



COOKING WITH JAN

SEPTEMBER 19, 2018 ~ Recipes at Coborns & kokk.com

TIME FOR APPLE ORCHARDS & APPLE PICKING

APPLE PIE DIP

4 SERVING SIZE INSTANT VANILLA PUDDING
8 OZS COOL WHIP, THAWED
1 CUP CHOPPED SNICKER CANDY BARS
FRESH APPLES, SLICED

1/2 CUP COLD MILK
1 CUP APPLE PIE FILLING
2 TBLS CARAMEL SAUCE
VANILLA WAFER COOKIES

IN LARGE BOWL, MIX TOGETHER THE PUDDING MIX & MILK UNTIL WELL COMBINED. STIR IN THE COOL WHIP. POUR THE APPLE PIE FILLING ONTO A CUTTING BOARD; GIVE IT A ROUGH CHOP TO BREAK APPLE PIECES UP INTO BITE-SIZE PIECES. ADD THE APPLE PIE FILLING & CANDY BARS TO BOWL; STIR UNTIL WELL MIXED. SPOON INTO SERVING DISH; DRIZZLE WITH THE ICE CREAM SAUCE; SERVE WITH THE FRESH APPLE SLICES & VANILLA WAFERS. MAKES APPROXIMATELY 10 SERVINGS

5-INGREDIENT APPLE CAKE

6 CUPS FRESH APPLES, PEELED & CHOPPED
1 1/2 TSPS CINNAMON
3/4 CUP BUTTER, MELTED

1/2 CUP WHITE SUGAR
1 BOX YELLOW CAKE MIX

PREHEAT OVEN TO 350 DEGREES; SPRAY 9X13" GLASS BAKING DISH WITH COOKING SPRAY. IN THE BAKING DISH, MIX THE CHOPPED APPLES, THE SUGAR & CINNAMON; SPREAD EVENLY IN THE DISH. TOP WITH DRY CAKE MIX; GENTLY SHAKE THE BAKING DISH TO EVENLY DISTRIBUTE THE MIXTURE. POUR THE MELTED BUTTER OVER TOP, TILTING THE PAN TO COVER AS MUCH OF THE TOP WITH THE BUTTER. BAKE 45-50 MINUTES OR UNTIL TOP IS LIGHTLY GOLDEN BROWN, MOSTLY DRY ON TOP & BUBBLY AROUND EDGES. COOL 15 MINUTES BEFORE SERVING; TO SERVE, TOP WITH COOL WHIP OR VANILLA ICE CREAM OR SERVE PLAIN. MAKES 12 SERVINGS.

PINWHEEL APPLE COBBLER

1/2 CUP BUTTER
2 CUPS WATER
1/2 CUP SHORTENING
2 CUPS APPLES, FINELY CHOPPED

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

PREHEAT OVEN TO 350 DEGREES; PLACE BUTTER IN 9X13" GLASS BAKING DISH AND PUT INTO OVEN TO MELT. IN SAUCEPAN, MIX SUGAR & WATER; PREHEAT OVER MEDIUM HEAT, STIRRING FREQUENTLY, UNTIL SUGAR DISSOLVES, SET ASIDE. PLACE FLOUR IN MEDIUM BOWL; WITH PASTRY BLENDER, CUT IN SHORTENING UNTIL MIXTURE LOOKS LIKE COARSE CRUMBS. ADD MILK; STIR WITH FORK JUST UNTIL MIXTURE BEGINS TO PULL AWAY FROM SIDE OF BOWL. ON LIGHTLY FLOURED SURFACE, KNEAD DOUGH JUST UNTIL SMOOTH; ROLL TO 12X10X1/4" RECTANGLE. IN ANOTHER BOWL, GENTLY STIR APPLES AND THE CINNAMON UNTIL APPLES ARE COATED; SPRINKLE EVENLY OVER THE DOUGH. BEGINNING WITH LONG SIDE, ROLL THE DOUGH JELLY ROLL FASHION; CUT INTO 16 SLICES, EACH ABOUT 1/2" THICK & ARRANGE IN BAKING DISH OVER THE MELTED BUTTER. POUR SUGAR SYRUP CAREFULLY AROUND AND OVER THE ROLLS. IT WILL APPEAR TO BE TOO MUCH LIQUID, BUT CRUST WILL ABSORB. BAKE 40-45 MINUTES OR UNTIL GOLDEN BROWN; COOL 15 MINUTES BEFORE SERVING. MAKES 10 SERVINGS!

BOURBON APPLE CRISP

3 APPLES
5 TBLS BOURBON
1 TSP CINNAMON
1/2 CUP OATMEAL (NOT INSTANT)

1 TBLS LEMON JUICE
4 TBLS TURBINADO SUGAR
1 1/2 CUPS GRANOLA
5 TBLS SOFTENED BUTTER

PREHEAT OVEN TO 350 DEGREES; CORE & SLICE EACH APPLE INTO THIN SLICES. IN LARGE MIXING BOWL, COMBINE THE APPLES, LEMON JUICE, BOURBON, SUGAR & CINNAMON; TOSS TO COAT THE APPLES. IN ANOTHER BOWL, COMBINE THE GRANOLA, OATMEAL & SOFTENED BUTTER. USING YOUR FINGERS OR A WOODEN SPOON, MIX EVERYTHING TOGETHER. PLACE APPLES IN A 10" CAST IRON SKILLET; TOP WITH THE GRANOLA MIXTURE. BAKE FOR 30-40 MINUTES IN THE OVEN OR UNTIL TOP IS BROWNED & APPLES ARE SOFT. SERVE WITH A DOLLOP OF VANILLA ICE CREAM! MAKES 4 SERVINGS!

APPLE FREEZER JAM

3 CUPS GALA APPLES, PEELED & DICED
3 CUPS GRANNY SMITH APPLES, PEELED & DICED
1—1.75 OZ BOX FRUIT PECTIN

1 CUP WHITE SUGAR
1/2 TSP EACH CINNAMON & GINGER
CLEAN JARS & LIDS

IN LG BOWL, MIX APPLES, SUGAR, CINNAMON & GINGER; TOSS TO COAT. SET ASIDE AT ROOM TEMPERATURE FOR 30 MINUTES. PLACE APPLES & COLLECTED JUICES INTO LG POT; MIX IN PECTIN. HEAT TO BOILING; REDUCE HEAT TO MEDIUM & COOK JAM UNTIL THICKENED & APPLES HAVE SOFTENED, ABOUT 10 MINUTES. USE LADLE TO TRANSFER JAM INTO CLEAN JARS, LEAVING 1/2" SPACE AT TOP OF EACH JAR. PLACE LIDS ON; COOL AT ROOM TEMPERATURE AT LEAST 2 HOURS BEFORE FREEZING. DEFROST JAM IN REFRIGERATOR BEFORE SERVING. SHOULD GET 3-4 JARS DEPENDING ON JAR SIZE. YUMMY ON TOAST!