



COOKING WITH JAN

RECIPES AT COBORN'S & kokk.com ~ September 6, 2017

Fall Means APPLES!

APPLE CINNAMON FRITTERS

2 CUPS BISQUICK
1 EGG
1 TSP GROUND CINNAMON
1 3/4 CUPS GRANNY SMITH APPLES, UNPEELED & CHOPPED
VEGETABLE OIL FOR THE DEEP FRYING OF THE FRITTERS

1/2 CUP COLD WATER
1/4 CUP WHITE SUGAR
1/4 CUP POWDERED SUGAR

IN DEEP FRYER OR HEAVY SAUCEPAN, HEAT OIL TO 350 DEGREES. IN A LARGE BOWL, MIX TOGETHER THE BISQUICK, WATER, EGG, WHITE SUGAR & CINNAMON; FOLD IN THE CHOPPED APPLES. WORKING IN BATCHES, DROP THE BATTER BY TABLESPOONFULS INTO THE HOT OIL. COOK 2-3 MINUTES, TURNING OCCASIONALLY, UNTIL FRITTERS ARE GOLDEN BROWN. USE A METAL SLOTTED SPOON TO REMOVE FRITTERS FROM OIL; DRAIN ON PAPER TOWELS. BEFORE SERVING, SPRINKLE WITH POWDERED SUGAR.

APPLE OVEN PANCAKE

3 TBLS BUTTER
1/4 CUP PACKED BROWN SUGAR
1 1/2 CUPS BISQUICK
1 CUP BUTTERMILK
1 TSP VANILLA
1 TBLS CINNAMON-SUGAR

6 CUPS APPLES, PEELED & THINLY SLICED
2 TSPS CINNAMON
1/4 CUP WHITE SUGAR
1 TBLS FRESH LEMON JUICE
2 EGGS
MAPLE SYRUP, OPTIONAL

PREHEAT OVEN TO 450 DEGREES; MELT BUTTER IN 10" OVEN PROOF SKILLET. ADD THE APPLES, BROWN SUGAR & CINNAMON; TOSS TO COAT. PLACE IN OVEN & BAKE FOR ABOUT 3 MINUTES; STIR, AND BAKE 3 MINUTES LONGER. STIR AGAIN, REDUCE OVEN TEMPERATURE TO 400 DEGREES. IN A LARGE BOWL, MIX THE BISQUICK, WHITE SUGAR, BUTTERMILK, LEMON JUICE, VANILLA & EGGS WITH WHISK UNTIL WELL BLENDED. POUR OVER THE APPLES; BAKE FOR 30 MINUTES OR UNTIL GOLDEN BROWN. SPRINKLE TOP WITH CINNAMON-SUGAR; CUT INTO WEDGES AND ENJOY. DRIZZLE WITH MAPLE SYRUP IF DESIRED.

CARAMEL APPLE UPSIDE DOWN CAKE

TOPPING 1/4 CUP BUTTER
1/2 TSP CINNAMON

CAKE 1 1/3 CUPS FLOUR
1/2 TSP CINNAMON
1 CUP WHITE SUGAR
2 EGGS
1/4 CUP MILK

2/3 CUP PACKED BROWN SUGAR
2 APPLES, PEELED & CUT INTO WEDGES
1 TSP BAKING POWDER
1/4 TSP SALT
1/2 CUP BUTTER, SOFTENED
1/2 TSP VANILLA

PREHEAT OVEN TO 325 DEGREES; SPRAY BOTTOM & SIDES OF 9" BAKING PAN WITH COOKING SPRAY. MELT BUTTER; STIR IN BROWN SUGAR & HEAT TO BOILING. REMOVE FROM HEAT; ADD THE CINNAMON. POUR INTO THE PREPARED PAN, SPREAD EVENLY; ARRANGE APPLE WEDGES OVER THE BROWN SUGAR MIXTURE, OVERLAPPING SLIGHTLY & MAKING 2 LAYERS IF NECESSARY. IN ANOTHER BOWL, MIX THE FLOUR, BAKING POWDER, CINNAMON & SALT; SET ASIDE. IN LARGER BOWL, BEAT THE WHITE SUGAR AND 1/2 CUP BUTTER WITH MIXER UNTIL FLUFFY; ADD EGGS, ONE AT A TIME, AND BEAT UNTIL SMOOTH, THEN ADD THE VANILLA. BEAT IN THE FLOUR MIXTURE, ALTERNATELY WITH THE MILK, BEATING AFTER EACH ADDITION UNTIL SMOOTH. SPREAD OVER THE APPLES. BAKE 55-65 MINUTES OR UNTIL TOOTH PICK COMES OUT CLEAN; COOL ON COOLING RACK FOR 15 MINUTES. RUN KNIFE AROUND SIDES OF PAN TO LOOSEN THE CAKE. PLACE SERVING PLATE UPSIDE DOWN OVER PAN; TURN OVER TO RELEASE THE CAKE. SERVE WARM WITH CINNAMON ICE CREAM OR COOL WHIP. IS EXTRA GOOD WITH THE ICE CREAM!

CARAMEL APPLE CIDER

1/3 CUP PACKED BROWN SUGAR
1 TSP VANILLA
CARAMEL TOPPING
COOL WHIP, THAWED

1/3 CUP WHIPPING CREAM
4 CUPS APPLE CIDER
GROUND CINNAMON
RUM OR APPLE SCHNAPPS (OPTIONAL)

IN SAUCEPAN, MIX TOGETHER THE BROWN SUGAR AND WHIPPING CREAM. COOK OVER MEDIUM HIGH HEAT FOR 2 MINUTES, STIRRING CONSTANTLY, UNTIL BUBBLY, THEN ADD VANILLA & APPLE CIDER. COOK 10 MINUTES, STIRRING OCCASIONALLY, UNTIL HEATED THROUGH. SERVE CIDER IN MUGS; TOP WITH A DOLLOP OF COOL WHIP, A DRIZZLE OF CARAMEL TOPPING & GROUND CINNAMON. FOR "ADULT BEVERAGES", ADD RUM OR APPLE SCHNAPPS IF DESIRED TO TASTE!

