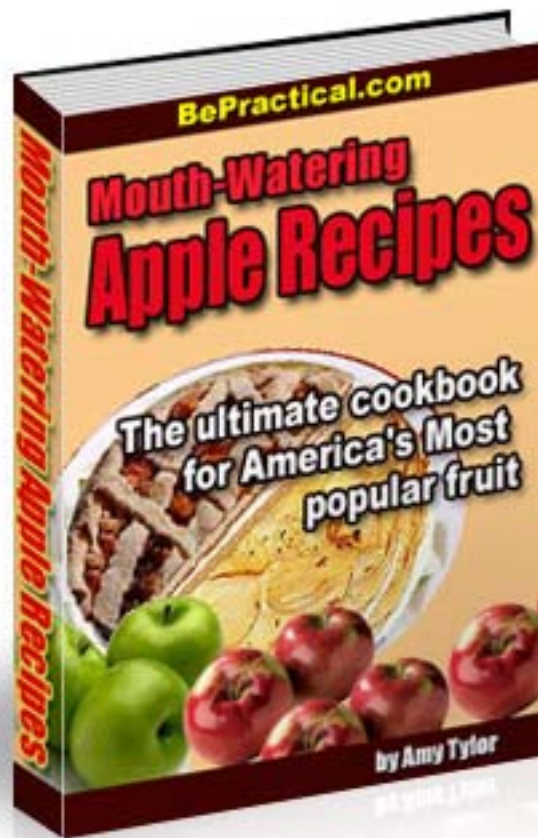


Mouth-Watering Apple Recipes

The Ultimate Cookbook for America's most popular fruit

By Amy Tylor



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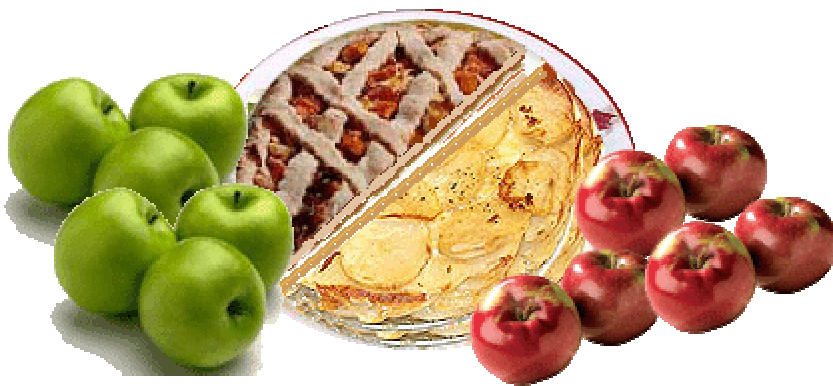
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Preface

This Little Ebook has been compiled with the object of laying before the public a Recipe Ebook for America's most popular fruit. This Apple Recipe Ebook will be useful not only to vegetarians, but also to flesh eaters. The book has been prepared with great care. Almost all the recipes have been well tested. Many of them repeatedly tested myself and some of the recipes are obtained from my friends. I desire to record my gratitude here to the friends who have sent me recipes from their own collections as well as from public domain content.

Written and published by Amy Tylor. (amy@promoteindia.com)



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APPLE CRISP

Ingredients

4 cup of Sliced Apples
1/3 cup All-purpose flour
1/2 cup brown sugar
1 cup oatmeal
1 teaspoon cinnamon
1 Tablespoon lemon juice
1/4 cup butter or melted margarine
Salt as necessary

Put Sliced Apples in a baking pan and Sprinkle with lemon juice. Combine all dry ingredients with butter or melted margarine and mix with a fork until crumbly. Sprinkle all this over apples and bake at 350 degrees for at least 30 minutes.

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.

DRIED APPLE FRUIT CAKE.

3 Cupfuls of dried apples
3 cups of molasses
3 cupfuls of flour
3 eggs
1 cupful of butter
1 teaspoonful soda
1 cupful of seedless raisins - optional
Add spices if necessary

Soak dried apples over night in cold water enough to swell them; chop them in the morning and put them on the fire with three cups of molasses; stew until almost soft; add a cupful of nice seedless raisins (if possible) and stew a few moments; when cold, add three cupfuls of flour, one cupful of butter, three eggs and a teaspoonful of soda; bake in a steady oven. This will make two good-sized panfuls of splendid cake; the apples will cook like citron and taste deliciously. Raisins may be omitted; also spices to taste may be added.

APPLE SAUCE CAKE

2 cupfuls flour
1/8 teaspoonful cloves
1 1/2 teaspoonfuls cinnamon
1 teaspoonful nutmeg
1 teaspoonful baking soda
1/4 teaspoonful salt
1 cupful sugar
1 cupful apple sauce (unsweetened)
1/3 cupful fat
1 cupful raisins, cut in halves

Mix the sugar and apple sauce; add the fat. Mix the dry ingredients. Through a sifter, add them to the apple sauce mixture. Flour the raisins and stir them into the batter. Turn into a greased loaf-cake pan or into two layer-cake pans. Bake in a moderate oven (375 degrees F.). If the cake is baked in layers, put Raisin Filling between them, but omit the raisins in the cake batter.

APPLE CHARLOTTE -1.

2 lbs. of good cooking apples
2 oz. chopped almonds
4 oz. of currants and sultanas mixed
1 stick of cinnamon about 3 inches long,
the juice of 1/2 a lemon
Allinson bread and butter cut very thinly
And sugar to taste.

Pare, core, and cut up the apples, and stew them with a teacupful of water and the cinnamon, until the apples have become a pulp; remove the cinnamon, and add sugar, lemon juice, the almonds, and the currants and sultanas, previously picked, washed, and dried; mix all well and allow the mixture to cool; butter a pie-dish and line it with thin slices of bread and butter, then place on it a layer of apple mixture, repeat the layers, finishing with slices of bread and butter; bake for 3/4 hour in a moderate oven.

APPLE CHARLOTTE -2.

Juicy Apples

castor sugar

grated lemon rind

butter or nutter

bread-crumbs or Granose flakes (Bread-crumbs make the more substantial, granose flakes the more dainty)

Peel, core, and slice the apples. Grease a pie-dish. Put in a thin layer of crumbs. On this dot a few small pieces nutter. Over this put a generous layer of chopped apple. Sprinkle with sugar and grated lemon rind. Repeat the process until the dish is full. Top with crumbs. Bake from 20 minutes to half an hour. When done, turn out on to dish, being careful not to break. Sprinkle a little castor sugar over. Serve hot or cold. Boiled custard may be served with it.

APPLE COMPOTE.

Take large ripe pippin apples. Pare, core, and weigh them, and to each pound allow a pound of fine loaf-sugar and two lemons. Parboil the apples, and then set them out to cool. Pare off very nicely with a penknife the yellow rind of the lemons, taking care not to break it; and then with scissors trim the edges to an even width all along. Put the lemon-rind to boil in a little sauce-pan by itself, till it becomes tender, and then set it to cool. Allow half a pint of water to each pound of sugar; and when it is melted, set it on the fire in the preserving kettle, put in the apples, and boil them slowly till they are clear and tender all through, but not till they break; skimming the syrup carefully. After you have taken out the apples, add the lemon-juice, put in the lemon-peel, and boil it till quite transparent. When the whole is cold, put the apples with the syrup into glass dishes, and dispose the wreaths of lemon-peel fancifully about them.

APPLE-ORANGE COMPOTE.

6 oranges, 8 fine sweet apples, 1 oz. of ground sweet almonds, syrup as in "Orange Syrup." Peel the oranges and the apples, cut them across in thin slices, coring the apples and removing the pips from the oranges. Arrange the fruit into alternate circles in a glass dish, sprinkling the ground almonds between the layers. Pour over the whole the syrup. Serve when cold.

APPLE DUMPLINGS -1

Core as many apples as may be required. Fill the holes with a mixture of sugar and cinnamon; make a paste for a short crust, roll it out, and wrap each apple in it. Bake the dumplings about 30 or 40 minutes in the oven, or boil them the same time in plenty of water, placing the dumplings in the water when it boils fast. Serve with cream or sweet white sauce.

APPLE DUMPLINGS -2

6 codlins or any other good apples.
butter paste
salt and water as necessary

Take codlins or any other apples, pare and core them, make a little cold butter paste, and roll it up about the thickness of your finger, so lap around every apple, and tie them single in a fine cloth, boil them in a little salt and water, and let the water boil before you put them in; half an hour will boil them; you must have for sauce a little white wine and butter; grate some sugar round the dish, and serve them up.

APPLE DUMPLINGS -3.

Peel and core some good cooking apples, but keep them whole. If you have no apple-corer, take out as much of the core as possible with a pointed knife-blade. Fill the hole with sugar and a clove. Make short paste and cut into squares. Fold neatly round and over apple. Bake from 30 to 45 minutes. If preferred boiled, tie each dumpling loosely in a cloth, put into boiling water and cook from 45 minutes to 1 hour.

APPLE DUMPLINGS -4.

Make rich biscuit dough, the same as soda or baking powder biscuit, only adding a little more shortening. Take a piece of dough out on the molding-board, roll out almost as thin as pie crust; then cut into square pieces large enough to cover an apple. Put into the middle of each piece two apple halves that have been pared and cored; sprinkle on a spoonful of sugar and a pinch of ground cinnamon, turn the ends of the dough over the apple and lap them tight. Lay the dumplings in a dripping-pan buttered, the smooth side upward. When the pans are filled, put a

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