

MOTHER'S APPLE DUMPLINGS

Bake at 375o for 45 minutes

Dumpling:

2 cups flour
2 tsp. baking powder
1 tsp. salt
2/3 cup shortening
6 apples – cored, peeled & slice
½ cup milk

Syrup:

1 cup water
1 cup sugar
½ tsp. cinnamon
¼ tsp. nutmeg
2 drops red food coloring

When syrup comes to a boil:
Add 2 tbsp. butter

Combine flour, baking powder and salt. Mix in shortening with a fork until in turns to the size of small peas. Slowly add cold milk until a small ball forms. Divide dough into 8 equally sized balls of dough. Take each and roll out dough ball onto a floured surface and roll to a ¼ thickness. Place a 1/2 cup of apples into center of rolled out dough and then bring the edges up to the center. Once wrapped, place dumplings in a 9 x 13 pan. Place extra two in a smaller pan. Pour cinnamon syrup over top of all dumplings covering every inch. Please in 375o oven for 45 minutes. Serve immediately with ice cream.

CARAMEL APPLE MILKSHAKES

2 cups vanilla ice cream
1/2 cups apple juice
1 apple peeled, cored and chopped (or apple cookie crumbs)
¼ cup caramel sauce
Whipped cream

Instructions:

1. In a blender add ice cream, apple juice and ¼ cup caramel. Blend completely.
2. Add apple chunks and blend until combined.
3. Spoon some caramel sauce into cup and then pour in the milk shake. Garnish with apple slice, whipped cream, and additional caramel sauce.



Chefs in Training
Fall & Winter Classes

Everything Apples

APPLESAUCE

Prep 10 minutes

Cook 20 minutes

- 4 apples - peeled, cored and chopped
- 3/4 cup water
- 1/4 cup white sugar
- 1/2 teaspoon ground cinnamon

In a saucepan, combine apples, water, sugar, and cinnamon. Cover, and cook over medium heat for 15 to 20 minutes, or until apples are soft. Allow to cool, then mash with a fork or potato masher.

AUNT HAZEL'S APPLE OATMEAL COOKIES

Bake 9-12 minutes

- 1/2 cup butter softened
- 2/3 cup brown sugar
- 2 cups rolled oats
- 2 teaspoons ground cinnamon
- 1/2 teaspoon salt
- 1/2 cup chopped walnuts
- 2 eggs
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1/2 teaspoon baking soda
- 1 apple - peeled, cored and shredded
- 1/2 cup confectioners' sugar
- 1 tablespoon milk

1. Preheat oven to 375 degrees F.
2. Mix together brown sugar and margarine until light and fluffy.
3. Beat in eggs and vanilla.
4. Mix in the rest of the ingredients, except for powdered sugar and milk. Stir until well blended.
5. Drop on cookie sheet and bake 9 to 12 minutes.
6. Mix powdered sugar and milk in small bowl and drizzle over cooled cookies.

<http://allrecipes.com/recipe/9624/aunt-hazels-apple-oatmeal-cookies/>

APPLE NACHOS

INGREDIENTS:

- 4 large Granny Smith apples, sliced
- 35 large marshmallows
- 1/4 cup butter
- 35 caramels
- 1 Tbsp evaporated milk (or half and half)
- 1/4 cup peanuts
- 1/4 cup mini semi-sweet morsels
- 2 Tbsp. chocolate syrup

1. Slice apples and arrange on platter.
2. In saucepan, melt marshmallows and butter until creamy.
3. Set aside.
4. In microwave dish, melt caramels with milk (cooking in 30 second intervals, and stirring). Set aside.
5. Pour marshmallow cream over apple slices, followed by caramel sauce. Drizzle chocolate syrup and sprinkle with peanuts and mini chocolate morsels. Serve immediately and enjoy!

APPLE BROWN BETTIE

READY IN: 1hr 15mins

YIELD: 1 pan UNITS: US

Pre-heat oven to 350 degrees.

1. Arrange slices in the bottom of a lightly greased 12x9 pan.
2. Sprinkle with cinnamon.
3. Mix flour and brown sugar.
4. Cut in butter until crumbly and set aside.
5. Syrup: Combine ingredients and stir well.
6. Drizzle half of mixture over apples.
7. Cover with flour mix.
8. Pour remaining syrup over top.
9. Bake at 350 for one hour.

10 -12 baking apples, peeled, cored and sliced
2 teaspoons cinnamon
1 1/4 cups flour
3/4 cup brown sugar
1/4 lb butter

Syrup:
2/3 cups brown sugar
1/4 hot water
2 tbsp. of lemon juice