

Apple Butter Frolic - 2016 Apple Baking Contest Recipes

Apple Whoopie Pies - Meredith Landis

Makes 18 whoopie pies

$\frac{1}{2}$ cup butter, softened
1 $\frac{1}{4}$ cups brown sugar packed
1 tsp. baking soda
1 tsp. apple pie spice (or an equal combination of nutmeg, cinnamon, allspice & cloves)
 $\frac{1}{4}$ tsp. salt
1 egg
 $\frac{1}{4}$ cup applesauce
 $\frac{1}{4}$ cup milk
2 $\frac{1}{2}$ cups all purpose flour
1 large granny smith apple, peeled and grated (approx. 1 cup)

Preheat oven to 350 degrees. Cover baking sheets with parchment paper, set aside. In the bowl of a stand mixer fitted with the paddle attachment, add butter and beat on medium speed until creamy (about 30 seconds). Add in brown sugar, baking soda, apple pie spice & salt. Beat on medium speed until well incorporated. Add egg and beat until combined. Add in applesauce & milk and mix on low speed until fully incorporated. Add in flour a little at a time and mix until combined. Add apple and fold into mixture with spatula.

Using a small cookie scoop or tablespoon, scoop dough onto prepared baking sheets approximately 2 inches apart. Bake for 10-12 minutes until tops are lightly browned. Let stand a couple minutes on cookie sheets to set and then transfer to cooling rack to cool completely.

Salted Caramel Frosting

$\frac{1}{4}$ cup granulated sugar
2 tablespoons water
 $\frac{1}{4}$ cup heavy cream
1 teaspoon vanilla extract
12 tablespoons unsalted butter (1 $\frac{1}{2}$ sticks), at room temperature
 $\frac{1}{2}$ teaspoon fine salt
1 cup powdered sugar

Briefly stir together granulated sugar and water in a small saucepan and bring to a boil over medium high heat. Continue cooking, without stirring, until mixture turns dark amber in color, about 6 to 7 minutes.

Remove from heat and slowly add in cream and vanilla, stirring with a wooden spoon until completely smooth. Set aside until cool to the touch, about 25 minutes.

Combine butter and salt in the bowl of a stand mixer fitted with the paddle attachment and beat on medium-high speed until light in color and fluffy, about 3 minutes. Reduce speed to low, add powdered sugar, and mix until completely incorporated.

Turn mixer off and scrape down the sides of the bowl, then add caramel. Beat frosting on medium-high speed until airy and thoroughly mixed, about 2 minutes. Cover and refrigerate until stiff, about 45 minutes before using.

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Apple Pie Cupcakes - Shelly Antonucci

Cake:

4 cups flour	2 sticks butter (softened)
2 cups sugar	1 cup molasses
2 cups boiling water	2 tsp baking soda
½ cup apple butter	2 tsp pumpkin pie spice

Preheat oven to 375 degrees. Mix flour, sugar, and butter until crumbly. Combine remaining ingredients, add crumbs, and mix well. Fill paper-lined cupcake tins 2/3 of the way full. Bake 25 minutes or until a toothpick comes out clean. Cool completely.

Filling:

9 medium apples	2/3 cup sugar
6 Tbsp water	2 ½ Tbsp cornstarch
4 Tbsp butter	4 Tbsp water
2 tsp cinnamon	

Peel, core, and slice apples in small pieces. Melt butter and cinnamon over medium heat. Stir in apples, sugar, and 6 Tbsp water. Cover and cook, stirring occasionally for 5 minutes or until slightly softened. In a separate bowl, combine cornstarch and water. Add to apples while stirring and continue cooking until apples are soft and filling is thickened. Let bubble 1 minute. Cool completely. Remove small, round section out of the top of cupcake. Discard removed cupcake portion. Spoon filling into cupcake.

Frosting:

3 packages cream cheese (softened)
¾ cup butter (softened)
3 Tbsp milk
1 Tbsp vanilla
4 Tbsp apple butter
10-12 cups powdered sugar

Beat cream cheese, butter, milk, apple butter and vanilla with mixer on low speed until smooth. Gradually beat in powdered sugar on low speed until smooth. Pipe frosting on top of filled cupcake.

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Apple Cake - Chris Janczuk

Serves 12

$\frac{1}{2}$ cup butter	1 cup buttermilk
1 $\frac{1}{2}$ cups brown sugar	2 cups diced apples
1 egg	$\frac{1}{4}$ cup sugar
2 cups flour	1 tsp cinnamon
1 tsp soda	Dash of salt

Cream butter with brown sugar until light and fluffy. Beat in egg. Sift together flour, soda and salt. Add to creamed mixture alternately with buttermilk, beating until smooth after each addition. Gently fold in apples. Pour batter into greased 13" x 9" pan. Sprinkle sugar and cinnamon, mixed together over top. Bake at 350 degrees for 30-35 minutes or until done. Serve with whipped cream.

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Chef Tell Erhardt's German Apple Cake - Ashley Landis

1 ½ cups granulated sugar, divided
2 cups butter or margarine, softened
3 cups all-purpose flour
3 eggs, divided
4 or 5 large baking apples
½ cup unseasoned breadcrumbs
½ cup heavy cream
Juice of 1 lemon
1 Tbsp cornstarch
¼ tsp vanilla extract
1 cup sour cream
½ cup apricot preserves, heated

Combine 1 cup sugar, butter, flour and 1 egg together quickly to form a dough. DO NOT OVERWORK OR YOUR PASTRY WILL BE TOUGH. Cover and refrigerate for at least 1 hour before using. When the pastry has chilled, begin to prepare the filling.

Peel the apples, core them and cut in half. Score the apples on the rounded sides and set aside. Butter and flour a 9" springform pan. Press the chilled dough into the prepared pan to cover the bottom and halfway up the sides. Sprinkle breadcrumbs evenly over the crust. Put the prepared apples in the pan rounded side up. Fill the spaces with pieces of apple.

Mix the cream, lemon juice, 2 eggs, cornstarch, ½ cup sugar, vanilla and sour cream together in a bowl. Beat with a whisk to blend well. Pour the cream mixture over the apples and bake at 375 degrees for 1 to 1-½ hours, or until apples are tender and the filling is set. Cool slightly and brush top of cake with warm apricot preserves.

Note: You will have about twice as much dough as needed. Do not try to cut the recipe in half; any leftover dough will keep for at least a week refrigerated if you cover it tightly.

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Bavarian Apple Cheesecake - Esther Ruth Shisler

Serves 12

1/3 cup sugar
1/3 cup margarine or butter
1 Tbsp shortening
 $\frac{1}{4}$ tsp vanilla
1/8 tsp salt
1 cup flour
4 cups peeled, cored, and sliced apples (such as Granny Smith or Braeburn)

2 8-oz. pkg. cream cheese, softened
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ tsp vanilla
2 eggs
1/3 cup sugar
1 tsp cinnamon
 $\frac{1}{4}$ cup sliced almonds

In a medium mixer bowl, beat the first 1/3 cup sugar, margarine or butter, shortening. Blend in flour and salt until crumbly. Pat onto the bottom of a 9" springform pan. Set aside.

Place apple slices in a single layer on a shallow baking pan. Cover with foil. Bake in a 400 degree oven for 15 minutes. Meanwhile, prepare the filling in a large mixer bowl. Beat the cream cheese, $\frac{1}{2}$ cup sugar, and the $\frac{1}{2}$ tsp vanilla. Add the eggs all at once, beating on low speed just until combined. Pour into the dough-lined pan. Arrange apple slices atop filling. Combine the remaining 1/3 cup sugar and the cinnamon. Sprinkle with the sugar mixture and the almonds. Bake in 400 degree oven for 40 minutes or until golden. Cool. Remove sides and place cake on a serving plate. Cover and chill 4 to 24 hours before serving.

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Apple Spice Muffins - Jeannie Horst

1 ½ cup flour	½ cup wheat germ
½ cup sugar	1 Tbsp baking powder
1 ¼ tsp cinnamon	½ tsp salt (optional)
1 cup apple, peeled & chopped	1 cup milk
¼ cup vegetable oil	1 egg
1/3 cup chopped nuts	2 Tbsp butter, melted

Heat oven to 400 degrees. In large bowl combine flour, wheat germ, ¼ cup sugar, baking powder, ¾ tsp cinnamon and salt. Stir in apple. In small bowl, combine milk, oil and egg. Add flour mixture stirring just until moistened. Fill muffin cups almost full. In a small bowl, combine ¼ cup sugar, ½ tsp cinnamon, nuts and butter. Sprinkle over muffins. Bake 20 to 25 minutes.

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Apple Butter Pie - Zack Moyer

Make crust: but do not bake. Could also buy frozen crust.

2 cups all-purpose flour

1 tsp salt

$\frac{3}{4}$ cup well-chilled vegetable shortening

4 to 8 tablespoons ice cold water

Mix together and pour into pie crust:

2 cups apple butter can be homemade or store bought

4 beaten eggs

$\frac{1}{2}$ cup cream or little less than $\frac{1}{2}$ cup of milk with a little added butter

$1\frac{1}{2}$ cup sugar

1 Tbsp flour

$\frac{1}{2}$ stick butter melted

$\frac{1}{2}$ tsp salt

Place a top crust on or add streusel. Bake 350 for 1 hour.

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American Apple Pie - Kathy Godshall Alderfer McGalliard

Pastry:

2 cups all-purpose flour
1 tsp salt
2/3 cup shortening (solid & cold)
5 to 7 Tbsp cold water

Stir flour and salt together, cut in shortening with pastry blender, finger, fork or processor until pieces are size of small peas. Sprinkle with water, a tablespoon at a time, and toss with fork. If using food processor, follow manufacturer's instructions until all ingredients are moistened. Press together and divide into 2 balls. Cover and refrigerate for 1 hour or more. Roll each ball on lightly floured surface to 1/8" thickness. Line a 10" pie pan with ½ the pastry.

Filling:

6 to 8 tart apples, peeled, cored and thinly sliced
¾ to 1 cup sugar
2 Tbsp all-purpose flour
1 tsp cinnamon
¼ tsp nutmeg
¼ tsp cloves
Dash salt
2 Tbsp butter or margarine
Sugar

Prepare apples. Combine sugar, flour, spices and salt, sprinkle over apples and toss together. Fill pastry-lined pie pan with apple mixture, doming slightly in the middle. Dot with butter or margarine and adjust top crust, cutting slits for steam to escape. Seal and flute edges. Sprinkle top with sugar. Bake at 400 degrees until done, about 50 minutes.

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Salted Caramel Apple Gallete - Ian Munro

Source: hybrid of many recipes. Salted Caramel Sauce from sallysbakingaddiction.com

Salted Caramel Sauce (can be made several days in advance):

1 c sugar
6 T salted butter, cut into 6 pieces
1/2 c heavy cream
1 t salt

Heat sugar in a medium saucepan over medium-low heat, stirring constantly with a high heat resistant silicone/rubber spatula. Sugar will form clumps and eventually melt into a thick brown, amber-colored liquid as you continue to stir. If color turns dark too quickly, momentarily take pan off heat before returning. Once sugar is completely melted, add the butter. Be careful in this step because the caramel will bubble rapidly when the butter is added. Stir the butter into the caramel until it is completely melted, about 2-3 minutes. Slowly drizzle in heavy cream while stirring. Mixture will rapidly bubble and/or splatter when added. Allow the mixture to boil for 1 minute. It will rise in the pan as it boils. Remove from heat and stir in 1 teaspoon of salt. Allow to cool down before using.

Crust:

1 1/2 cups flour
1 1/2 t sugar
1/4 t salt
1 stick plus 2 T cold unsalted butter, cut into small pieces
1/3 c ice water

In a food processor, combine the flour with the sugar, salt and butter and process for about 5 seconds. Sprinkle the ice water over the flour mixture and process until the pastry just begins to come together, about 10 seconds; you should still be able to see small pieces of butter in it. Transfer the pastry to a work surface, gather it together and pat into a disk. Wrap the pastry in plastic or wax paper and refrigerate until chilled.

Filling and Assembly:

3-5 Jonagold or Golden Delicious Apples depending on size, peeled, cored and sliced very thin
1/4 c light or dark brown sugar (approx. alter to taste or based on sweetness of apples)
1/2 lemon, juiced
1 t ground cinnamon
1/4 t freshly grated nutmeg
Salted Caramel Sauce (recipe above)
egg wash: 1 large egg beaten
base: 1/3 c crushed pecans with 1 T flour

Preheat oven to 425F.

Combine apples, sugar, lemon juice, and spices in a bowl and set covered in the fridge for 10 minutes.

Roll out pie crust to 15-16 inch circle (or another shape as desired). Spread pecan/flour mixture around base of pie, leaving approx. 2 inches of crust around all sides. Layer apple mixture over pecan/flour

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mixture in the pie crust, arranging slices as you wish. Gently fold edges of pie crust over the apples and drizzle a little of the salted caramel sauce over the filling (not on the crust).

Bake 35-40 minutes until crust is golden brown and apples are cooked. Remove and allow to cool at least 10 minutes before serving.

Whipped Cream:

2 c heavy cream

1 t to 1 T sugar (to taste, powdered is best)

Salted Caramel Sauce

In a small bowl, whip cream and sugar together using an immersion blender. When whipped cream has formed, gently fold in a small amount of caramel sauce to taste. The goal is for the cream to have a gentle caramel flavor but to also balance the sweetness/bitterness of the pie and caramel sauce.

Serve pie with a dollop of cream and extra caramel sauce alongside.