

DVBF APPLE RECIPE CONTEST WINNING RECIPES

Country Apple Pie by Ronna Tecken

5 cups of apples, Granny Smith
¾ cup sugar
¼ tsp. salt
1 cup cream
4 T. flour
½ tsp. cinnamon
Mix with a whisk

1 pie shell in a deep dish pie plate

Peel and slice apples and arrange in pie shell.

Pour mixture above over apples.

Sprinkle with 1T. sugar and ¼ tsp. cinnamon

Bake 50 minutes at 400 degrees.

Cool on wire rack. Serve with ice cream or whipped cream.

From Ronna: "Country Apple Pie has long been in my husband's family and is a favorite of all! Sweet, creamy, melt in your mouth taste of fall! Goes well with a good cup of coffee or tea and maybe a little bit of homemade whipped cream! Enjoy!"



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Katie's Apple Bread by Katie Watts

- Cream 1 cup sugar and ½ cup shortening*.
- Add 2 eggs and 1½ tablespoons sour milk. (To sour milk, add a few drops of vinegar or lemon juice and let it stand a minute or two. You could use buttermilk or yogurt; these seem to be interchangeable, but I never have.)
- Add two grated Golden Delicious** apples, skins included. This will look terrible: like someone barfed in the bowl. Be brave and avert your eyes. This is the hard part of the tale, but there is a happy ending.
- In another bowl, sift 2 cups flour with 1 teaspoon each baking powder and baking soda and ½ t salt. If you like, and I do, add spices here: 1 teaspoon cinnamon, ½ teaspoon each nutmeg, ginger and cardamom.
- Combine wet and dry and a cup of walnut bits and spoon into a greased, floured loaf pan. Sprinkle top with turbinado sugar, ½ teaspoon cinnamon and ½ teaspoon nutmeg.
- Bake at 350, preheated, 45 to 50 minutes or until it tests done.
- Wait until it's completely cool before eating.

* I expect this works as well with unsalted butter: I've just never tried it.

** If you can't find GoldDels, Opals would work as they also have good flavor and a thin yellow skin.

From Katie: I've never found this recipe anywhere. My mother said it came from Sunset Magazine in the early 1950s, but she might have misremembered or it's an original or a highly embroidered version of one that was in Sunset. Mercifully, it doesn't matter. Bake it and you'll agree: it's Just Plain GOOD.



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Chai Spiced Apple Galette by Wendy Burton

Pastry:

- 1.5 c all-purpose flour, plus additional for rolling out
- ½ tsp salt
- 8 tbsp cold butter, cubed (one stick)
- ½ c cold water, divided

To Finish:

- 1 whole egg beaten with a teaspoon of water
- 1 tsp turbinado sugar or other sugar

Apple Filling

- 3 Honeycrisp apples, peeled and thinly sliced (about 4 cups)
- 2 tsp lemon juice
- ¼ c brown sugar, packed
- 1 ½ tsp all-purpose flour
- 1 tsp ground cinnamon
- 1 tsp ground cardamom
- ½ tsp ground ginger
- ¼ tsp ground cloves
- Several grindings of black pepper, or ¼ tsp of black pepper

Crumble Topping

- ½ tsp cinnamon
- 2 tsp all-purpose flour
- 2 tsp brown sugar
- Pinch of salt
- 2 tsp cold butter, cubed
- 1/3 c chopped walnuts or pecans

1. Pastry: whisk together the flour and salt, then chop or rub in the butter until the mixture is crumbly. Add half the cold water, stir, and add more water as needed to make a cohesive dough. Form into a ball, wrap in plastic wrap, then flatten the dough into a rough circle. Refrigerate while you make the filling (at least 20 minutes.)
2. Apple filling: stir the brown sugar, flour, cinnamon, cardamom, ginger, cloves, and black pepper in a large bowl. Add the peeled, sliced apples and lemon juice and stir until everything is coated and no dry spice mixture remains. Refrigerate while you roll out the crust.
3. Crumble topping: in a small bowl stir together the sugar, flour, pinch of salt, and cinnamon; stir in the butter, smashing each cube with the tines of a fork; then stir in the chopped nuts. Set aside.
4. Preheat the oven to 400. Line a baking sheet with parchment or foil.
5. Lightly flour a working surface and rolling pin. Bring out the refrigerated dough and roll it out to approximately a 12 inch diameter circle. Transfer it to the baking sheet.
6. Bring out the apple filling mixture and pile it in the center of the rolled dough, leaving about a 3 inch border of pastry all around.
7. Sprinkle the crumble topping over all of the apple filling.
8. Start folding the border of the dough over the apples to make a circle, pleating the dough where needed to completely encase the filling, leaving an open circle in the middle.
9. Brush the pastry with the egg wash and sprinkle with turbinado sugar.
10. Bake for 30-40 minutes until the crust is golden brown and crisp. If the topping is browning too quickly, put a small patch of aluminum foil over the center of the galette for the last ten minutes of baking.
11. Remove from the oven and rest for at least ten minutes on the baking sheet, then transfer to a cooling rack. Slice in wedges and serve warm or room temperature.

From Wendy: This is a chai-spiced apple galette. I live in Seattle now, but I went to college in Northfield, Minnesota.



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Apple Pie Bars by Jessica Winkels

Filling:

- 8c. Granny Smith Apples; peeled, cored, chunked (1/4 inch thick)
- 3/4 c. Sugar
- 1/4 c. Flour
- 1/2 tsp Nutmeg
- 1 tsp Cinnamon
- pinch of Salt
- 1/2 c toffee chips

Topping:

- 1 1/2 c Flour
- 3/4 c Sugar
- 3/4 c Brown Sugar
- 1/2 tsp Salt
- 1 c Oatmeal
- 1 c Butter; cold, diced

Crust:

- 2 c Flour
- 1 tsp Salt
- 3/4 c well chilled butter, diced
- 4-8 tbsp cold water

Directions:

- 1) For Crust: Mix flour and salt in a large bowl. Cut butter into flour mixture using fork, or pastry cutter until coarse crumbs form. Add 4 TBSP of water and mix, add one TBSP extra at a time until dough holds together. Shape into a disk and wrap in plastic wrap. Chill for 30 minutes.
- 2) For Topping: Mix all dry ingredients together in a bowl. Cut butter into flour mixture using a pastry cutter, or a hand mixer on med-low until coarse crumbs form. Set aside.
- 3) Filling: Add apples and all dry ingredients to a pot and cook over Med-High heat for 3-5 minutes. Remove from heat and stir in 1/2 c toffee chips.
- 4) Preheat oven to 375 degrees. Remove crust from fridge and roll out to about 1/8 to 1/4" thick. Cut to fit a 18x13 bar pan (Half sheet pan) with enough crust to go up the sides of the pan.
- 5) Pour filling into pan and spread out evenly. Top with the Crumble topping and bake for 45-50 minutes or until topping is brown.
- 6) Serve with whipped cream, or your favorite ice cream.

From Jessica: Hello! I am hoping my apple measurement makes enough filling. I always made extra for my Dad to top his ice cream with so I altered the recipe to fill that need years ago. My original recipe says 10-11 cups of apples. :)

