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Chapter 1

Recipes from:

Mouth-Watering Apple Recipes

The Ultimate Cookbook for America's most popular fruit

By Amy Tylor

The full ebook contains 85+ Delicious Apple Recipes

SPICY APPLE CRISP

6 to 8 cooking apples
1 cup flour
1 1/2 cups brown sugar
3/4 cup butter
1/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 peel of one lemon
1 tablespoon fresh lemon juice

Peel, quarter and core cooking apples. Cut apple quarters into thin slices and place it in a bowl. Blend nutmeg and cinnamon then sprinkle over apples. Sprinkle with lemon rind. Add lemon juice and toss to blend. Arrange slices in a large baking dish. Make a mixture of sugar, flour and butter in a mixing bowl then put over apples, smoothing it over. Place the dish in the oven. If dish is very full, put a pan under the dish to catch spills. Bake at 370° for 60 minutes, until browned and apples are tender.

RAISIN APPLE CRISP

3 Apples
1/4 cup Raisins
1/4 cup Chopped nuts
1/8 cup Water
3/8 cup Brown sugar
1/8 teaspoon Cinnamon
1/2 tablespoon Lemon juice
2 tablespoon Flour
2 tablespoon margarine
1/8 teaspoon Salt

Wash, pare, core and slice apples thinly. Mix with raisins. Place in a greased casserole Add cinnamon, salt, lemon juice and water Work sugar, flour and margarine (fat) together to form crumb like consistency Spread over apple and raisin mixture Bake in 380 degree oven for at least 30 minutes.

CHOCOLATE APPLE CRISP

3 Apples, unpeeled if desired, chopped
1 1/2 cup flour
1 1/2 cup of uncooked Quick oats
1 cup of brown sugar
1 cup Pecans or walnuts, chopped
3/4 cup Butter
1/2 teaspoon Baking soda
1/4 teaspoon Salt
1 packet semi-sweet chocolate mini morsels, divided (12 oz)

Preheat the oven to 375 degrees F. In large bowl, combine flour, brown sugar, baking soda and salt. With 2 knives or pastry blender, cut in butter until mixture resembles fine crumbs. Stir in oats; press half of oat mixture into greased 13x9" baking pan. To remaining oat mixture, add Nestle Toll House semi-sweet chocolate mini morsels, apples and pecans; stir to combine. Sprinkle over base. Bake at least 35 minutes until lightly browned. Cool slightly; cut into squares.

APPLE CAKE - 1

6 oz. Allinson fine wheat meal
6 oz. white flour
4-1/2 butter
1 - egg
1-1/2 lbs. of apples
1 teaspoonful cinnamon
3 oz. castor sugar
and a little cold water

Rub the butter into the meal and flour, beat up the egg and add it, and as much cold water as is required to make a smooth paste; roll out the greater part of it 1/4 inch thick, and line a flat buttered tin with it. Pare, core, and cut the apples into thin divisions, arrange them in close rows on the paste point down, leaving 1 inch of edge uncovered; sift the sugar and cinnamon over the apples; roll out thinly the rest of the paste, cover the apples with it, turn up the edges of the bottom crust over the edges of the top crust, make 2 incisions in the crust, and bake the cake until brown in a moderately hot oven; when cold sift castor sugar over it, slip the cake off the tin, cut into pieces, and serve.

APPLE CAKE -2

1-1/2 cups flour
3 teaspoons Baking Powder
1/2 teaspoon salt
2 tablespoons shortening
1/2 cup milk
4 or 5 apples
1/2 cup sugar
1 teaspoon cinnamon

Sift together flour, baking powder and salt; add shortening and rub in very lightly; add milk slowly to make soft dough and mix. Place on floured board and roll out 1/2-inch thick. Put into shallow greased pan. Wash, pare, core and cut apples into sections; press them into dough, sprinkle with sugar and dust with cinnamon. Bake in moderate oven 30 minutes or until apples are tender and brown. Serve warm with milk or cream.

APPLE FOOL

2 lbs. of apples
1/2 lb. of dates]
3/4 pint of milk
1/4 pint of cream
6 cloves tied in muslin
and a little sugar.

Pare, core, and cut up the apples, stone the dates, and gently stew the fruit with a teacupful of water and the cloves until quite tender; when sufficiently cooked, remove the cloves, and rub the fruit through a sieve; gradually mix in the milk, which should be boiling, then the cream; serve cold with sponge-cake fingers.

APPLE FLOAT

12 apples, pared and cored
1 1/2 pound of sugar
1 large lemon
1 ounce of gelatin
and water as necessary

Put the apples on with water enough to cover them and let them stew until they look as if they would break; then take them out and put the sugar in the same water; let the syrup come to a boil, put in the apples and let them stew until done through and clear; then take them out, slice into the syrup one large lemon and add an ounce of gelatin dissolved in a pint of cold water. Let the whole mix well and come to a boil; then pour upon the apples. The syrup will congeal. It is to be eaten cold with cream.

APPLE FRITTERS - 1

3 good juicy cooking apples
3 eggs
6 oz. of Allinson fine wheat meal
1/2 pint of milk
and sugar to taste.

Pare and core the apples, and cut them into rounds 1/4 inch thick; make a batter with the milk, meal, and the eggs well beaten, adding sugar to taste. Have a frying-pan ready on the fire with boiling oil, vege-butter, or butter, dip the apple slices into the batter and fry the fritters until golden brown; drain them on blotting paper, and keep them hot in the oven until all are done.

APPLE FRITTERS - 2

4 Eggs
four spoonfuls of fine flour
1/4 pound of sugar
Milk, Nutmeg and Salt as necessary

Take four eggs and beat them very well, put to them four spoonfuls of fine flour, a little milk, about a quarter of a pound of sugar, a little nutmeg and salt, so beat them very well together; you must not make it very thin, if you do it will not stick to the apple; take a middling apple and pare it, cut out the core, and cut the rest in round slices about the thickness of a shilling; (you may take out the core after you have cut it with your thimble) have ready a little lard in a stew-pan, or any other deep pan; then take your apple every slice single, and dip it into your bladder, let your lard be very hot, so drop them in; you must keep them turning whilst enough, and mind that they be not over brown; as you take them out lay them on a pewter dish before the fire whilst you have done; have a little white wine, butter and sugar for the sauce; grate over them a little loaf sugar, and serve them up.

APPLE FRITTERS - 3

Make a batter in the proportion of one cup sweet milk to two cups flour, a heaping teaspoonful of baking powder, two eggs beaten separately, one tablespoonful of sugar and a salt spoon of salt; heat the milk a little more than milk-warm, add it slowly to the beaten yolks and sugar; then add flour and whites of the eggs; stir all together and throw in thin slices of good sour apples, dipping the batter up over them; drop into boiling hot lard in large spoonfuls with pieces of apple in each, and fry to a light brown. Serve with maple syrup, or nice syrup made with clarified sugar.

APPLE JELLY - 1

Take many apples as may be required. 1 pint of water to each 1 lb. of apples. Wash and cut up the apples, and boil them in the water until tender; then pour them into a jelly bag and let drain well; take 1 lb. of loaf sugar to each pint of juice, and the juice of 1 lemon to each quart of liquid. Boil the liquid, skimming carefully, until the jelly sets when cold if a drop is tried on a plate. It may take from 2 hours to 3 hours in boiling.

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