

COOKING WITH JAN

RECIPES AT COBORN'S & kokk.com ~ September 13, 2017

Fall Means APPLES & PUMPKINS

SOUTHERN FRIED APPLES

1 CUP BUTTER
1 CUP BROWN SUGAR
4 TBLS CINNAMON
8 APPLES, PEELED, CORED & SLICED

MELT BUTTER IN LARGE SKILLET; ADD SUGAR & CINNAMON INTO THE HOT BUTTER. ADD THE SLICED APPLES AND COOK UNTIL APPLES BEGIN TO BREAK DOWN, ABOUT 8-10 MINUTES. GRANNY SMITH OR RED DELICIOUS APPLES ARE RECOMMENDED AS THE BEST TO USE. APPLES CAN BE SERVED OVER OATMEAL, AS A SAUCE FOR DESSERT, OVER MEAT SUCH AS PORK OR CHICKEN. MAKES 8 SERVINGS.

PUMPKIN PECAN SPICE COOKIES

1 1/2 CUPS BROWN SUGAR
2 EGGS
3 TSPS VANILLA
2 TSPS BAKING POWDER
2 HEAPING TSPS PUMPKIN PIE SPICE
1 1/3 CUPS PECANS, FINELY CHOPPED
4 OZS WHITE ALMOND BARK, CHOPPED (OPTIONAL)
1/2 CUP BUTTER, SOFTENED
1/2 CUP CANNED PUMPKIN (**NOT** PIE MIX)
2 3/4 CUPS FLOUR
1 1/4 TSPS CINNAMON
1/2 TSP SALT
1/2 CUP BUTTERSCOTCH BAKING CHIPS

PREHEAT OVEN TO 350 DEGREES; SPRAY COOKIE SHEET/S WITH COOKING SPRAY OR LINE WITH COOKING PARCHMENT PAPER. BEAT WITH MIXER THE BROWN SUGAR, BUTTER, EGGS, PUMPKIN & VANILLA; STIR IN FLOUR, BAKING POWDER, CINNAMON, SALT & PUMPKIN PIE SPICE. ADD THE PECANS AND THE BAKING CHIPS; STIR UNTIL WELL BLENDED. DROP BY TABLESPOONFULS ONTO COOKIE SHEET; BAKE 10-14 MINUTES OR UNTIL EDGES ARE LIGHTLY BROWNED. REMOVE TO COOLING RACK & COOL COMPLETELY, ABOUT 30 MINUTES. TOP CAN BE DRIZZLE WITH MELTED ALMOND BARK, SPRINKLED WITH POWDERED SUGAR OR SERVED PLAIN. MAKES ABOUT 3 1/2 DOZEN COOKIES.

CARAMEL APPLE PORK CHOPS

8 THICK PORK CHOPS
4 TBLS BROWN SUGAR
1/4 TSP NUTMEG
4 TBLS UNSALTED BUTTER
6 TBLS PECANS, LIGHTLY CHOPPED (OPTIONAL)
2 TSPS VEGETABLE OIL
1/4 TSP CINNAMON
SALT & PEPPER TO TASTE
4 APPLES, PEELED, CORED & SLICED

PREHEAT OVEN TO 175 DEGREES; PLACE BAKING DISH IN OVEN TO WARM. HEAT LARGE SKILLET; BRUSH CHOPS WITH OIL & PLACE INTO SKILLET. COOK FOR 8-10 MINUTES, TURNING OCCASIONALLY OR UNTIL DONE. TRANSFER TO THE WARM BAKING DISH, PLACE IN OVEN TO KEEP WARM. IN BOWL, MIX THE BROWN SUGAR, SALT & PEPPER AND CINNAMON & NUTMEG. ADD BUTTER TO THE SKILLET; STIR IN BROWN SUGAR MIXTURE & SLICED APPLES. FOR APPLES, GRANNY SMITH OR GALA WILL WORK THE BEST. COVER THE SKILLET AND COOK UNTIL APPLES ARE JUST TENDER. REMOVE FROM SKILLET WITH A SLOTTED SPOON ON ARRANGE ON TOP OF THE PORK CHOPS. PLACE BACK IN OVEN TO KEEP WARM. CONTINUE COOKING THE SAUCE, UNCOVERED, IN SKILLET, UNTIL IT BEGINS TO THICKEN. SPOON SAUCE OVER THE APPLES AND THE PORK CHOPS; SPRINKLE WITH THE PECANS IF DESIRED. I SERVE WITH MASHED POTATOES AND A GREEN SALAD OR VEGETABLE. IF YOU LIKE PORK CHOPS, THIS IS THE PERFECT FALL DISH.

APPLE PIE UPSIDE DOWN PUMPKIN CAKE

TOPPING
1/2 CUP BUTTER, MELTED
1/4 CUP WATER
1 CUP BROWN SUGAR
2 CUPS APPLES, PEELED & SLICED

CAKE
1 BOX YELLOW CAKE MIX
1/2 CUP VEGETABLE OIL
3/4 CUP CANNED PUMPKIN (**NOT** PIE MIX)
1/2 TSP NUTMEG
1/2 CUP WATER
2 EGGS
1 TBLS CINNAMON
COOL WHIP OR VANILLA ICE CREAM

PREHEAT OVEN TO 350 DEGREES; SPRAY BOTTOM & SIDES OF 2 (8") ROUND CAKE PANS WITH COOKING SPRAY, THEN LINE WITH COOKING PARCHMENT PAPER. INTO EACH CAKE PAN, STIR 1/4 CUP MELTED BUTTER, 1/2 CUP BROWN SUGAR & 2 TBLS WATER UNTIL WELL BLENDED. ARRANGE 1 CUP OF APPLE SLICES OVER THE BROWN SUGAR MIXTURE IN THE PAN; SET ASIDE. IN A LARGE MIXING BOWL, COMBINE & MIX THE CAKE INGREDIENTS WITH ELECTRIC MIXER, SCRAPING BOWL OFTEN. SPREAD 2 CUPS OF THE CAKE BATTER OVER THE APPLES IN EACH PAN. BAKE 40-45 MINUTES OR UNTIL TOOTHPICK COMES OUT CLEAN. COOL ON COOLING RACKS FOR 5 MINUTES. PLACE HEATPROOF SERVING PLATE UPSIDE DOWN OVER EACH CAKE; TURN PANS OVER TO REMOVE THE CAKES. SERVE WITH A DOLLOP OF THAWED COOL WHIP OR VANILLA ICE CREAM. MAKES ABOUT 8 SERVINGS. YUMMY!

