



COOKING WITH JAN ~ September 11, 2019 Sponsored by Coborns & Performance Radio

Recipes at Coborns & kokk.com ~ IT'S ALL ABOUT FALL FLAVORS

PUMPKIN COOKIES & BROWN BUTTER FROSTING

COOKIES

2/3 CUP EACH WHITE SUGAR & BROWN SUGAR	2 1/4 CUPS FLOUR
3/4 CUP BUTTER, SOFTENED	1 TSP VANILLA
1/2 CUP PUMPKIN (NOT PIE MIX)	2 EGGS
1 TSP EACH BAKING SODA & CINNAMON	1/2 TSP SALT

FROSTING

3 CUPS POWDERED SUGAR	1 TSP VANILLA
3-4 TBLS MILK	1/3 CUP BUTTER

PREHEAT OVEN TO 375 DEGREES. BEAT TOGETHER THE WHITE SUGAR, BROWN SUGAR, 3/4 CUP BUTTER & 1 TSP VANILLA UNTIL WELL BLENDED. ADD IN THE PUMPKIN & EGGS & MIX UNTIL WELL COMBINED. ON LOW SPEED OF THE MIXER, ADD THE FLOUR, BAKING SODA, CINNAMON & SALT. ON UNGREASED BAKING SHEET, DROP DOUGH BY HEAPING TABLESPOONFULS. BAKE 10-12 MINUTES UNTIL NO INDENTATION REMAINS IN CENTER. IMMEDIATELY REMOVE FROM BAKING SHEETS TO COOLING RACK; COOL COMPLETELY, ABOUT 45 MINUTES. IN BOWL, PLACE POWDERED SUGAR, 1 TSP VANILLA & 3 TBLS MILK. IN SAUCAPAN, HEAT 1/3 CUP BUTTER (DO NOT USE MARGARINE AS MAY BURN), STIRRING CONSTANTLY, JUST UNTIL LIGHT BROWN. POUR BROWNED BUTTER OVER THE POWDERED SUGAR MIXTURE; BEAT ON LOW SPEED ABOUT 1 MINUTE UNTIL SMOOTH. ADD JUST ENOUGH OF THE REMAINING MILK TO MAKE FROSTING CREAMY & SPREADABLE; FROST COOKIES, GENEROUSLY, WITH THE BUTTER FROSTING. MAKES ABOUT 30 SERVINGS!

PEAR & APPLE CRUMBLE

TOPPING

1 CUP FLOUR	1/2 CUP COLD UNSALTED BUTTER
1 TSP BAKING POWDER	1 TSP APPLE PIE SPICE
3 TBLS EACH WHITE SUGAR & BROWN SUGAR	

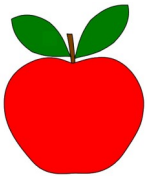
FILLING

3 LG GALA OR GOLDEN DELICIOUS APPLES	3 LG RIPE BUT FIRM PEARS
2 TBLS BUTTER	2 TBLS WHITE SUGAR
4 TBLS FRESH LEMON JUICE	2 TBLS CORNSTARCH
1/2 TSP CINNAMON	ICE CREAM OR COOL WHIP (OPTIONAL)

PREHEAT OVEN TO 375 DEGREES. MIX FLOUR, BAKING POWDER & APPLE PIE SPICE TOGETHER; CUT IN THE BUTTER USING PASTRY BLENDER OR 2 TABLE KNIVES. (MIXTURE NEEDS TO LOOK LIKE OATMEAL). ADD IN THE WHITE & BROWN SUGAR, MIX TOGETHER & SET ASIDE. PEEL & CORE APPLES; CUT INTO QUARTERS, THEN CUT EACH QUARTER CROSSWISE IN HALF. REPEAT THE SAME WITH THE PEARS. IN A DUTCH OVEN, COMBINE THE BUTTER, WHITE SUGAR & 2 TBLS OF THE LEMON JUICE; HEAT UNTIL THE BUTTER IS MELTED. ADD IN THE APPLES, PARTLY COVER & COOK FOR 5 MINUTES, STIRRING OCCASIONALLY. ADD THE PEARS; COOK & STIR 1-2 MINUTES, DEPENDING ON THE RIPENESS OF THE PEARS. IN A BOWL, MIX REMAINING 2 TBLS OF LEMON JUICE, THE CORNSTARCH & CINNAMON; ADD TO THE FRUIT MIXTURE. COOK 2-3 MINUTES, STIRRING CONSTANTLY, UNTIL THICKENED. SPOON FRUIT MIXTURE INTO UNGREASED 9" GLASS DEEP-DISH PIE PLATE; SPOON TOPPING MIXTURE EVENLY OVER TOP, PLACE ON BAKING SHEET. BAKE 35-40 MINUTES OR UNTIL TOPPING IS GOLDEN BROWN & FRUIT IS BUBBLY. SERVE WARM WITH ICE CREAM OR COOL WHIP.

APPLE CIDER COOKIES

2 TBLS WHITE SUGAR	1 PKG APPLE CIDER INSTANT DRINK MIX
1 1/2 TSPS CINNAMON	1 PKG SUGAR COOKIE MIX
1/2 CUP BUTTER, SOFTENED	1 EGG
3/4 CUP FINELY CHOPPED PEELED APPLE	



PREHEAT OVEN TO 375 DEGREES. IN BOWL, COMBINE SUGAR, 1 TSP OF THE APPLE CIDER DRINK MIX & 1/2 TSP OF THE CINNAMON; SET ASIDE. IN MIXING BOWL, MIX TOGETHER THE COOKIE MIX, SOFTENED BUTTER, EGG, REMAINING APPLE CIDER DRINK MIX & CINNAMON UNTIL SOFT DOUGH FORMS; STIR IN APPLE PIECES, & COMBINE. SHAPE DOUGH IN 40—1 1/4" BALLS; ROLL BALLS IN THE SUGAR MIXTURE. PLACE 2" APART ON UNGREASED COOKIE SHEETS; DISCARD THE SUGAR MIXTURE AFTER ROLLING THE BALLS. BAKE 7-9 MINUTES OR UNTIL EDGES ARE SET & LIGHT GOLDEN BROWN. COOL 1 MINUTE; REMOVE FROM COOKIE SHEET TO COOLING RACK. COOL COMPLETELY, ABOUT 20 MINUTES.

SNICKERDOODLE APPLE COBLER

TOPPING

1 PKG SUGAR COOKIE MIX	1/2 CUP BUTTER, SOFTENED
1 EGG	5 TSPS WHITE SUGAR
3/4 TSP CINNAMON	

FILLING

10 CUPS SLICED & PEELED APPLES	1/2 CUP WHITE SUGAR
3 TBLS FLOUR	1 TSP CINNAMON
2 TSP LEMON JUICE	

PREHEAT OVEN TO 375 DEGREES; SPRAY 9X13" BAKING DISH WITH COOKING SPRAY. MIX COOKIE MIX, EGG & BUTTER UNTIL SOFT DOUGH FORMS. MIX 5 TSPS SUGAR & 3/4 TSP CINNAMON UNTIL BLENDED. IN BOWL, MIX FILLING INGREDIENTS UNTIL BLENDED; POUR INTO BAKING DISH. DROP ROUNDED TABLESPOONFULS OF DOUGH OVER FRUIT; TOP WITH SUGAR MIXTURE. BAKE 30-34 MINUTES OR UNTIL TOPPING IS GOLDEN BROWN.