



COOKING WITH JAN

SEPTEMBER 26, 2018 ~ Recipes at Coborns & kokk.com

TIME FOR APPLE ORCHARDS & APPLE PICKING

SALTED CARAMEL APPLE COOKIES

1 PKG SALTED CARAMEL COOKIE MIX	BUTTER & EGG AS STATED ON PKG
1 TBLS FLOUR	1 1/2 TSPS APPLE PIE SPICE
3/4 CUP APPLES, PEELED & CHOPPED	1/2 CUP CHOPPED PECANS
15 CARAMELS, UNWRAPPED	1 TBLS HEAVY WHIPPING CREAM
1 TSP COARSE SEA SALT	

PREHEAT OVEN TO 375 DEGREES. IN LARGE MIXING BOWL, MIX TOGETHER THE COOKIE MIX, BUTTER, EGG, FLOUR, APPLE PIE SPICE, APPLES & PECANS; STIR UNTIL STIFF DOUGH FORMS & APPLE PIECES ARE WORKED INTO THE DOUGH. DROP BY ROUNDED TABLESPOONFULS, 2" APART, ONTO AN UNGREASED COOKIE SHEET; FLATTEN SLIGHTLY WITH HAND. BAKE 7-9 MINUTES OR UNTIL EDGES ARE LIGHT GOLDEN BROWN. COOL FOR 4 MINUTES; REMOVE FROM COOKIE SHEETS TO COOLING RACK & COOL COMPLETELY. IN SMALL MICROWAVABLE BOWL, MICROWAVE CARAMELS & CREAM UNCOVERED ON HIGH FOR 30-60 SECONDS, STIRRING ONCE, UNTIL CARAMELS ARE MELTED. STIR IN SALT; DRIZZLE WARM GLAZE OVER TOP OF COOKIES. LET STAND FOR 15 MINUTES OR UNTIL GLAZE IS SET. STORE AT ROOM TEMPERATURE.

CIDER-GLAZED BRATS with APPLES & ONIONS

2 TBLS BUTTER	1 SMALL ONION, THINLY SLICED
SALT & PEPPER TO TASTE	6 COOKED, SMOKED BRATWURST
2 CUPS APPLE CIDER	1 TBLS PACKED BROWN SUGAR
2 APPLES, PEELED & CUT INTO STRIPS	

IN SKILLET, MELT BUTTER OVER MEDIUM HIGH HEAT; ADD ONIONS, SPRINKLE WITH SALT & PEPPER. COOK THE ONIONS, ABOUT 5 MINUTES, STIRRING OCCASIONALLY. ADD THE BRATWURST LINKS; INCREASE HEAT TO HIGH HEAT. COOK ABOUT 8 MINUTES OR UNTIL BRATWURST ARE BROWNEED ON ALL SIDES. STIR IN APPLE CIDER & BROWN SUGAR; HEAT TO BOILING. REDUCE HEAT TO MEDIUM; SIMMER ABOUT 5 MINUTES, THEN REMOVE BRATWURST FROM SKILLET. PLACE ON SERVING PLATE, COVER & SET ASIDE. ADD APPLES TO SKILLET; COOK 10 MINUTES OR UNTIL APPLES SOFTEN & SAUCE THICKENS. RETURN BRATWURST TO SKILLET, TURN TEMPERATURE TO WARM. MAKES 6 SERVINGS. THIS IS A FAVORITE FAMILY RECIPE!

CHUNKY APPLE CAKE WITH BROWNEED BUTTER FROSTING

CAKE

1 CUP BUTTER SOFTENED	2 CUPS WHITE SUGAR
3 EGGS	1/2 TSP VANILLA
2 1/2 CUPS FLOUR	2 TSPS BAKING SODA
1/2 TSP SALT	2 TSPS GROUND CINNAMON
3 CUPS APPLES PEELED & CHOPPED	1 CUP CHOPPED WALNUTS

FROSTING

1/2 CUP BUTTER	3 1/4 CUPS POWDERED SUGAR
1 TSP VANILLA	1-3 TBLS MILK

PREHEAT OVEN TO 350 DEGREES; SPRAY 12-CUP BUNDT CAKE PAN WITH COOKING SPRAY WITH FLOUR. IN LARGE BOWL, BEAT 1 CUP BUTTER & THE WHITE SUGAR WITH ELECTRIC MIXER ON MEDIUM SPEED UNTIL LIGHT & FLUFFY. BEAT IN EGGS, ONE AT A TIME, UNTIL WELL BLENDED. STIR IN 1/2 TSP VANILLA, FLOUR, BAKING SODA, SALT & CINNAMON. STIR IN THE APPLES & WALNUTS; SPOON CAKE MIXTURE INTO THE PREPARED PAN. BAKE 50-65 MINUTES OR UNTIL TOOTHPICK INSERTED INTO CENTER OF CAKE IS CLEAN. COOL 10 MINUTES; REMOVE FROM PAN TO COOLING RACK; COOL COMPLETELY, ABOUT 1 HOUR, 30 MINUTES. IN SAUCEPAN, HEAT 1/2 CUP BUTTER, STIRRING CONSTANTLY, UNTIL GOLDEN BROWN. GRADUALLY BEAT IN THE POWDERED SUGAR WITH A SPOON; STIR IN 1 TSP VANILLA & ENOUGH MILK UNTIL FROSTING IS SMOOTH AND DESIRED SPREADING CONSISTENCY. GENEROUSLY SPREAD FROSTING OVER TOP OF CAKE AND PARTIALLY DOWN SIDES. TO SERVE, CUT CAKE WITH SERRATED KNIFE.

MINI APPLE CROSTATAS

1 REFRIGERATED PIE CRUST, SOFTENED	2 CUPS APPLES, PEELED & CORED
2 TBLS WHITE SUGAR	1/4 TSP CINNAMON
8 TSPS CARAMEL TOPPING	

PREHEAT OVEN TO 425 DEGREES; UNROLL CRUST ONTO A WORK SURFACE. ROLL CRUST OUT SLIGHTLY; CUT INTO 4-5" ROUNDS. PLACE THE ROUNDS ONTO A PARCHMENT LINED COOKIE SHEET. IN BOWL, MIX THE SUGAR & CINNAMON; SLICE APPLES INTO THIN SLICES. TOSS THE APPLE SLICES IN THE CINNAMON SUGAR; DIVIDE THE SUGARED APPLE SLICES EVENLY ONTO THE CENTER OF EACH PIE CRUST ROUND. FOLD 1/2 INCH OF CRUST OVER THE FILLING, PINCHING SLIGHTLY SO THAT THE CRUST LAYS FLAT ON APPLES. BAKE FOR 18-20 MINUTES OR UNTIL CRUST IS GOLDEN BROWN AND APPLES ARE TENDER. DRIZZLE 2 TSPS OF THE CARAMEL SAUCE OVER EACH CROSTATATA. IF DESIRED, SERVE WARM WITH VANILLA OR CINNAMON ICE CREAM. MAKES 4 SERVINGS!