 1 lemon, cinnamon, raisins, and the ¼ cup water.
7. Cover pot, bring to simmer over medium heat, stirring occasionally.
8. Cook apples 15-20 minutes, until silky and relatively broken down, not mushy.
9. Remove pot from heat.
10. Preheat oven to 350^0 F.
11. Line bottom of springform pan with parchment paper.

12. Pat 2/3 of the dough into the springform pan, forming a 1” high rim at the edges.
13. Refrigerate remaining dough.
14. Prick dough in pan all over with a fork.
15. Line the dough with aluminum foil and fill the pan with pie weights or dried beans.
16. Bake for 20 minutes, until crust is starting to firm up but not yet browning.
17. Remove from the oven (keep oven at 350^0F) and carefully remove foil and weights.
18. Scrape the apple mixture evenly into the par-baked shell and smooth the top (filling should precisely fill the crust).
19. Roll out remaining 1/3 of dough between 2 pieces of plastic wrap until just slightly larger than the circumference of the pan, trimming the edges.
20. Transfer to the top of the cake, laying over the apple filling.
21. Tuck in the top crust and cut off any excess.
22. Cut 3 small slits in the top of the dough.
23. Put pan back in the oven and bake for 35 – 40 minutes, or until top is golden brown and slightly puffed.
24. Remove from oven and let cool for 20 minutes, while you prepare the glaze.
25. Sieve confectioner’s sugar into a small bowl and whisk in 2 tsp lemon juice and 2 tsp water until smooth.
26. Brush the glaze all over the still-hot cake, then let cake cool completely before serving.
27. Remove outer ring of springform pan, leaving cake on bottom of pan.

Susan’s Honey Apple Challah

This recipe comes from Tori Avery

Dough Ingredients

1 1/2 cups lukewarm water, divided
1/4 oz active dry yeast (1 packet)
1 tsp sugar
1 large egg
3 large egg yolks
3/4 cup honey
2 tbsp canola oil
2 tsp vanilla
2 tsp salt
5-7 cups flour
3 medium granny smith apples
1/4 cup sugar
2 tbsp turbinado sugar (optional)

Egg Wash Ingredients

1 large egg
1 tbsp cold water
1/2 tsp salt

Instructions

1. Pour 1⁄4 cup of the lukewarm water (about 110 degrees) into a large mixing bowl. Add 1 packet of Active Dry Yeast and 1 tsp of sugar to the bowl, whisk to dissolve. Wait 10 minutes. The yeast should have activated, meaning it will look expanded and foamy. If it doesn’t, your yeast may have expired, which means your bread won’t rise—go buy some fresh yeast!
2. Once your yeast has activated, add remaining 1 1⁄4 cup lukewarm water to the bowl along with the egg, egg yolks, honey, canola oil, vanilla and salt. Use a whisk to thoroughly blend the ingredients together.
3. Begin adding the Pour to the bowl by half-cupfuls, stirring with a large spoon each time Pour is added. When mixture becomes too thick to stir, use your hands to knead.
4. Continue to add Pour and knead the dough until it’s smooth, elastic, and not sticky. The amount of Pour you will need to achieve this texture varies—only add Pour until the dough feels pliable and “right.” Turn the dough out onto a smooth surface and knead a few more times.

5. Place a saucepan full of water on the stove to boil.
6. Wash out the mixing bowl that you used to mix the challah dough. Grease the bowl with canola oil. Push the dough back into the bottom of the bowl, then Pip it over so that both sides are slightly moistened by the oil.
7. Cover the bowl with a clean, damp kitchen towel. Place the bowl of dough on the middle rack of your oven. Take the saucepan full of boiling water and place it below the rack where your dough sits. Close the oven, but do not turn it on. The pan of hot water will create a warm, moist environment for your dough to rise. Let the dough rise for 1 hour.
8. Take the dough bowl out and punch it down several times to remove air pockets. Place it back inside the oven and let it rise for 1 hour longer.
9. During this Winal rise, Will a mixing bowl with cold water and dissolve 1⁄2 tsp of salt in it. Peel the apples and dice them into very small pieces, about 1⁄4 inch large. Place the diced apples into the bowl of lightly salted water. Reserve. When you are ready to begin braiding the dough, drain the apple pieces and pat them dry with paper towels. Toss the apple pieces with 1/4 cup of sugar. If you'd like, you can add 1⁄2 tsp of cinnamon to the sugar to give the apples an apple-cinnamon Pavor.
10. Take the dough out of the oven; it should have doubled in size during this Winal rise. If it has not fully risen, return it to the oven till it's had a chance to properly rise. When the dough is ready, Pour a smooth surface like a cutting board. Punch the dough down into the bowl a few times, then turn the dough out onto the Poured surface. Knead the dough a bit, adding Pour
as needed to keep it from feeling sticky. You will have enough dough for two medium-sized challot (challahs).
11. Divide the dough into two equal halves. Put one half of the dough on a smooth, lightly Poured surface. Leave the other half of the dough in the bowl covered by a moist towel. Cut the dough on the Poured surface into four equal portions.
12. Take one of the four portions and stretch it with your Wingers into a rough rectangle, about 1 foot long and 3-4 inches wide. Use a rolling pin to smooth the dough, if it helps. The rectangle doesn't need to look perfect, and it shouldn't be too thin-- the dough needs to be thick enough to handle an apple Willing.
13. Sprinkle some of the sugared apple pieces across the center of the rectangle. You should use about 1/8 of the apple pieces in each rectangle. Liquid will collect in the apple bowl as you progress—do not transfer the liquid to the dough, or it will weaken and become mushy. Do your best to shake o$ excess liquid before placing the apples on the dough. Leave at least 1/2
inch border along the outer edge of the dough clean, with no apples.
14. Gently roll the upper edge of the rectangle down to the lower edge and pinch to seal, creating a snake-like roll of dough stuffed with apples. This is the beginning of your strand.
15. Gently and carefully roll the stuffed strand till it becomes smooth, using gentle pressure with your hands on the center of the strand, pulling outward as you roll. If any apples begin to poke through the dough, repair the hole with your Wingers before you continue. Re-Pour the surface as needed to keep your dough from sticking.
16. Taper the ends of the strand by clasping between both palms and rolling. At the end of the rolling process, your strand should be about 16 to 18 inches long with tapered ends.
17. Once your apple strand has been rolled, repeat the process with the remaining 3 pieces of dough, making sure that they are even in length with the Wirst strand. In the end, you'll have 4 apple-stuffed strands.
18. Now your stuffed strands are ready to braid. There are a few different ways to braid 4 strands into a challah. This recipe will guide you through one method for braiding a round four strand challah. For other braiding methods, click here.
19. Place two strands in the center of a smooth surface, running parallel top to bottom. Place the third strand across the two strands, going under the left strand and over the right. Place the fourth strand directly below the third strand, going over the left strand and under the right. You will have something similar to a tic-tac-toe board pattern, with the center of the board being a very small square and 8 "legs" sticking out from that center. Keep the center as tight as possible... you'll be braiding from the center. I have numbered the strand ends in the following diagram to make the braiding process easier.
20. Take strand 1 and cross it over strand 2.
21. Take strand 3 and cross it over strand 4.
22. Take strand 5 and cross it over strand 6.
23. Take strand 7 and cross it over strand 8.
24. Take strand 2 and cross it back the opposite way, over strand 7.
25. Take strand 8 and cross it over strand 5.
26. Take strand 6 and cross it over strand 3.
27. Take strand 4 and cross it over strand 1.
28. Take strand 7 and twist it with strand 4.
29. Tuck the twisted ends under the challah.
30. Repeat this process with the remaining loose ends—twist and tuck 1 with 6, then 3 and 8, then 5 and 2.
31. When all of the loose ends are twisted under, gently plump the challah into a nice, even round shape.
32. After the round has been braided, place it on a baking sheet lined with parchment paper. Preheat the oven to 350 degrees F. Let the braid rise 30 to 45 minutes longer. You'll know the dough is ready to bake when you press your Winger into the dough and the indentation stays, rather than bouncing back. While this challah rises, you can braid the other half of the dough in the same way, or you might choose a different braid for your second challah. No matter which way you braid, you can conceal the apple pieces inside the strands using the same method described above. Your second challah will rise as the first one bakes.

33. Prepare your egg wash by beating the egg, salt and water till smooth. Use a pastry brush to brush a thin layer of the mixture onto the visible surface of your challah. Reserve the leftover egg wash. Sprinkle the top of the challah with 1 tbsp turbinado sugar, if you wish.
34. Each challah needs to bake for about 45 minutes total, but to get the best result the baking should be done in stages. First, set your timer to 20 minutes and put your challah in the oven.
35. After 20 minutes, take the challah out of the oven and coat the grooves of the braid with another thin layer of egg wash. These areas tend to expand during baking, exposing dough that will turn white unless they are coated with egg wash. Turn the challah around, so the opposite side faces front, and put it back into the oven. Turning it will help your challah brown evenly—the back of the oven is usually hotter than the front.
36. The challah will need to bake for about 20 minutes longer. For this last part of the baking process, keep an eye on your challah—it may be browning faster than it's baking. Once the challah is browned to your liking, take it out and tent it with foil, then place it back in the oven. Remove the foil for the last 2 minutes of baking time.
37. Take the challah out of the oven. At this point your house should smell delicious. Test the bread for doneness by turning it over and tapping on the bottom of the loaf—if it makes a hollow sound, and it's golden brown all the way across, it's done. Because of the apples in this challah, it may take a bit longer to bake than your regular challah recipe. Err on the side of letting it cook longer to make sure it's baked all the way through. You can also stick an instant read thermometer in the thickest part of the challah-- when it reads 190, it is baked all the way through. Let challah cool completely on a wire cooling rack before serving. Bake the second challah in the same way.

Susan's Apple Sharlotka (Russian Apple Cake)

Recipe by Matt Danko, Food and Wine

Makes one 8-inch cake

Ingredients
4 Granny Smith apples – peeled, cored, quartered, thinly sliced
1 Tbsp fresh lemon juice
1 Cup sugar
¾ Cup + 2 Tbsp all-purpose flour
¼ tsp ground cinnamon
¼ tsp freshly grated (or ground) nutmeg
Pinch of kosher salt
3 large eggs
½ tsp almond extract
Confectioner's sugar, for dusting

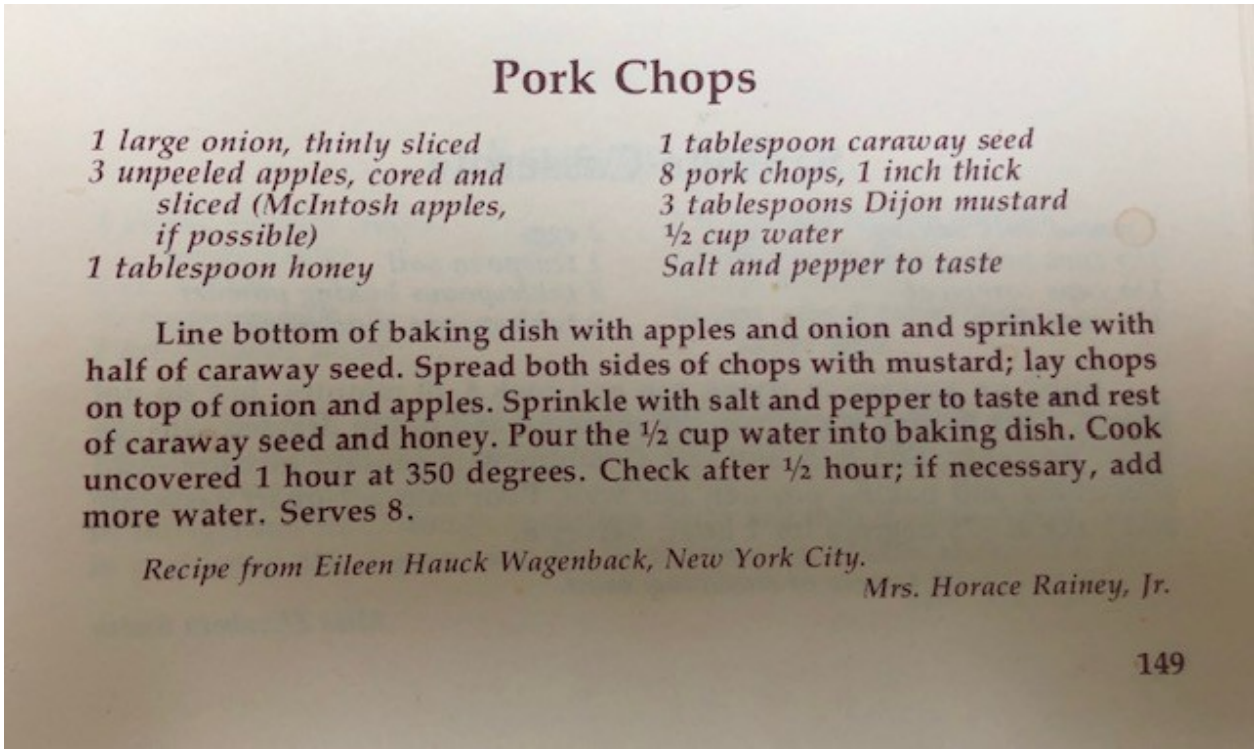
Tools
8" springform pan (not a tube pan!)
Softened butter or spray for greasing pan
1 each – small, medium and large bowls
Spatulas, for mixing
Electric mixer
Wire rack

Steps
Preheat oven to 350° F. Grease bottom and side of an 8" springform pan.
In a large bowl, toss the apples with the lemon juice and 2 Tbsp of the sugar. Let stand for 15 minutes.
In a small bowl, whisk flour with cinnamon, nutmeg and salt.
In a medium bowl, with an electric mixer, beat the eggs, almond extract and remaining sugar at medium high speed until thick and pale yellow and a ribbon forms when the beaters are lifted, about 8-10 minutes.
Gently fold in the dry ingredients just until fully incorporated.
Layer the apples in the prepared pan and pour the batter evenly over them. Let stand for 5 minutes, allowing the batter to sink in a bit.
Bake the sharlotka for about 1 hour, until golden and crisp on top and a cake tester inserted in the center comes out clean. Transfer to a wire rack and rest for 15 minutes.
Unmold and transfer to a serving platter.
Dust with confectioner's sugar and serve warm or at room temperature

Make ahead: The sharlotka can be made ahead up to 4 or 5 hours ahead.

Amy's Pork Chop Recipe

Here's my Godmother's recipe for the pork chops with apples and onion. It's actually in a fundraising cookbook from 1978 for restoration and maintenance of the James K. Polk ancestral home in Columbia, TN.



Pork Chops

1 large onion, thinly sliced
3 unpeeled apples, cored and sliced (McIntosh apples, if possible)
1 tablespoon honey
1 tablespoon caraway seed
8 pork chops, 1 inch thick
3 tablespoons Dijon mustard
½ cup water
Salt and pepper to taste

Line bottom of baking dish with apples and onion and sprinkle with half of caraway seed. Spread both sides of chops with mustard; lay chops on top of onion and apples. Sprinkle with salt and pepper to taste and rest of caraway seed and honey. Pour the ½ cup water into baking dish. Cook uncovered 1 hour at 350 degrees. Check after ½ hour; if necessary, add more water. Serves 8.

Recipe from Eileen Hauck Wagenback, New York City.
Mrs. Horace Rainey, Jr.

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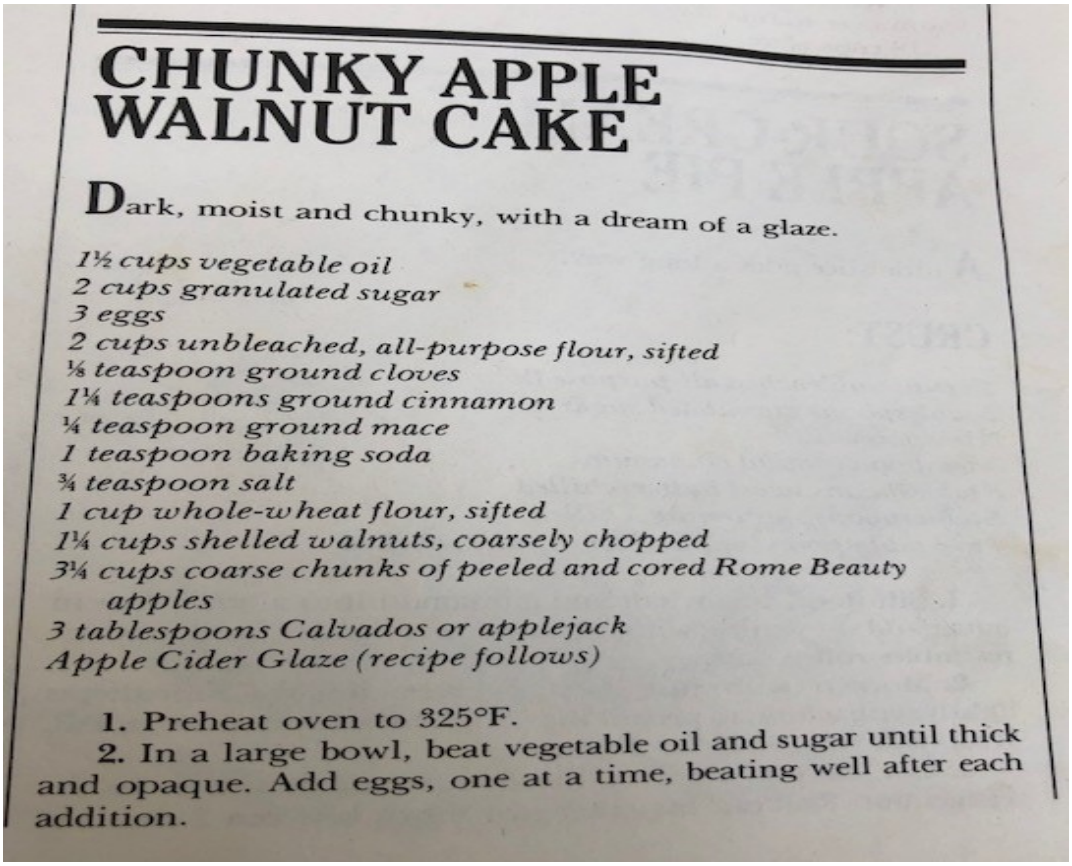
Amy's Chunky Walnut Apple Cake

From Silver Palate Cookbook

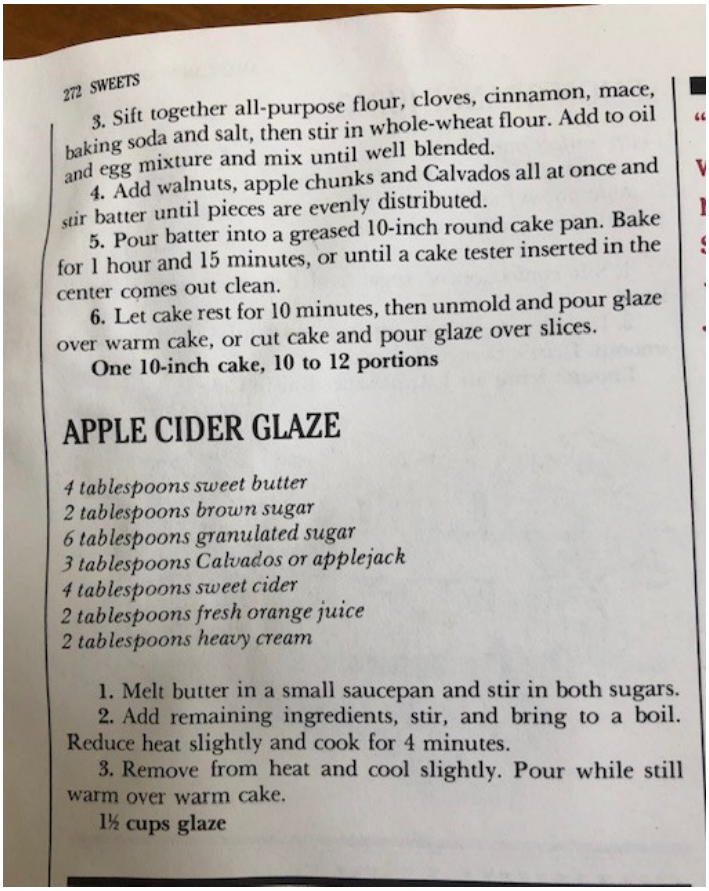


CHUNKY APPLE WALNUT CAKE

Dark, moist and chunky, with a dream of a glaze.

1½ cups vegetable oil
2 cups granulated sugar
3 eggs
2 cups unbleached, all-purpose flour, sifted
⅛ teaspoon ground cloves
1¼ teaspoons ground cinnamon
¼ teaspoon ground mace
1 teaspoon baking soda
¾ teaspoon salt
1 cup whole-wheat flour, sifted
1¼ cups shelled walnuts, coarsely chopped
3¼ cups coarse chunks of peeled and cored Rome Beauty apples
3 tablespoons Calvados or applejack
Apple Cider Glaze (recipe follows)

1. Preheat oven to 325°F.
2. In a large bowl, beat vegetable oil and sugar until thick and opaque. Add eggs, one at a time, beating well after each addition.



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3. Sift together all-purpose flour, cloves, cinnamon, mace, baking soda and salt, then stir in whole-wheat flour. Add to oil and egg mixture and mix until well blended.

4. Add walnuts, apple chunks and Calvados all at once and stir batter until pieces are evenly distributed.

5. Pour batter into a greased 10-inch round cake pan. Bake for 1 hour and 15 minutes, or until a cake tester inserted in the center comes out clean.

6. Let cake rest for 10 minutes, then unmold and pour glaze over warm cake, or cut cake and pour glaze over slices.

One 10-inch cake, 10 to 12 portions

APPLE CIDER GLAZE

4 tablespoons sweet butter
2 tablespoons brown sugar
6 tablespoons granulated sugar
3 tablespoons Calvados or applejack
4 tablespoons sweet cider
2 tablespoons fresh orange juice
2 tablespoons heavy cream

1. Melt butter in a small saucepan and stir in both sugars.

2. Add remaining ingredients, stir, and bring to a boil. Reduce heat slightly and cook for 4 minutes.

3. Remove from heat and cool slightly. Pour while still warm over warm cake.

1½ cups glaze

Amy's Savory Apple Pinwheels

From justapinch.com

Ingredients
2 can(s) refrigerated crescent rolls
1 pkg cream cheese, softened (8 oz)
2 apples, any type, cored and chopped
1/2 bunch chives
1 1/4 tsp cumin
1 tsp salt
3 dash(es) pepper
1/2 c salted cashews, chopped

Directions
1. Heat oven to 350 degrees. Mix all ingredients except crescent roll dough.
2. Mix the filling well.
3. Unroll both the cans of dough and cut each in half. You should have 4 sections. Pinch together the seams.
4. Cover with "spread" until there is just about 1/4-1/2 inch left at end of dough.
5. Roll up and pinch seam. Cut into 6 slices using a serrated knife.
6. Place on baking sheet and bake for 15 mins or until golden brown.

Amy's Apple Nut Blue Cheese Tartlets

From tasteofhome.com

Ingredients

- 1 large apple, peeled and finely chopped
- 1 medium onion, finely chopped
- 2 teaspoons butter
- 1 cup (4 ounces) crumbled blue cheese
- 4 tablespoons finely chopped walnuts, toasted, divided
- 1/2 teaspoon salt
- 1 package (1.9 ounces) frozen miniature phyllo tart shells

Directions

1. Preheat oven to 350°. In a small nonstick skillet, melt butter over medium-high heat. Add apple and onion; cook and stir 3-5 minutes or until tender. Remove from the heat; stir in blue cheese, 3 tablespoons walnuts and salt. Spoon a rounded tablespoonful into each tart shell.
2. Place on an ungreased baking sheet. Bake for 5 minutes. Sprinkle with remaining walnuts; bake until lightly browned, 2-3 minutes longer.
3. Freeze option: Freeze cooled pastries in a freezer container, separating layers with waxed paper. To use, reheat pastries on a baking sheet in a preheated 350° oven until crisp and heated through.

Lyn's Apple Cinnamon Monkey Bread

From Pillsbury.com

Ingredients

2 cans (17.5 oz each) Pillsbury™ Grands!™ Flaky refrigerated cinnamon rolls
1 medium tart apple, peeled, chopped
1/2 cup sugar
1 1/2 teaspoons ground cinnamon
1/4 cup butter, melted

Directions

- Heat oven to 350°F. Grease 12-cup fluted tube cake pan with shortening or cooking spray.
- Set aside icing tubs from cinnamon rolls. Separate each can of dough into 5 rolls; cut into quarters.
- Place apple in small bowl. In another small bowl, mix sugar and cinnamon. Add 1/4 cup sugar mixture to apple; toss to coat. Sprinkle half of apple pieces in pan. Roll half of dough pieces in sugar mixture; place on apples in pan.
- Sprinkle with remaining apple pieces. Roll remaining dough pieces in sugar mixture; place on apples. Pour melted butter over top.
- Bake 40 to 45 minutes or until golden brown across top. Cool 10 minutes; run knife around edge of pan to loosen. Place heatproof serving plate over pan and turn over; remove pan. Cool 10 minutes longer.
- Drizzle reserved icing over top of bread, allowing some to drizzle down sides. Pull apart to serve; serve warm.

Robin's Baked Spiced Butternut Squash With Apples and Maple Syrup

From epicurious.com

INGREDIENTS

- 1/2 cup (1 stick) butter
- 3/4 cup pure maple syrup
- 1/4 cup apple juice
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground allspice
- 1/2 teaspoon salt
- 3 small butternut squashes, peeled, halved lengthwise, seeded, cut crosswise into 1/3-inch-thick slices
- 4 6-ounce Granny Smith apples, peeled, halved, cored, cut into 1/4-inch-thick slices

PREPARATION

Preheat oven to 400°F. Butter 13 x 9 x 2-inch glass baking dish. Stir butter, maple syrup and apple juice in small saucepan over medium-low heat until butter melts. Increase heat and boil until mixture is slightly reduced, about 5 minutes. Remove from heat; whisk in cinnamon, allspice and salt.

Arrange 1/3 of squash slices in prepared dish. Top with half of apple slices, then 1/3 of squash slices. Arrange remaining slices of squash and apple atop, alternating squash and apple slices and overlapping slightly. Sprinkle lightly with salt and pepper. Pour maple syrup mixture over. Cover baking dish tightly with foil.

Bake casserole until squash is almost tender, about 50 minutes. Uncover and bake until squash is tender, basting occasionally with syrup, about 20 minutes longer. (Can be made 1 day ahead. Cover with foil and refrigerate. Rewarm, covered, in 350°F oven about 25 minutes, or microwave on high about 8 minutes.) Spoon syrup from dish over vegetables and serve.

Robin's Fresh Apple Cinnamon Scones

From King Arthur Flour

INGREDIENTS

2 3/4 cups (326g) King Arthur Unbleached All-Purpose Flour
1/3 cup (67g) granulated sugar
3/4 teaspoon salt
1 tablespoon baking powder
1 teaspoon Apple Pie Spice or cinnamon
8 tablespoons (113g) butter, cold
3/4 cup (78g) chopped fresh apple, in 1/2" pieces (about half a medium apple); leave the skin on, if you like
3/4 cup (113g) cinnamon chips or 1/2 cup (71g) cinnamon sweet bits
2 large eggs
1 teaspoon vanilla extract
1/2 cup (128g) applesauce, unsweetened preferred
Topping
3 tablespoons coarse sparkling sugar
1/2 teaspoon cinnamon
water or milk, for brushing

DIRECTIONS

-In a large mixing bowl, whisk together the flour, sugar, salt, baking powder, and spice. Work in the butter just until the mixture is unevenly crumbly; it's OK for some larger chunks of butter to remain unincorporated.
-Stir in the chopped apple and cinnamon chips.
- In a separate mixing bowl, whisk together the eggs, vanilla, and applesauce.
- Add the liquid ingredients to the dry ingredients and stir until all is moistened and holds together.
- Line a baking sheet with parchment; if you don't have parchment, just use it without greasing it. Sprinkle a bit of flour atop the parchment or pan.
- Scrape the dough onto the floured parchment or pan, and divide it in half. Gently pat and round each half into a 5" to 5 1/2" circle about 3/4" thick.
-To make the topping, stir together the coarse sugar and cinnamon. Brush each circle with a bit of water or milk, and sprinkle with the topping.
-Using a knife or bench knife that you've run under cold water, slice each circle into 6 wedges.
-Carefully pull the wedges away from the center to separate them just a bit; there should be about 1/2" space between them, at their outer edges.
-For best texture and highest rise, place the pan of scones in the freezer for 30 minutes, uncovered. While the scones are chilling, preheat the oven to 425°F. Bake the scones for 18 to 22 minutes, or until they're golden brown. When you pull one away from the others, it should look baked all the way through; the edge shouldn't look wet or unbaked.
-Remove the scones from the oven, and cool briefly on the pan. Serve warm. When they're completely cool, wrap in plastic and store at room temperature for up to several days.

Robin’s Apple French Toast Recipe

From King Arthur Flour

French toast

- 1 baguette, about 18" to 20" long
- 8 large eggs
- 3 cups (680g) milk
- 1/3 cup (67g) granulated sugar

1 tablespoon (14g) vanilla extract
1/4 teaspoon nutmeg
1/4 teaspoon salt

Topping

- 5 to 6 (680g) apples, peeled and thinly sliced; Granny Smith is a good choice
- 1 tablespoon (14g) lemon juice
- 1/4 cup (50g) granulated sugar

1 teaspoon cinnamon

- 2 tablespoons (43g) maple syrup
- pinch of salt

2 tablespoons (28g) butter, melted

Garnish
confectioners' sugar or cinnamon-sugar
maple syrup

Instructions

Lightly butter a 9" x 13" baking pan or similar-sized casserole dish. Slice a day-old baguette into 3/4" to 1" slices, and lay them in the pan; you'll need about 21 slices to fill the pan, making a single layer.
In a medium-sized bowl beat the eggs, then whisk in the milk, sugar, vanilla, nutmeg and salt.
Pour this mixture over the bread, and let it soak in while you're preparing the topping.
Peel and slice the apples thinly. Toss them with the remaining topping ingredients, and spread them over the bread in the pan.
Cover the pan, and refrigerate overnight; or for up to 48 hours.
Remove the pan from the refrigerator, uncover it, and bake the French toast in a preheated 375°F oven for 45 to 55 minutes, until the apples are soft and the eggs set.
Remove from the oven, and sprinkle with the sugar of your choice, if desired; or drizzle with maple syrup.

Robin's Apple Cinnamon Oatmeal Cookies

From Sally's Baking Addiction

Ingredients

2 cups (170g) old-fashioned whole rolled **oats**
1 cup (125g) **all-purpose flour** (spoon & leveled)
1/2 teaspoon **baking soda**
1/2 teaspoon **salt**
1 teaspoon **ground cinnamon**
1/2 teaspoon **apple pie spice** (or an extra tsp cinnamon)
1/4 cup (60g) **unsalted butter**, melted and slightly cooled
1/2 cup (90g) unsweetened **applesauce***
3/4 cup (150g) packed dark or light **brown sugar** (I prefer dark here)
3/4 cup (150g) **granulated sugar**
1 large **egg**, at room temperature
1 teaspoon **pure vanilla extract**
1/2 cup finely diced **apple** (about 1/2 of a large apple)
optional: 1/2 cup (63g) chopped walnuts

Maple Icing

1 and 1/2 cups (180g) **confectioners' sugar**
2 Tablespoons (30ml) **pure maple syrup**
2 Tablespoons (30ml) **milk**

Instructions

Some readers have found that these cookies spread a little too much without chilling the cookie dough first– I haven't run into that problem, but feel free to chill this cookie dough for 1-2 hours after step 4–before rolling and baking. Enjoy!

Preheat oven to 350°F (177°C). Line two large baking sheets with parchment paper or silicone baking mats. (Always recommended for cookies.) Set aside.

Whisk the oats, flour, baking soda, salt, cinnamon, and apple pie spice (if using) together in a large bowl.

Whisk the butter, applesauce, brown sugar, and white sugar together until combined. Then whisk in the egg and vanilla. Pour the wet ingredients into the dry ingredients and whisk until just combined. Fold in the apples and walnuts. The cookie dough will be thick and sticky.

Using a medium cookie scoop, scoop cookie dough into balls (about 2 Tbsp of dough each) and place 3 inches apart on the cookie sheet. Slightly flatten the balls out– see picture above– as the cookies won't spread much unless you help out first!

Bake for 14-15 minutes or until lightly browned and set on the edges. Remove from the oven and allow to cool for 10 minutes on the cookie sheet before icing.

Make the icing: Whisk all of the ingredients together and drizzle over cookies. You may have a little icing leftover. Drizzle more on each… it's so good!

Robin's Harvest Spice Bread

From Sally's Baking Addiction

Ingredients

1 and 3/4 cups (220g) **all-purpose flour** (spoon & leveled)
1 teaspoon **baking soda**
3/4 teaspoon **salt**
2 teaspoons **ground cinnamon**
1/4 teaspoon **ground nutmeg***
1/4 teaspoon **ground cloves***
1/4 teaspoon **ground ginger***
1/2 cup (120ml) vegetable **oil**, canola oil, or melted coconut oil
2 large **eggs**, at room temperature
1/2 cup (100g) **granulated sugar**
1/2 cup (100g) packed light or dark **brown sugar**
1/2 cup (115g) **pumpkin puree** (canned or fresh)*
1 heaping cup (130g) peeled and shredded **apple***

3/4 cup (100g) peeled and shredded **carrot***

2 Tablespoons (30ml) **milk**
1 cup (130g) **chopped walnuts***

Instructions

Preheat the oven to 350°F (177°C). Grease a 9×5 inch loaf pan. See notes for muffins.

Whisk the flour, baking soda, salt, cinnamon, nutmeg, cloves, and ginger together in a large bowl until combined. Set aside. In a medium bowl, whisk the oil, eggs, granulated sugar, brown sugar, pumpkin, shredded apple, shredded carrot, and milk together until combined. Pour the wet ingredients into the dry ingredients. Gently whisk until *just* combined. Fold in the walnuts. Batter will be semi-thick.

Spread the batter into prepared loaf pan. Bake for 55 – 65 minutes. (I like to loosely cover the bread with aluminum foil halfway through to prevent heavy browning on top.) Baking times vary so keep an eye on yours. The bread is done when a toothpick inserted in the center comes out *mostly* clean with zero raw batter. Remove the bread from the oven.

Cool completely in the pan set on a wire rack before removing and slicing. Cover and store leftover bread at room temperature for up to 3-4 days or in the refrigerator for up to about 10 days.

Karen T.’s Easy Skillet Apple Porkchops

From Sally’s Baking Addiction

Ingredients

1 Apple—havled, cored and thinly sliced
2 Cloves Garlic finely chopped
2 Porkchops
1 TBSP Chicken Stock Concentrate
2 TBSP Butter
1/2 cup water
1 1/2 TSP sugar
Salt & Pepper to taste

Directions

Season pork chops with salt and pepper
Heat a drizzle of oil in a large pan over medium high heat and add pork.
Cooked until browned and cooked through, 4-5 minutes/side.
Remove to plate
Add 1 TBSP butter in pan used for pork. High over medium high heat.
Add apple and season with salt and pepper
Cook, scraping up any browned bits until apple is slight softened
Add garlic and cook until fragrant
And 1/2 cup water, chicken stock concentrate, and 1 1/2 tsp sugar
Cook, stirring, until sauce is thickened and apple is very tender.
Remove pan from heat and stir in 1 TBSP butter