



2018

Apple Pie

1. Ashley Wadell: Never-Too-Much-Crisp Apple Crisp

Never-Too-Much-Crisp Apple Crisp

Submitted by: Ashley Wadell

Ingredients

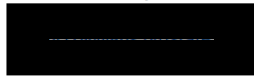
2 cup firmly packed brown sugar
2 cup flour
1 cup old fashioned oats
1/4 tsp cinnamon
1/8 tsp nutmeg
1 cup butter melted
2 1/2 cups sliced apples

Directions

Combine the sugar, flour, oats, cinnamon and nutmeg. Add butter and mix until crumbly. Place apples in a greased 8 x 8 inch pan. Pour toppings over apples. Bake in a 350 degree oven for 30 minutes.

2. Madeline McCoy: Rustic Apple Pie

Madeline McCoy



Rustic Apple Pie

Ingredients:

Pie Filling:

3 apples, peeled and sliced
1/2 C sugar
1/4 C brown sugar
2 tbsp flour
1/4 tsp salt
1/8 tsp nutmeg
1 tsp cinnamon
1 tbsp lemon juice

Pie Crust:

2 1/2 C flour
2 stick butter
1 tsp salt
1 tsp sugar
1/4 C ice water

Directions:

1. Prepare crust by mixing dry ingredients, and diced butter. Once mixture looks crumbly, slowly add in water until just combined. Refrigerate.
2. Prepare pastry for two crust. Preheat oven to 350 degrees.
3. In a large bowl combine all filling ingredients; mix lightly. Spoon into pastry lined pan. Top with remaining pastry; fold edge of top pastry under bottom pastry. Press together to seal. Cut slits in several places in top of pastry. Sprinkle top with more sugar.
4. Bake for 1 hour or until apples are tender and crust is golden brown. Cool.



3. Brad Stefanoni: Apple Pie

Brad Stefanoni
Apple Pie Recipe

Filling

- 6 cups apples
- $\frac{3}{4}$ cup sugar
- $\frac{1}{4}$ cup flour
- $\frac{1}{2}$ t. nutmeg
- $\frac{1}{2}$ t. Cinnamon
- 2 T. butter

Crust

- 2 c. flour
- 1 c. shortening
- 1 t. salt
- $\frac{1}{4}$ c. cold water

Thinly slice 6 cups of granny smith apples. Add sugar, flour, nutmeg, and cinnamon. Set aside. Gently combine 2 cups flour and 1 teaspoon salt with 1 cup shortening until loose dough begins to form. Add $\frac{1}{4}$ cup cold water to form dough. Roll out half of the dough to form pie crust and add to bottom of pie baking dish. Divide 2 tablespoons of butter evenly and add to filling. Roll out the remaining half of the dough to add to top of pie (full covering or laced). Bake in 425-degree oven for 25-30 minutes depending on oven. Remove and let cool for at least 2 hours.



Apple Dessert

1. Kiralyn Mosier: Salted Caramel Apple Cheesecake

Kiralyn Mosier

Salted Caramel Apple Cheesecake

Instructions:

Crust:

1. Preheat oven to 350 degrees.
2. Mix together graham cracker crumbs, sugar, and cinnamon until blended. Pour in butter and combine until evenly moistened.
3. Using an 8" spring form pan, flip the pan over and add a quadruple layer of foil covering the bottom and sides.
4. Flip the pan back over and grease the pan with baking spray.
5. Press the crust mixture evenly into the bottom of the pan.
6. Place the spring form pan onto a baking sheet and bake for 8 minutes.
7. Remove spring form pan from baking sheet and place on a cooling rack.

Streusel:

1. Mix together flour, quick oats, brown sugar, cinnamon, nutmeg, and salt until combined.
2. Slowly add small pieces of cold butter.
3. Mix until it comes together in small crumbs and pieces of butter are no longer visible.
4. Transfer to refrigerator while preparing apples and filling.

Apple Topping:

1. Toss chopped apples with lemon juice.
2. In a pan, combine apples, caramel, and cinnamon on medium-low heat. Cook until slightly soft but still crisp.
3. Strain the mixture and set aside.

Filling:

1. Beat cream cheese and sugar until blended.
2. Add eggs, 1 at a time, mixing on low speed.
3. Add in sour cream and then vanilla extract. Mix on low speed until blended.
4. Place the spring form pan with crust into a larger rectangle metal pan. Fill the large metal pan with 1 inch of hot water.
4. Pour filling over crust.
5. Mix together the apple topping and streusel until combined. Slowly add the mixture on top of the filling.
6. Place into 325 preheated oven and bake for 1 hour, or until center is almost set.
7. Remove cheesecake from water bath and carefully remove the foil from the bottom of the spring form pan. Place on a cooling rack.
8. Allow to cool for 10 minutes then slowly run a thin knife around the rim of the pan to loosen cheesecake.
9. Allow to cool for another 1-2 hours then refrigerate overnight.
10. When ready to serve, remove from spring form pan and drizzle salted caramel topping on top of cheesecake.

Ingredients:

Crust:

- 1 ½ cups graham cracker crumbs
- 1/3 cup granulated sugar
- ½ tsp ground cinnamon
- 6 tablespoons butter, melted

Streusel:

- 1/2 cup all-purpose flour
- ¼ cup quick oats
- ¼ cup + 2 Tbsp light brown sugar
- ¼ tsp ground cinnamon
- 1/8 tsp ground nutmeg
- 1/8 tsp salt
- ¼ cup unsalted butter, cold and diced into ½ inch cubes

Apple Topping:

- 6 granny smith apples, peeled, cored, and thinly sliced
- 2 tsp lemon juice
- ¼ tsp cinnamon
- 3 Tbsp salted caramel sauce

Filling:

- 4 (8oz) pkgs cream cheese, softened
- 1 cup sugar
- 4 large eggs
- 1 ½ Tbsp sour cream
- 1 tsp vanilla extract

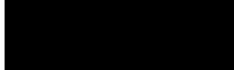
Salted Caramel Topping:

- 2-4 Tbsp salted caramel sauce



2. Madeline McCoy: Caramel Apple Blondie Cheesecake

Madeline McCoy



Caramel Apple Blondie Cheesecake

Ingredients:

Apple Spice Blondie:

Caramel Cheesecake:

- 3/4 C Butter 16 oz
- cream cheese, room temp.
- 1 1/2 C Brown Sugar
- 1/2 C sugar
- 3 tsp vanilla 1/2 C
- brown sugar
- 1 egg 3/4 C Caramel
- Sauce
- 1 egg white 1/2 tsp apple
- pie spice
- 1 1/2 C flour 4 oz. Cool
- Whip
- 1/2 tsp cinnamon
- 3/4 tsp apple pie spice
- Sauce:**
- 3/4 tsp baking powder 1 C brown
- sugar
- 1/4 tsp salt 1 stick of
- unsalted butter
- 1 apple, chopped (I like to use Granny Smith)
- 1/3 C heavy cream

Cinnamon Apples:

- Cream**
- 1 1/2 apples, thinly sliced
- heavy cream
- 2 tsp lemon juice
- Sugar

Cinnamon Whipped

- 1/2 C
- 3/4 C powdered

- pinch of nutmeg 1/4 tsp
- cinnamon
- 1 tsp cinnamon
- 4 tbsp brown sugar
- 1 tbsp butter

Instructions:

1. Line bottom of 9 in. springform pan with parchment paper and grease. Preheat oven to 350.
2. Melt the butter, then transfer to a mixing bowl.
3. Add brown sugar and whisk to combine.
4. Add vanilla, egg and egg white and whisk until incorporated.
5. In another bowl combine all dry ingredients.
6. Slowly add dry ingredients to wet ingredients until combined.
7. Fold in finely chopped apples.
8. Pour batter into springform pan and bake for 30-33 minutes.
9. Allow to cool for 5 minutes, then remove from pan to finish cooling.
10. In a saucepan combine ingredients for the caramel sauce, allow to boil for 3 minutes. Cool.
11. Make the caramel sauce, and allow to cool completely.
12. Once everything is cool, make the cheesecake. Beat cream cheese and sugars until smooth.
13. Add about 3/4 Cup of caramel sauce and apple pie spice and mix until combined.
14. Fold in Cool Whip.
15. Place blondie back into springform pan. Spread cheesecake evenly on top of blondie, then put in refrigerator until firm about 3-4 hours.
16. Combine apples, lemon juice, nutmeg, cinnamon, and brown sugar in a medium saucepan and toss to coat.
17. Add butter and cook apples on medium-high for about 15 minutes. Allow to cool and place on top of cheesecake.
18. To make cinnamon whip cream, freeze a mixing bowl and attachment for about 15 minutes, then add heavy whipping cream, cinnamon, and powdered sugar, whip on high speed until you get stiff peaks.
19. Pipe whipped cream around edge of cheesecake.
20. Drizzle more caramel sauce on top, if desired.



3. Heather Busch: Salted Caramel Apple Pie Bars

Salted Caramel Apple Pie Bars

Ingredients:

Shortbread Crust

- 1/2 cup (115g) unsalted butter, melted
- 1/4 cup (50g) granulated sugar
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt
- 1 cup (125g) all-purpose flour

Apple Filling

- 2 large apples, peeled and thinly sliced (1/4 inch thick)¹
- 2 Tablespoons all-purpose flour
- 2 Tablespoons granulated sugar
- 1 teaspoon ground cinnamon
- 1/8 teaspoon ground nutmeg

Streusel

- 1/2 cup (40g) old-fashioned oats
- 1/3 cup (70g) packed light or dark brown sugar
- 1/4 teaspoon ground cinnamon
- 1/4 cup (30g) all-purpose flour
- 1/4 cup (60g) unsalted butter, cold and cubed

Salted caramel sauce:

- 1 cup (200g) granulated sugar
- 6 Tablespoons (90g) salted butter, room temperature cut up into 6 pieces¹
- 1/2 cup (120ml) heavy cream²
- 1 teaspoon salt

Directions:

1. Preheat the oven to 300°F (149°C). Line the bottom and sides of an 8-inch square baking pan with aluminum foil or parchment paper, leaving enough overhang on all sides. Set aside.
2. **Make the crust:** Stir the melted butter, granulated sugar, vanilla, and salt together in a medium bowl. Add the flour and stir until everything is combined. Press the mixture evenly into the prepared baking pan. Bake for 15 minutes while you prepare the filling and streusel.
3. **Make the apple filling:** Combine the sliced apples, flour, granulated sugar, cinnamon, and nutmeg together in a large bowl until all of the apples are evenly coated. Set aside.
4. **Make the streusel:** Whisk the oats, brown sugar, cinnamon, and flour together in a medium bowl. Cut in the chilled butter with a pastry blender or two forks (or even with your hands) until the mixture resembles coarse crumbs. Set aside.
5. Remove the crust from the oven, and turn the oven up to 350°F (177°C). Evenly layer the apples on top of the warm crust. It will look like there are too many apple slices, so layer them tightly and press them down to fit. Sprinkle the apple layer with streusel and bake for 30–35 minutes or until the streusel is golden brown.
6. Remove from the oven and allow to cool for at least 20 minutes at room temperature, then chill in the refrigerator for at least 2 hours (or overnight). Lift the foil or parchment out of the pan using the overhang on the sides and cut into bars. I usually cut them into 16 smaller bars, but you can cut them into 12 larger bars. Once cut, drizzle some salted caramel sauce on top of each. These apple pie bars can be enjoyed warm, at room temperature, or even cold.

Directions for caramel sauce:

1. Heat granulated sugar in a medium saucepan over medium heat, stirring constantly with a high heat resistant rubber spatula or wooden spoon.
2. Sugar will form clumps and eventually melt into a thick brown, amber-colored liquid as you continue to stir. Be careful not to burn.
3. Once sugar is completely melted, immediately add the butter. Be careful in this step because the caramel will bubble rapidly when the butter is added.
4. Stir the butter into the caramel until it is completely melted, about 2-3 minutes. A whisk helps if you find the butter is separating from the sugar.
5. Very slowly, drizzle in 1/2 cup of heavy cream while stirring. Since the heavy cream is colder than the caramel, the mixture will rapidly bubble and/or splatter when added.
6. Allow the mixture to boil for 1 minute. It will rise in the pan as it boils.
7. Remove from heat and stir in 1 teaspoon of salt. Allow to cool down before using.