

COOKING WITH JAN

RECIPES AT COBORN'S & kokk.com ~ September 20, 2017

Fall Means APPLES & PUMPKINS

APPLE PIE ON A STICK WITH CARAMEL SAUCE

14 OZS CARAMEL CANDIES, UNWRAPPED	1/4 CUP BUTTERSCOTCH CHIPS
1/4 CUP MILK	1 TSP VANILLA
2 EGGS	1 CUP SELTZER WATER
2 CUPS FLOUR	1 TSP CREAM OF TARTAR
4 GRANNY SMITH APPLES, PEELED & CORED	12 WOODEN POPSICLE STICKS
CINNAMON SUGAR FOR GARNISH	CANOLA OIL FOR FRYING

IN DEEP FRYER OR HEAVY BOTTOMED POT, HEAT ENOUGH CANOLA OIL TO COME HALFWAY UP THE SIDES OF THE POT TO 375 DEGREES. INTO A MEDIUM SIZE SAUCEPAN, ADD THE CARAMELS, BUTTERSCOTCH CHIPS, MILK & VANILLA. COOK, STIRRING FREQUENTLY WITH RUBBER SPATULA, UNTIL WELL BLENDED, MELTED AND SMOOTH, ABOUT 8-10 MINUTES. SET ASIDE BUT KEEP WARM! CUT THE APPLES INTO THIRDS AND PLACE ON THE WOODEN STICKS. IN A MEDIUM BOWL, WHISK TOGETHER THE EGGS, SELTZER WATER, 1 1/2 CUPS OF FLOUR AND THE CREAM OF TARTAR. PLACE 1/2 CUP FLOUR ONTO A BAKING SHEET; DREDGE THE APPLES FIRST IN THE FLOUR AND THEN IN THE BATTER. FRY THE APPLES, IN BATCHES, IN THE FRYER UNTIL THEY ARE CRISPY, ABOUT 2-3 MINUTES ON EACH SIDE; DRAIN ON A PAPER TOWEL. POUR THE CARAMEL SAUCE INTO A SMALL BOWL. DUST THE APPLES WITH THE CINNAMON SUGAR AND SERVE WITH THE CARAMEL SAUCE. MAKES 12 PIES!

HARVEST PUMPKIN SOUP

2 SMALL PUMPKINS	3 CUPS CHICKEN STOCK
3/4 CUP HEAVY WHIPPING CREAM	1/4 TSP NUTMEG
1/2 TSP SAGE	1 1/2 TSPS SALT
4 TBLs SOUR CREAM	

PREHEAT OVEN TO 400 DEGREES. CUT PUMPKINS IN HALF AND SCOOP OUT THE SEEDS. SPRAY A BAKING SHEET WITH NON-STICK COOKING SPRAY. PLACE THE PUMPKINS, FLESH SIDE DOWN ON THE SHEET AND ROAST UNTIL SOFT TO THE TOUCH, ABOUT 45 MINUTES. REMOVE PUMPKINS FROM THE OVEN AND LET COOL. WHEN COOL, SCRAPE FLESH FROM THE SKINS INTO A FOOD PROCESSOR; DISCARD SKINS. ADD THE CHICKEN STOCK TO THE PUMPKIN AND PUREE; POUR INTO A LARGE SAUCEPAN. BRING TO A SIMMER OVER MEDIUM HEAT; ADD CREAM, NUTMEG, SAGE & SALT. MIX WELL, THEN REMOVE FROM HEAT. SERVE WITH A DOLLOP OF SOUR CREAM.

APPLE SPICE CAKE WITH CREAM CHEESE ICING

CAKE

1/2 STICK BUTTER	1/2 LEMON, JUICED
3 GRANNY SMITH APPLES, PEELED & CORED	1 CUP APPLE CIDER
1 3/4 CUPS FLOUR	1 TSP EACH CINNAMON & BAKING SODA
1/2 TSP GRATED FRESH NUTMEG	3/4 CUP BROWN SUGAR
3/4 CUP WHITE SUGAR	PINCH KOSHER SALT
1 EGG	1 TSP VANILLA
1/2 CUP WALNUTS, TOASTED & CHOPPED	1/2 CUP GOLDEN RAISINS

FROSTING

8 OZS CREAM CHEESE, ROOM TEMPERATURE	1 STICK BUTTER, SOFTENED
1 CUP POWDERED SUGAR	1 TSP VANILLA
1/2 LEMON, JUICED	

PREHEAT OVEN TO 350 DEGREES. MELT BUTTER IN LARGE SAUTE PAN; TOSS IN THE APPLES & STIR TO COAT THEM WITH THE MELTED BUTTER. ADD THE LEMON JUICE AND APPLE CIDER; COOK UNTIL APPLES HAVE SOFTENED AND CIDER IS REDUCED BY HALF. TRANSFER TO A FOOD PROCESSOR AND PULSE INTO A COARSE PASTE; SET ASIDE. IN LARGE MIXING BOWL, COMBINE THE FLOUR, CINNAMON, BAKING SODA, NUTMEG, THE SUGARS AND SALT. MAKE A WELL IN CENTER; ADD THE PUREED APPLES, THE EGG AND VANILLA. STIR TO COMBINE; TOSS IN THE WALNUTS & RAISINS. BUTTER AND FLOUR A LOAF PAN; POUR BATTER INTO THE PREPARED PAN AND PLACE IN OVEN. BAKE UNTIL TOOTHPICK COMES OUT CLEAN, ABOUT 40-45 MINUTES. REMOVE FROM OVEN & LET COOL FOR 10 MINUTES; REMOVE FROM PAN AND COOL COMPLETELY ON COOLING RACK. CUT THE CAKE IN HALF LENGTHWISE; SPREAD HALF OF THE ICING ON THE BOTTOM LAYER. REPLACE TOP HALF AND ICE TOP OF CAKE, LEAVING THE SIDES BARE. SLICE & SERVE! MAKES 6 SERVINGS.

ICING ~ BEAT TOGETHER ALL OF THE INGREDIENTS WITH A MIXER UNTIL LIGHT AND FLUFFY.

