

APPLES ON A MISSION

RECIPES

BROWN SUGAR AND CINNAMON BAKED (SERVES 4)

INGREDIENTS	DIRECTIONS
-4 APPLES -4 TEASPOONS CINNAMON -8 TABLESPOONS BROWN SUGAR -ALUMINUM FOIL	1. START OVEN BAKE AT 400 DEGREES 2. SLICE THE APPLES VERY THIN (<u>AT LEAST 20</u> SLICES PER APPLE) 3. PUT A LARGE PIECE OF FOIL ON A BAKING SHEET 4. PUT ALL APPLES SLICES ON THE FOIL 5. ADD BROWN SUGAR AND CINNAMON 6. COVER THE APPLES WITH ANOTHER PIECE OF LARGE FOIL AND PINCH THE ENDS TOGETHER SO THAT THE APPLES ARE SNUG INSIDE THE FOIL 7. BAKE AT 400 DEGREES FOR 30 MINUTES

APPLE PIE (SERVES 10)

INGREDIENTS	DIRECTIONS
-1 FROZEN DEEP-DISH PIECRUST -1/2 CUP CHOPPED PECANS -1/4 CUP ALL-PURPOSE FLOUR -1/4 CUP BROWN SUGAR -1 EGG WHITE -2 TABLESPOONS BUTTER -1/4 CUP GRANULATED SUGAR -1/2 TEASPOON GROUND CINNAMON -3 POUNDS PEELED GALA APPLES CUT INTO 8 WEDGES -2 TABLESPOONS CORN STARCH -1 TABLESPOON LEMON JUICE	1. PREHEAT OVEN TO 375 DEGREES WHILE CRUST IS THAWING AT ROOM TEMPERATURE FOR 15 MINUTES. 2. MIX PECANS, FLOUR, AND BROWN SUGAR IN A BOWL. ADD BUTTER AND MIX UNTIL MIXTURE RESEMBLES CRUMBS. SET ASIDE. 3. PRICK BOTTOM AND SIDES OF CRUST WITH FORK. BAKE CRUST 12 TO 15 MINUTES OR UNTIL LIGHTLY GOLDEN. IMMEDIATELY BRUSH BOTTOM AND SIDES OF HOT CRUST WITH EGG WHITE. RESET OVEN TO 425 DEGREES. 4. MEANWHILE, COMBINE SUGAR, CORNSTARCH, AND CINNAMON IN A LARGE BOWL. TOSS IN APPLES AND LEMON JUICE. COVER WITH WAX PAPER AND MICROWAVE ON HIGH 12 MINUTES, STIRRING HALFWAY THROUGH. SPOON FILLING INTO CRUST. SPRINKLE PECAN TOPPING OVER FILLING. 5. BAKE PIE 10 TO 12 MINUTES OR UNTIL TOPPING IS GOLDEN.

APPLE CRISP

INGREDIENTS	DIRECTIONS
<ul style="list-style-type: none">-2 CUPS ALL-PURPOSE FLOUR-2 CUPS OATS-1 TEASPOON GROUND CINNAMON-1/2 TEASPOON GROUND NUTMEG-1 ½ CUPS BROWN SUGAR-1 ½ CUPS BUTTER-2 QTS PEELED, CORED AND SLICED GALA APPLES	<ol style="list-style-type: none">1. PREHEAT OVEN TO 350 DEGREES2. COMBINE FLOUR, OATMEAL, CINNAMON, NUTMEG, AND BROWN SUGAR IN A LARGE BOWL. CUT BUTTER INTO MIXTURE UNTIL CRUMBLY3. -TAKE HALF OF MIXTURE AND PAT INTO BOTTOM OF LARGE BAKING DISH4. COVER MIXTURE WITH THE APPLE SLICES, THEN SPRINKLE APPLES WITH REMAINING CRUMB MIXTURE5. BAKE AT 350 DEGREES FOR 45 TO 50 MINUTES OR UNTIL APPLES ARE TENDER

CARAMEL APPLES

INGREDIENTS	DIRECTIONS
<ul style="list-style-type: none">-2 CUPS BROWN SUGAR-1 CUP KARO SYRUP-8 TABLESPOONS BUTTER-1 CAN SWEETENED CONDENSED MILK	<ol style="list-style-type: none">1. MELT BUTTER ON MEDIUM HEAT. WHISK IN SUGAR, SYRUP AND MILK.2. WHISK ON MEDIUM TO MEDIUM LOW HEAT UNTIL SUGAR DISSOLVES AND THE MIXTURE COMES TO A BOIL. KEEP IT BOILING LIGHTLY AND KEEP WHISKING IT ON MEDIUM-LOW UNTIL IT BECOMES DESIRED THICKNESS.

Here are just a few recipes! You can view many more free recipes on Pinterest or at <http://www.foodnetwork.com/recipes/articles/50-things-to-make-with-apples>