



Apple Pie Recipes

from the

29th Annual Builders

Home & Remodeling Show



Recipe for Peachy Cinnamon Apple Pie

From Susan Pini, St. Charles, MO



Ingredients:

Crust	1/2 cup flour	1/2 cup golden raisins
2 large peaches, peeled, sliced lengthwise	1/2 cup sugar	1/2 cup chopped pecans
7 large tart apples, peeled, sliced	1 Tbsp. cinnamon	

Crust: Combine 2 cups flour, pinch of sugar and 1 teaspoon salt. Sift or mix well. Cut 3/4 cup lard or shortening into flour mixture until evenly distributed and texture is grainy. Add 1/4 cup ice water. Mix evenly. Gather into ball. Knead about 5 times. Refrigerate about 20 minutes.

Preheat oven to 450°. Put peaches and apples in bowl with tight-fitting lid. Add flour, sugar, cinnamon, raisins and pecans. Cover bowl and shake well until fruit is coated and well mixed. Divide dough in half. Roll out 2 crusts. Place 1 crust in pie plate. Add fruit mixture. Place second crust on top. Seal and flute edges. Slit top crust in 3 places for steam to escape. Bake in preheated oven 15 minutes. Reduce heat to 350°. Bake 45 minutes longer.

Recipe for Apple Surprise Pie

From Debbie Foulks, Imperial, MO



Ingredients:

1/4 cup granulated sugar	2/3 cup semi-sweet chocolate chips
1/4 cup brown sugar	1 cup bisquick
1 tsp ground cinnamon	1/3 cup granulated sugar
6 tart baking apples- peeled, cored sliced thin (5 cups)	1/4 cup butter or margarine
1 9" unbaked pie crust	1/2 cup quick oats

Preheat oven to 400°. Combine granulated sugar, brown sugar, and cinnamon. Add thinly sliced apples to sugar mix - stir thoroughly. Pour apple mixture into unbaked 9" piecrust. Pour chocolate chips over apple mixture. In a bowl combine bisquick mix, sugar, and oats. Cut butter (margarine) into bisquick mixture until crumbly. Sprinkle bisquick mixture over pie. Bake for approximately 35-40 minutes.

Recipe for Apple Pie Slices

From Ruth Wiley, St. Charles, MO



Crust Ingredients:

2 1/4 cups all-purpose flour
1/2 tsp salt
1 cup butter or margarine
1/2 cup milk
1 egg yolk, beaten

Filling Ingredients:

1/4 cup crushed cereal flakes
4 cups sliced Fuji or Granny Smith apples
1 cup sugar
1 tsp cinnamon
3 tbsp flour

Glaze Ingredients:

1 egg white beaten
1 cup confectioners sugar
2 tbsp milk
1/4 tsp almond extract

Mix flour and salt; cut in butter or margarine as for pie crust. Combine milk and beaten egg yolk; add to flour, blending lightly with a fork. If needed, add a little more flour so dough won't be too sticky. Divide into two parts; wrap in waxed paper and chill for several hours. Roll the two parts separately on well-floured waxed paper. Roll one piece to fit bottom of 15"x10" jelly roll pan, shaping slightly up the sides. Sprinkle with crushed cereal flakes. Arrange sliced apples over crust, then sprinkle them with mixture of sugar, cinnamon and flour. Roll remaining dough to fit top; arrange over filling. Brush with beaten egg white. Bake at 425° for 20 minutes; reduce heat to 350° and bake about 30 minutes more. Cool slightly, then drizzle with mixture of confectioners sugar and almond.

Recipe for Zesty Apple Pie

From Carol Licare, Dardenne Prairie, MO



Ingredients:

8 medium Jonathan or Granny Smith apples	pinch of nutmeg
1/4 cup golden raisins	pinch of salt
3 tablespoons of tapioca	pinch of cinnamon
3 pats butter	

Preheat oven to 350°. Slice apples fine. Mix all ingredients well. Put pie filling into a 9" pie pan with Shop N Save crust. Top with another crust. Flute edges of crust. Make slits in top crust and sprinkle with cinnamon sugar. Bake for one hour or until golden brown.

Recipe for Candied Apple Pie Bowl with Apple Ice Cream

From Liz Banaszek, O'Fallon, MO



Ingredients:

4 Granny Smith Apples	2 Cups Graham Cracker Crumbs	2 Tsp Cinnamon
3 Cups Granulated Sugar	2 Cups Pomegranate Juice	1/2 Cup Heavy Cream
1/2 Cup Unsalted Butter	1/4 Cup Triple Sec	1/4 Cup Water

Core apples, put on cookie sheet, sprinkle inside of apples with a pinch of sugar and bake at 300° for 10-15 minutes or until apples are softened yet firm. Melt 1/2 cup of butter and combine in oven safe dish with graham cracker crumbs, 1/4 cup sugar, and cinnamon. Bake at 300° until slightly toasted; about 5 minutes. **Pomegranate Sauce-** Bring Pomegranate juice, 1/2 cup sugar, and Triple Sec to a simmer in a saucepan and reduce the mixture by half. **Caramel Sauce-** Combine 2 cups sugar and 1/4 cup water in a large saucepan over low/medium heat. Cook, swirling the pot around, until the mixture is an amber caramel color and looks like syrup. Carefully pour in the cream (it will bubble up and steam) and whisk to combine. Dip the baked apples in warm Caramel Sauce and roll in Graham Cracker mixture. Place a scoop of Apple Ice Cream inside of the apple, drizzle Caramel and Pomegranate Sauce over the top and enjoy.

Apple Ice Cream:

2 cups milk	2 cups apple sauce	8 egg yolks	Pinch salt
2 cups heavy cream	1 cup diced apples (Granny Smith)	1 1/2 cups sugar	

Bring milk, heavy cream and apple sauce to a simmer in a large saucepan for a few minutes. Allow to steep for 10 minutes. After 7 minutes, add diced apples. Whisk egg yolks, sugar, and salt together, long enough to dissolve the sugar. Temper hot liquid into egg mixture. Return all back into saucepan over low heat, stirring constantly, until mixture starts to thicken. Chill immediately over ice bath. Churn in a standard ice cream machine.

Recipe for Praline Apple Pie

From Diane Disbrow, Collinsville, IL



Filling Ingredients:

6 cups sliced, peeled apples (about 6 Golden Delicious)
3/4 cup sugar
1/4 cup flour
1 tsp cinnamon
1/4 tsp salt
2 tbsp butter

Topping Ingredients:

1/4 cup butter
1/2 cup brown sugar
2 tbsp half & half (or evaporated milk)
1/2 cup pecans

double pie crust

Combine in large bowl: apples, flour, sugar, cinnamon and salt. Put into crust. Dot the top of apple mixture with 2 tbsp butter. Top with the second crust. Flute the edges. Cut slits in the top. Bake at 350° for 50-55 minutes.

Topping: In a small saucepan, mix brown sugar, butter and milk. Bring to a boil slowly, then remove from heat. Stir in pecans. After the pie has baked for 55 minutes, cover with the praline mixture and bake for 15 minutes longer. Put pie on cookie sheet to avoid spill-over. You may need to cover the crust rim with aluminum foil to prevent over-browning. Let cool at least 1 hour before eating.



Apple Dessert Recipes

from the

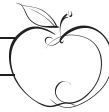
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Recipe for Apple Pumpkin Streusel Muffins

From Ellen Hanff, O'Fallon, MO



Ingredients:

2 ½ cups all purpose flour	½ tsp salt	2 cups peeled, finely chopped apples
2 cups sugar	2 eggs, lightly beaten	
1 Tbsp pumpkin pie spice	1 cup canned solid packed pumpkin	
1 tsp baking soda	½ cup vegetable oil	Streusel Topping (see below)

In a large bowl, combine first five ingredients; set aside. In a medium bowl, combine eggs, pumpkin and oil. Add liquid ingredients to dry ingredients, stir until moistened. Stir in apples. Spoon batter into greased paper-lined muffin cups, filling ¾ full. Sprinkle streusel topping over batter. Bake in pre-heated 350° oven for 35-40 minutes, or until a toothpick comes out clean. Makes 18 muffins. Note: For 6 giant muffins, increase baking time to 40-45 minutes.

Streusel Topping:

In a small bowl, combine 2 Tbsp all purpose flour, ¼ cup sugar and 1 tsp ground cinnamon. Cut in ¼ cup butter until mixture is crumbly.

Recipe for Apple Bars

From Elizabeth Crowley, St. Louis, MO



Combine and sift:

3 cups of flour
1 ½ teaspoons baking soda
1 teaspoon baking powder
1 teaspoon salt
1/8 teaspoon nutmeg
1/8 teaspoon cloves

Add dry mixture:

Gradually add:
2 cups grated apples
1/2 cup chopped walnuts
1/2 cup butterscotch chips

Pour into greased, floured 9"x13" pan. Bake at 375° 20-25 minutes or until toothpick comes out clean. Frost while warm.

Cream:

¾ cup butter
1 cup brown sugar
1/2 cup sugar
1 teaspoon vanilla
2 eggs

Frosting - whisk until smooth:

1/2 cup melted butter
1 cup brown sugar
1/4 cup milk
1 ½ cup powdered sugar

Recipe for Dutch Apple Treat

From Patricia Robin, Hazelwood, MO



Ingredients:

5-6 medium Jonathan apples, peeled and sliced
1 can (14-ounce) sweetened condensed milk
1 teaspoon cinnamon
1 cup biscuit mix (like Bisquick)
1/2 cup (1 stick) butter, softened

Topping Ingredients:

1/2 cup biscuit mix
1/2 cup brown sugar
2 Tablespoon butter
1/4 teaspoon cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground allspice or clove
1/2 cup chopped walnuts

Preheat oven to 325°. Combine sliced apples, cinnamon and sweetened condensed milk in a large mixing bowl. In a medium mixing bowl, combine biscuit mix and butter and then combine this mixture with apple mixture. Spread evenly into a 9"x9" baking pan. Mix topping ingredients and crumble over apple mixture. Bake uncovered for 50-60 minutes. Topping will be lightly browned with apple mixture bubbling beneath. Serve warm with whipped cream or ice cream.

Recipe for Homemade Apple Dumplings

From Charlene Jones, St. Peters, MO



Ingredients:

2-3 apples, peeled and sliced into 8-12 pieces
2 cans crescent rolls
1 ½ cups sugar
1 ½ tsp cinnamon
2 sticks of butter, melted
12 oz. can of Mountain Dew

Preheat oven to 350°. Coat a 9"x13" baking dish with non-stick spray. Mix sugar, cinnamon and butter. Cover and set aside. Separate crescent rolls where divided. Wrap 2-3 apple sections in individual pieces of dough; ensure that apples are completely covered and each dumpling is pinched tight when closed. Place in bottom of baking dish side-by-side, seam side down. Pour cinnamon, sugar and butter mixture over apple dumplings, followed by Mountain Dew. Bake uncovered for 45 minutes.

Recipe for Apple-Of-Your-Eye Cheesecake

From Rose Worthy, St. Peters, MO



Crust Ingredients:

1 cup graham cracker crumbs
1/2 tsp ground cinnamon
2 Tbsp finely chopped pecans
3 Tbsp sugar
1/4 cup butter, melted

Filling Ingredients:

3 8 oz. packages cream cheese, softened
¾ cup sugar
¾ tsp vanilla
3 eggs

Topping Ingredients:

2 1/2 cups chopped, peeled apples
1/4 cup sugar
1/2 tsp ground cinnamon
1 Tbsp lemon juice
6 Tbsp caramel ice cream topping, divided
2 Tbsp chopped pecans
Sweetened whipped cream

Combine crust ingredients; press into bottom of a lightly greased 9" springform pan. Place pan on a cookie sheet. Bake at 350° for 10 minutes; cool. In a mixing bowl, beat cream cheese and sugar until smooth. Add eggs, beat on low just until combined. Stir in vanilla. Pour over crust. Toss apples with lemon juice, sugar and cinnamon; spoon over filling. Place on cookie sheet. Bake at 350° for 55-60 minutes until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen. Drizzle with 4 Tbsp caramel topping. Cool for 1 hour. Chill overnight. Remove sides of pan. Just before serving, garnish with whipped cream. Drizzle with remaining caramel topping and sprinkle with pecans. Store in refrigerator. Makes 12 servings.

Recipe for Alley Spring Apple Cake

From Lisa Belue, Fenton, MO



Ingredients:

1 cup oil	1 Tbsp vanilla	1 tsp cinnamon	1 tsp salt
2 cups sugar	2 1/2 cups flour	1 tsp nutmeg	1 cup chopped pecans
3 eggs	2 tsp baking powder	1 tsp baking soda	3 cups peeled, chopped apples

Brown Sugar Icing:

1 cup brown sugar
1/2 cup butter
1/4 cup evaporated milk
1 tsp vanilla

Preheat oven to 350°. Grease a bundt pan. In a large bowl, mix oil, sugar and eggs. Add vanilla. In another bowl, sift together flour, baking powder, cinnamon, nutmeg, baking soda and salt. Blend into oil mixture. Fold in apples and pecans. Pour into prepared pan and bake 55-60 minutes. Remove cake from pan and cool.

To prepare icing, bring brown sugar, butter and evaporated milk to a boil, stirring constantly. Remove from heat and stir in vanilla. Beat with a spoon until icing is cool. Drizzle over cake.