

# 2011 Apple Butter Frolic Baking Contest Recipes



## Apple Pie Category

### Apple Dumplings

by Grace Brenneman

3 apples cut in quarters (Cortland)

Make syrup first:

2 cups sugar

2 cups water

1/8 to 1/4 tsp. nutmeg

1/4 tsp. cinnamon

Boil for 6 minutes, add 1/4 cup butter. Let cool

Dumpling dough:

2 cups flour

3/4 cup shortening

1 tsp. salt

2 tsp. baking powder

1/2 cup (scant) milk

Mix like biscuit dough. Roll out to 1/4 inch thick.

Cut into 12 squares.

Put 1/4 apple in each square. Fold over dough to create the dumpling. Put in 9 x 13 pan. Pour syrup over dumplings. Bake at 375 degrees for 35 minutes or until nicely browned. Makes 12 dumplings.

## **Apple Pie**

By Karla Myers

Pie crust:

1 c. shortening  
3 c. flour  
1 egg, beaten  
1 t. vinegar  
1 t. salt  
½ c. water

With pastry blender cut together in order of ingredients.

Filling:

¾ c apple butter  
7 medium apples, peeled and cut into chunks  
½ c water  
¾ c + 2t sugar, divided  
¼ c flour  
1 t lemon juice  
½ T cinnamon  
¼ t nutmeg  
2t milk

In saucepan cook together two finely chopped apples, water, ¼ c sugar, and flour until thick. Set aside.

In separate bowl, toss together the remaining apples, lemon juice, ½ c sugar, cinnamon, nutmeg.

In pastry lined pie pan, spread the apple butter. Add the apple-cinnamon mixture. Spread the cooked apple mixture over top. Top with pastry. Fold edge of top pastry under bottom pastry; seal edges. Sprinkle 2t milk and 1 T sugar over top crust. Cut slits in pastry top.

Bake in 400 degree oven for 15 minutes. Reduce to 325 degrees and bake for 30 minutes more or until filling is bubbly and crust is golden brown.

## **Maple Cheddar Apple Pie**

by Donna Anselmo

½ c. sugar  
2 Tbsp flour  
½ tsp cinnamon  
¼ tsp salt  
5 c. sliced apples (5 medium)  
1 c. (4 oz.) shredded extra sharp cheddar  
4 Tbsp maple syrup  
1 Tbsp heavy cream  
¼ c toasted chopped pecans (optional)

Add sugar, flour, cinnamon and salt to apples, toss to coat. Add cheese and maple syrup, stir. Put into pie crust and drizzle with cream. Put on top crust, crimp edge and cut slits for steam. Bake one hour at 425 degrees. Brush with a little maple syrup and sprinkle with pecans.

## Bread and Muffins Category

### Apple Raisin Bread

By Rosalie Derstine

2 pkg dry yeast  
1 ½ c. warm water – divided  
1 t. sugar  
3 eggs beaten  
1 c. applesauce  
½ c. honey  
½ c. veg. oil  
8-9 c. all purpose flour  
1 ½ c. peeled and diced apples  
2 T. lemon juice  
1 ½ c. raisins  
2 T. cornmeal

Glaze

1 egg beaten  
Sugar

In small bowl combine yeast, ½ c. water and sugar and set aside. In large bowl, combine next 4 ingredients with remaining water and mix well. Stir in softened yeast mixture. Gradually add enough flour to form a soft dough. Knead on a floured surface until smooth and elastic (about 10 minutes). Place in a greased bowl, turning once to grease top. Cover and let rise till double – about 1 hour. Punch down and turn over in bowl. Cover and let rise 30 minutes. In a small bowl, combine apples, lemon juice and raisins. Divide dough into 3 parts. Knead 1/3 of the apple mixture into each part. Shape into round flat balls. Place each in a greased 8 inch round baking pan that has been sprinkled with cornmeal. Cover and let rise until doubled – about one hour. For a glaze, brush each loaf with egg and sprinkle with sugar. Bake at 350 degrees for 30 -35 minutes. Yield - 3 loaves.

### Caramel Apple Sticky Buns

by Anthony Fischer

- FOR ROLLS:
- 2 cups Whole Milk
- 1-1/4 cup Sugar
- 1/2 cup Canola Oil
- 1 package (2 1/4 Teaspoons) Active Dry Yeast
- 4-1/2 cups Flour, Divided
- 2 teaspoons Salt
- 1/2 teaspoon (scant) Baking Soda
- 1/2 teaspoon (heaping) Baking Powder
- 3/4 cups Melted Butter
- 4 Tablespoons Ground Cinnamon

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FOR THE CARAMEL TOPPING:

- 1 stick Salted Butter
- 1-1/2 cup Packed Brown Sugar
- 1 Tablespoon Dark Brown Com Syrup
- 2 Tablespoon Cream
- 2 Tablespoons Apply Brandy Or Apple Cider (optional)
- 5 Whole Seasonal Baking Apples, Peeled And Finely Diced
- 1/2 cup butter
- ¼ cup Bauman's Apple Cider
- Pecans, if desired

### **Preparation Instructions**

To make the dough:

Heat milk, oil, and 1/2 cup sugar until warm (do not boil.) Allow to cool to lukewarm. Sprinkle in yeast and 4 cups flour. Stir gently and cover with a tea towel, allowing it to rise for 1 hour.

After 1 hour, add remaining flour, baking soda, baking powder, and salt. Set aside.

Apples for topping and filling:

Melt 1/2 cup butter over medium heat, add apples, apple cider and stir a few minutes until hot.

Remove and cool (can stick in refrigerators until needed).

To make the caramel topping:

Add 1 stick butter, brown sugar, com syrup, cream, 1 cup apples and optional apple brandy or apple cider. Allow to melt over low heat until totally combined. Allow to boil for a few seconds, then remove from heat. Set aside.

To make the rolls:

Roll out half the dough into a large rectangle. Pour on half the melted butter, half the remaining 3/4 cup sugar, and half the cinnamon. 1 1/2 cup apples. Roll into a long roll, then slice into rolls.

To assemble:

Spray 9-inch cake pan with cooking spray. Pour in half the caramel topping. Sprinkle 1 cup diced apple over the top, then arrange sliced rolls all over the pan. Allow to rise for 20 to 30 minutes.

Bake at 375 degrees for 30 to 40 minutes, covered in foil for the first 25 minutes.

(Repeat with the other half of dough if desired, or save the dough in the fridge for another use.)

Invert on a cake pedestal or serving plate. Rolls will be very hot at first; allow to cool slightly before serving.

### **Banana Apple Oatmeal Bread**

By Shelby Koehler

1/2 c. softened butter

1/2 c. sugar

2 eggs

1 c. mashed ripe bananas

1 apple peeled and chopped

3/4 c. honey

1 1/2 c. flour

1 c. oats

1 t. baking powder

1 t. baking soda

3/4 t. salt

Cream together butter and sugar. Add eggs, bananas, apple and honey. Combine dry ingredients, stir into creamed mixture, fill muffin cups or small bread pans. Bake at 350 degrees for 15-20 minutes. Cool in pan 10 minutes before removing to wire rack.

Honey Glaze – mix together 1 c. confectioner's sugar, 2 T. honey and 2T. milk.

## **Apple Muffins (12 muffins)**

By Grace Freed

1 egg  
½ c. milk  
¼ c. melted butter  
1 ½ c. flour  
½ c. sugar  
2 t. baking powder  
½ t. salt  
½ t. cinnamon  
1 c. grated tart apple (unpeeled)

Grease bottom of muffin cups. Beat eggs with fork. Stir in milk and melted butter. Add grated tart apples.

Blend dry ingredients; stir just until flour is moistened. Batter should be lumpy – do not overmix. Fill muffin cups 2/3 full. Sprinkle top before baking with crunch topping - mix 2/3 c. brown sugar (packed), 2/3 c. broken nuts and 1 t. cinnamon. Bake at 400 degrees for 25 to 30 minutes.

## **Cake Category**

### **Autumn Cheseecake**

Submitted by Rebekah Flack

#### **INGREDIENTS:**

1 cup graham cracker crumbs  
½ cup finely chopped pecans  
3 Tbsp. white sugar  
½ tsp. ground cinnamon  
¼ cup butter, melted

3 (8 oz.) packages cream cheese, softened  
¾ cup white sugar  
3 eggs  
½ tsp. vanilla extract

4 cups apples-peeled, cored, and thinly sliced  
⅓ cup white sugar  
½ tsp. ground cinnamon  
¼ cup chopped pecans

#### **DIRECTIONS:**

1. Preheat oven to 350 degrees. In a large bowl, stir together the graham cracker crumbs, ½ c. finely chopped pecans, 3 Tbsp sugar, ½ tsp. cinnamon and melted butter; press into the bottom of a greased, 9 inch springform pan. Bake in preheated oven for 10 minutes.
2. In a large bowl, combine the cream cheese and ¾ c. sugar. Mix at medium speed until smooth. Beat in eggs one at a time, mixing well after each addition. Blend in vanilla; pour filling into the baked crust.
3. Put the sliced apples in a microwave-safe bowl and microwave on high power for 2-3 minutes, stirring after each minute, until apples are beginning to soften. Drain liquid.
4. In a small bowl, stir together ⅓ c. sugar and ½ tsp cinnamon. Toss the cinnamon sugar mixture with the apples to coat. Spoon apple mixture over cream cheese layer and sprinkle with ¼ cup chopped pecans.
5. Bake in preheated oven for 60-70 minutes in a water bath. Let cool in oven with door propped open another 45-60 minutes. Allow cake to cool before removing rim of pan. Chill cake before serving.

### **Apple Cake**

By Donna Cusimano

4 cups apples, finely diced  
2 cups sugar  
1/2 cup vegetable oil  
2 eggs  
2 cups flour  
2 tsp. cinnamon  
2 tsp. baking soda  
1/2 tsp. salt  
2 tsp. vanilla  
1/2 cup apple butter

Preheat oven to 350 degrees. Grease and flour a Bundt pan. Toss apples and sugar together and let stand 15 minutes. Mix in oil, eggs, flour, cinnamon, baking soda, salt and vanilla. Pour half the batter into the pan. Spread the apple butter over the batter, then top with remaining batter. Bake for 50-55 minutes or until a toothpick comes out clean.

### **Apple Dapple Cake**

By Joanne McIlmurray

3 Cups Apple.  
3 Eggs  
1 1/2 Cups Oil  
2Cups Sugar  
3 Cups Flour  
1 tsp Salt  
1 tsp. Baking Soda  
1 Tbsp Cinnamon  
2 tsp. Vanilla  
1/4 Cup Milk  
1 Cup Chopped Nuts  
Mix together above ingredients.

BAKE: 350 degrees FOR APPROXIMATELY 60 MINUTES in a 9 x 13 pan - Pour topping over hot cake and let cool.

#### Topping

1 stick Butter  
1 Cup Brown Sugar  
1/4 Cup Milk  
Cook topping over medium heat for 2 1/2 minutes.

### **Apple Cake**

By Jennifer Myers

4 Cups diced Apples  
1 Cup Sugar  
2 Cups Flour  
1 1/2 tsp. Baking Soda  
1 tsp. Salt  
3 tsp. Cinnamon  
2 Eggs  
1 Cup Applesauce  
2 tsp. vanilla

Preheat oven to 375 degrees, grease pan. Dice apples, mix with sugar, set aside. Mix dry ingredients together. In another bowl, beat eggs, mix in applesauce and vanilla. Stir in dry ingredients, fold in apples. Bake for 40 minutes  
Icing (optional) - Mix together 1 cup brown sugar, 1/2 cup butter, 1/4 cup milk.