

Apple Bacon Muffins Recipe



Total: 36 mins Prep: 15 mins Cook: 21 mins
Servings: 12 - 15 servings

The sweetness of the chopped apple and the saltiness of the bacon make a surprising and delicious combination of flavors. Feel free to add 1/2 cup of chopped pecans or sunflower seeds for a little more crunch.

Make these muffins for a weekend brunch or breakfast treat, or bake them and take them along to work or a morning meeting.

Ingredients

4 ounces (1/2 cup) butter (softened)
1/2 cup packed brown sugar
2 large eggs
2 teaspoons baking powder
1/2 teaspoon salt
2 cups all-purpose flour
2 tablespoons cinnamon
2/3 cup milk
3/4 cup finely chopped apple
1/2 cup diced cooked and drained bacon

Steps to Make It

Heat the oven to 375 F.

Spray muffin cups with nonstick baking spray or cooking spray.

In a large mixing bowl with an electric mixer, cream butter and brown sugar until light. Beat in the eggs until well blended.

In a separate bowl, combine the flour, baking powder, salt, and cinnamon; stir or whisk to blend thoroughly.

Add the dry ingredients to the creamed mixture, alternating with the milk. Stir just until blended. Fold in the apple and bacon until blended.

Immediately spoon the batter into the prepared muffin pan, filling the cups about three-quarters full.

Bake for 18 to 22 minutes, until lightly browned.

Cool in the pan for about 10 minutes, then remove to a rack to cool completely.

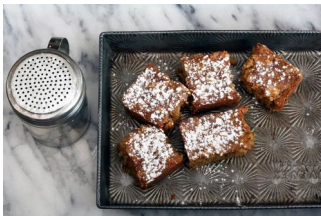
Tips

Since quick breads and muffins begin the rising process as soon as the dry ingredients and the wet ingredients are combined, it's a good idea to have the oven preheated and pans ready before you begin to prepare the batter.

To adapt the recipe for mini muffins, use a mini muffin pan. Fill the greased mini muffin cups about three-quarters full and reduce the baking time to about 10 minutes. The recipe will make about 30 to 36 mini muffins.

Bake some maple and brown sugar bacon for the recipe. Crumble and fold 1/2 cup into the batter. Bake as directed.

Apple Brownies



Total: 55 mins Prep: 15 mins Cook: 40 mins Servings: 16 servings

These apple brownies are super easy to prepare with fresh chopped apples and pecans. The brownies are moist and loaded with heavenly cinnamon and apple flavor. For light caramel flavor, use part or all brown sugar in the batter. Or make them with a combination of light and dark brown sugar for deeper flavor.

The recipe makes an 8-inch pan of apple brownies, a perfect size for most families. The brownies include pecans, but feel free to use chopped walnuts.

Serve the brownies with a sprinkling of confectioners' sugar or drizzle with butterscotch sauce or caramel sauce. For an extra special dessert, serve a brownie along with a scoop of ice cream. Try them with this buttermilk ice cream!

Ingredients

2 apples (medium)
1/2 cup butter (softened)
1 cup granulated sugar
1 egg (beaten)
1 teaspoon pure vanilla extract
1/2 cup chopped pecans
1 cup/4 1/2 ounces flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon cinnamon
1/4 teaspoon salt
Optional: confectioners' sugar for sprinkling

Steps to Make It

Preheat the oven to 350 F.

Grease and flour an 8-by-8-inch baking pan.

Peel and core the apples. Chop the apples finely.

In a mixing bowl with an electric mixer, beat the butter and sugar together until light and fluffy.

Add the egg and blend well. Add the vanilla and mix thoroughly.

Add apples and pecans; stir until blended.

In a bowl, combine the flour, baking soda, baking powder, cinnamon, and salt. Stir the dry ingredients into the first mixture.

Spread the batter in the prepared baking pan.

Bake in the preheated oven for 30 to 40 minutes, or until firm.

Cool completely and sift confectioners' sugar over the brownies, if desired. Cut into squares for serving.

Tip

Some apples are better for baking and some are best eaten raw. For this recipe, choose Granny Smith, Golden Delicious, Cortland, Gala, Honeycrisp, Jonathan, or another good baking apple.

Apple Bundt Cake With Caramel Icing



Total: 90 mins Prep: 10 mins Cook: 80 mins Servings: 12 servings

This apple cake is moist and loaded with chopped apples and either pecans or walnuts. We recently added the simple caramel glaze to the cake, but you can also use a basic vanilla glaze or one of its variations. A maple pecan glaze would be excellent on this apple cake as well.

Sprinkle extra chopped nuts over the glazed cake or garnish it with toasted coconut.

Ingredients

1 1/4 cups vegetable oil (canola, corn oil, or safflower are all good choices)

2 cups sugar*

3 large eggs

3 cups flour (13 1/2 ounces)

1/2 teaspoon salt

1 1/4 teaspoons baking soda

2 teaspoons vanilla extract

3 cups apples (chopped)

1 cup nuts (chopped, pecans or walnuts)

For the caramel Icing

2 cups powdered sugar

2 tablespoons butter (softened)

1 teaspoon vanilla extract

4 to 6 tablespoons caramel dessert topping

3 to 6 tablespoons milk (or enough for a thin glaze)

Optional: chopped nuts for garnish

Steps to Make It

Heat the oven to 325 F.

Generously butter a 12-cup Bundt cake pan, covering all the nooks and crannies. Dust with flour.

Combine the vegetable oil with sugar; add eggs, one at a time, beating after each addition.

Combine the flour, salt, and baking soda together, and add to the first mixture.

Stir in the vanilla extract.

Fold in apples and nuts.

Spoon the batter into the prepared cake pan, and spread it evenly.

Bake in the preheated oven for 1 hour and 10 minutes to 1 hour and 20 minutes. A toothpick inserted into the cake should come out clean.

Cool the cake on a rack for 10 minutes in the pan; invert the cake onto a rack, and place it on a large sheet of foil or parchment paper.

When the cake has cooled completely, drizzle with your favorite icing or glaze, such as our caramel icing.

Caramel Icing

Combine the powdered sugar with the 2 tablespoons of softened butter,

1 teaspoon of vanilla extract, and 4 tablespoons of caramel dessert topping. Beat with a few tablespoons of milk. Add more milk and/or caramel sauce to taste and for drizzling consistency.

Spoon over the cake, letting excess drip to the foil or parchment. If desired, sprinkle with more chopped nuts or toasted coconut.

*If desired, replace 1/2 to 1 cup of the granulated sugar with packed brown sugar.

Recipe Variation

This cake does not include spices. If you want a spiced apple cake, add 1 1/2 to 2 teaspoons of ground cinnamon and about 1/4 teaspoon of ground nutmeg to the dry ingredients.

Apple Cinnamon Bread Pudding



Total: 70 min Prep: 20 min Cook: 50 min Servings: 6 to 8 servings

Bread pudding is a super tasty and homey dessert. It is hot and comforting, but special enough to serve at Thanksgiving or a fall-themed dinner party. Serve this wonderful bread pudding with the delicious apple brandy sauce or use your favorite vanilla sauce. A big scoop of vanilla ice cream is also a perfect topper to this hot bread pudding. For an elegant serving trick, sprinkle powdered sugar over the top of the bread pudding just before serving it.

This recipe uses Granny Smith apples in this pudding, but just about any good baking apple could be used in the dish. Jonathan, Fuji, Rome Beauty, and Cortland would all be good apple choices. The recipe calls for cinnamon bread. If you cannot locate cinnamon bread without the raisins, don't worry. The recipe also calls for raisins, so they are a welcome ingredient. If you are using cinnamon raisin bread, you can decide if you want to omit the additional raisins or use them. You can also use dried cranberries, for a tart twist that will pair well with the cinnamon (or cinnamon raisin) bread.

Ingredients

4 cups soft cinnamon bread (torn into small pieces)
1 teaspoon ground cinnamon
1 large Granny Smith apple (peeled, cored, very thinly sliced)
Optional: 1/4 cup raisins or dried cranberries (chopped)
2 cups milk
1 cup brown sugar
3 tablespoons butter
3 eggs
1 teaspoon vanilla

Steps to Make It

Gather the ingredients.

Butter an 11 x 7-inch baking dish. Preheat the oven to 350 F.

In a large bowl, combine the bread, cinnamon, apple slices, and raisins or chopped dried cranberries, if using. Toss the mixture and make sure it's all well mixed.

In a medium saucepan, combine milk, brown sugar, and butter. Heat over medium heat until hot and butter is melted. Be sure not to bring this mixture to a boil.

In a medium bowl, whisk together the eggs and vanilla. Quickly whisk in the hot milk mixture.

Pour the milk mixture over the bread. Stir to mix well.

Pour the bread mixture into the prepared baking dish.

Set a jelly roll pan or large shallow baking dish in the oven. Set the bread pudding pan inside the larger pan.

Add very hot water to the outer pan to a depth of about 1/2-inch.

Bake for 40 to 50 minutes, or until a knife inserted near center comes out clean.

Serve and enjoy!

Tips

If you have any leftover bread pudding, store it in a sealed container in the refrigerator. It will last for 4 to 5 days.

You'll notice that the recipe includes a "water bath," which simply means that the casserole dish should be placed in a pan of hot water in the oven. There are two benefits to this method. First, it adds a moist heat to the baking process, which prevents the pudding from becoming rubbery. Second, it provides an even, slow heat source from the hot water. This allows the pudding to bake more evenly from the top and bottom.

Apple Coffee Cake



Total: 90 mins Prep: 30 mins Cook: 60 mins Servings: 8 servings

During the fall when apple-picking season is full swing, turn the bounty from your weekend adventure into a beautiful coffee cake for Sunday brunch!

This recipe showcases gorgeous fresh apples on top of a decadent sour cream cake. The sweet, cinnamon-scented apple slices can be arranged in concentric circles as shown, or you can get creative with your own design.

Melted apple jelly is brushed on top of the cake not only for additional flavor, but also to give the cake a glossy sheen. As a final flourish, toasted sliced almonds are sprinkled on top.

Ingredients

- 3 medium-sized apples
- 2 tablespoons sugar
- 1 teaspoon ground cinnamon
- 2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 3/4 cup (1 1/2 sticks) butter, softened
- 1 cup sugar
- 3 eggs
- 1 teaspoon almond extract
- 1/2 cup sour cream
- 1/4 cup apple jelly, melted
- 2 tablespoons sliced almonds, lightly toasted

Steps to Make It

Gather the ingredients.

Preheat oven to 350 degrees F. Grease a 9 x 3-inch springform pan and set aside. Peel and core the apples. Cut each into 1/2-inch-thick wedges.

Place apple wedges in large bowl and toss with the 2 tablespoons of sugar and the cinnamon.

In another bowl, combine the flour, baking powder, and salt.

In another large bowl cream together the butter and sugar until light and fluffy.

Add the eggs and almond extract. Beat at a high speed, scraping bowl often, 3 to 5 minutes or until very light and fluffy.

Mix in half the flour mixture into the creamed mixture until well blended. Mix in the sour cream. Add the remaining flour, mixing well until batter is smooth.

Pour the batter into the prepared springform pan. Arrange the apples on top, lightly pushing the pieces into the batter.

Bake for about 55 minutes or until a cake tester inserted in the center comes out clean.

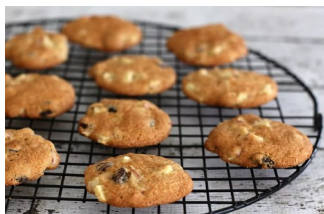
Cool the cake in the pan on a wire rack for 10 minutes. Loosen the cake around edge with a knife and then release spring and carefully lift off side of pan. Brush the top of the cake with the melted apple jelly and sprinkle with almonds.

Serve slightly warm or at room temperature. Enjoy with coffee, tea, or a warm mug of mulled apple cider for an incredible autumn treat!

Recipe Tips

Choose firm, tart apples such as Granny Smith when baking. These apples keep their structure and flavor in the oven. Other apples may be good for snacking, but they can get bland and mushy when baked.

Apple Cookies With Raisins



Total: 35 mins Prep: 20 mins Cook: 15 mins Servings 36 servings

These old-fashioned apple cookies are made with sour cream, raisins, and butter, which gives them their mouthwatering flavor and texture.

These are the cookies our grandparents loved and the cookies many of us grew up with. They're also versatile; add dried cranberries to replace the raisins. Or fold about 1/2 cup of chopped walnuts into the final batter.

There are no spices in these cookies, but a little cinnamon sugar sprinkled over the tops before baking would add a nice finishing touch. Or add 1 teaspoon of cinnamon and a dash of nutmeg to the batter along with the flour mixture. See more possible variations and some optional icing ideas below the recipe.

Ingredients

6 tablespoons butter, softened
1/2 cup granulated sugar
1/2 cup brown sugar, packed
1 large egg
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour, 7 ounces
1 teaspoon baking powder
1/2 teaspoon baking soda

1/4 teaspoon salt
1/3 cup sour cream
1/2 cup raisins
1 cup finely chopped unpeeled apples

Steps to Make It

Heat the oven to 375 F/190 C/Gas 5.

Grease a baking sheet or line it with parchment paper or a silicone baking mat.

In a mixing bowl with an electric mixer, cream the softened butter with the granulated and brown sugars until light and fluffy. Beat in the egg and vanilla.

In another bowl combine the flour, baking powder, soda, and salt. Stir with a whisk to blend thoroughly.

Add the flour mixture to the creamed mixture alternately with sour cream, beating after each addition.

Stir in the raisins and chopped apples.

Drop the cookie dough by teaspoons onto the prepared baking sheet.

Bake at 375 F for 12 to 15 minutes.

Makes about 3 dozen apple cookies.

Variations and Icing Ideas

Cranberry Apple Cookies—Substitute dried cranberries or craisins for the raisins.

Apple Raisin Nut Cookies—Add 1/2 cup of chopped walnuts or pecans along with the apples and raisins.

Orange Icing—Combine 1 cups of powdered sugar with 1 tablespoon of melted butter and about 2 tablespoons of orange juice concentrate or regular orange juice. Add more powdered sugar, as needed, to make a drizzling consistency.

Vanilla Icing—Combine 1 cup of powdered sugar with 1 tablespoon of melted butter, 1/2 teaspoon of vanilla extract, and 1 to 2 tablespoons of hot water.

Caramel Icing—Combine 3/4 cup of powdered sugar with 2 tablespoons of caramel ice cream sauce, 1 tablespoon of butter, and enough milk to make it thin enough to drizzle over the cookies.

Apple Cranberry Cake



Total: 70 mins Prep: 20 mins Cook: 50 mins Servings: 16 servings

This fresh apple and cranberry cake recipe is delicious with a caramel sauce, a cream cheese frosting, or a simple dusting of powdered sugar.

It's a moist and delicious cake and it is perfect for an everyday snack or for a special occasion.

Subtle spices and pecans or walnuts give the cake flavor and some crunchy texture. If you frost the cake, sprinkle some toasted pecans or walnuts over the top.

Ingredients

For the Cake:

4 large apples (or 5 to 6 small to medium apples)

1 cup fresh cranberries

1 tablespoon lemon juice

2 cups all-purpose flour

2 teaspoons baking soda

1/2 teaspoon salt
2 teaspoons ground cinnamon
2 large eggs
1/2 cup vegetable oil
2 cups sugar
1 1/2 teaspoons vanilla
1 cup chopped pecans (or walnuts)
For the Caramel Sauce:
4 tablespoons butter
1/2 cup brown sugar
1/2 cup heavy cream
Optional: a few drops vanilla

Steps to Make It

Note: while there are multiple steps to this recipe, this cake is broken down into workable categories to help you better plan for preparation and cooking.

Make the Cake

Gather the ingredients and preheat the oven to 350 F.

Grease and flour a 13 x 9 x 2-inch baking pan or spray it with baking spray and flour.

Peel the apples and core them. Chop the apples finely. You should have about 4 to 4 1/2 cups of chopped apples.

Chop the cranberries coarsely. You should have roughly 1 1/2 cups of chopped cranberries.

Combine chopped apples and cranberries in a bowl; toss with the lemon juice and set aside.

In another bowl combine the flour, baking soda, salt, and cinnamon; whisk to blend the dry ingredients thoroughly and set aside.

In a mixing bowl with an electric mixer, beat the eggs with the vegetable oil, sugar, and vanilla until the batter is smooth and well blended.

With the mixer on low speed, gradually beat in the dry ingredients until all ingredients are moistened.

Fold the apple-cranberry mixture and the chopped nuts into the batter.

Spread the batter in the prepared baking pan.

Bake the apple-cranberry cake for 45 to 55 minutes, or until the cake springs back when lightly touched with a finger.

Cut the cake into squares to serve. Top the cake with powdered sugar or caramel sauce (below), or frost the cooled cake with cream cheese frosting.

Make the Caramel Sauce
Gather the ingredients.

In a saucepan over medium heat, combine the butter with the brown sugar. Cook, stirring, for 1 minute.

Add the heavy cream and bring to a boil; cook for 2 minutes.

Add a few drops of vanilla, if desired.

Drizzle over the cake just before serving.

Recipe Tip

Not eating right away? Cover the cake tightly and store it in the refrigerator for 3 to 5 days.

Apple Cranberry Pie



Total: 90 mins Prep: 30 mins Cook: 60 mins Servings: 8 servings

This easy apple cranberry pie is the perfect pie for a novice baker. If you have to bring a pie, but don't bake often, this is a delicious recipe to try.

Use canned apple pie filling or a homemade apple pie filling for this easy dessert. The homemade crust with a touch of buttermilk brings it all together to make it an extra special pie. You can also use packaged pie pastry sheets.

You can make the crust a day in advance and keep it in the refrigerator until you're ready to fill and bake the pie.

Ingredients

For the Crust:

3 cups, plus 1 tablespoon/14 ounces all-purpose flour

1 tablespoon granulated sugar

1 1/2 teaspoons salt

12 tablespoons unsalted butter (chilled)

5 to 7 tablespoons buttermilk (cold)

3 teaspoons vanilla extract

2 tablespoons milk (or cream, for sealing edge)

For the Filling:

2 (21-ounce) cans apple pie filling (about 4 cups prepared pie filling)

1/4 cup light brown sugar (packed)

1 teaspoon vanilla

1/2 teaspoon ground cinnamon

1 teaspoon cornstarch

1 (14-ounce) can whole cranberry sauce (or about 2 cups homemade)

cranberry sauce)

For the Egg Wash:

1 egg yolk

1 tablespoon milk

Optional: 1 /4 cup cinnamon sugar (for topping)

Steps to Make It

SHOW IMAGES

Note: while there are multiple steps to this recipe, this pie s broken down into workable categories to help you better plan for preparation and cooking.

Prepare the Crust

Gather the ingredients.

Combine the flour, sugar, and salt, whisking or processing in a food processor with a metal blade.

Add the chilled butter and cut in by hand with fingers, or a pastry blender, or pulse in the food processor, about 10 to 12 times. The mixture should look like crumbs with some pieces about the size of small peas. If using a food processor, transfer the mixture to a large bowl.

Combine 4 tablespoons of the buttermilk with the 2 teaspoons of the vanilla. Using your hands, toss the buttermilk with the flour and butter mixture to moisten evenly.

Add more buttermilk in small amounts until the mixture begins to clump together.

Turn out onto a lightly floured surface, and with moistened hands knead a few times until the dough comes together. It shouldn't be too moist but should hold together.

Divide into two portions about 12 ounces each and shape into disks. Wrap in plastic wrap and refrigerate for at least 30 minutes.

Prepare the Filling and Bake
Gather the ingredients.

Pour the apple pie filling into a saucepan with the brown sugar, vanilla, cinnamon, and cornstarch. Bring to a simmer, stirring constantly. Cook, stirring, for about 1 minute. Stir in the cranberry sauce and set aside to cool.

If making the pie with a homemade apple pie filling, omit the 1/4 cup of brown sugar, 1 teaspoon of vanilla, 1/4 teaspoon of cinnamon, and the cornstarch. Combine the homemade filling with the cranberry sauce and set aside to cool.

Roll one disk of chilled dough out on a lightly floured surface to a circle about 12 to 14 inches in diameter. Use wax paper or parchment paper over the dough as you roll to keep excess flour to a minimum.

Fit the dough into a pie dish.

Spoon the filling into the pastry-lined pie dish.

Repeat the rolling with the second disk of dough.

Lightly brush the overhang of the bottom crust with a little milk.

Top the pie with the rolled out pastry. Trim excess overhang, leaving about 1 inch for a nice edge. Press the top and bottom overhangs together lightly and fold the overhang under to form the crust edge. Crimp and flute as desired.

Chill the filled pie for 20 minutes.

Preheat the oven to 425 F. Place a large empty baking sheet in the oven. This is to help the bottom of the pie bake a little more quickly

and to help catch drips.

Make the egg wash. Combine the yolk with the milk. Brush lightly over the top crust.

Sprinkle with cinnamon sugar, vanilla sugar, or decorating sugar, if using.

Cut several slits in the top crust.

Bake for 20 minutes. Reduce the oven temperature to 375 F and continue baking for 30 to 40 minutes longer. Watch the pie for over-browning and tent with foil or use a pie shield or foil ring if necessary.

Serve and enjoy!

Apple Crisp Pie



Total: 85 mins Prep: 25 mins Cook: 60 mins Servings: 8 servings

Apple pies can seem like a daunting task, especially for beginners, but it doesn't have to be! Instead of worrying about making an award-winning top pie crust, take a more accessible approach. This incredibly delicious apple crisp pie is made with fresh apples and a crunchy oat and pecan streusel topping.

While the crunchy topping is amazing, we really love that this pie has no need to fuss with a top crust. You just roll out the bottom crust—whether you use a store-bought frozen or refrigerated crust—and then mix the topping and sprinkle it over the apples. Easy-peasy!

Ingredients

For the Filling:

5 to 6 cups apples (thinly sliced; a combination of varieties)

1 lemon (juiced)

1/2 cup granulated sugar

1/4 cup brown sugar (packed)

1/4 cup melted butter

3 tablespoons all-purpose flour

2 teaspoons ground cinnamon

1/8 teaspoon nutmeg

1 deep-dish pie shell (unbaked, 9-inch)

For the Topping:

1/2 cup all-purpose flour

1/2 cup granulated sugar

6 tablespoons butter (cut into small pieces)

1/4 cup rolled oats

1/4 cup chopped pecans

Steps to Make It

Gather the ingredients.

Peel the apples; core them and cut into thin slices. Toss the sliced apples in a bowl with lemon juice to keep them from browning.

Add the granulated sugar, the brown sugar, melted butter, flour, and spices. Stir until mixture is well blended.

Prepare the pie pastry; fit into a pie plate and set aside.

Heat the oven to 375 F.

In a large bowl, combine the topping ingredients; blend with a pastry blender, two forks, or your fingers. Alternatively, pulse the ingredients a few times in a food processor.

Pour the apple mixture into the prepared pie shell. Sprinkle the topping mixture evenly over top of apples.

Bake the pie in the preheated oven for about 45 to 60 minutes, until apples are tender and topping is browned.

Serve with vanilla ice cream and enjoy!

Tips

Check after about 30 to 35 minutes to make sure the crust isn't getting too brown. Use a pie shield or homemade ring of foil to protect the crust edge if necessary.

Apple Dump Cake



Total: 60 mins Prep: 15 mins Cook: 45 mins Servings: 16 servings

This apple dump cake looks like a cake but tastes like an apple pie. You can never eat too many apples in the fall or any time of year for that matter.

Ingredients

- 5 medium apples (peeled, cored and sliced)
- 1 cup chopped nuts of your choice (lightly toasted)
- 4 teaspoons cinnamon (divided)
- 1 teaspoon freshly ground nutmeg
- 1/2 cup sugar
- 1 1/4 cup apple cider (or apple juice)
- 1 (18-ounce) box yellow cake mix
- 3/4 cup butter (melted)

Steps to Make It

Gather the ingredients.

Preheat oven to 375 F. Lightly grease a 9 x 13-inch pan.

In the pan, mix apples and nuts with 2 teaspoons cinnamon, nutmeg, and sugar.

Spread evenly in the pan and cover with apple cider.

Sprinkle dry cake mix over apple mixture. Sprinkle with remaining cinnamon.

Pour melted butter over top.

Bake for 45 minutes or until golden brown and bubbly.

Serve and enjoy!

Tip

It doesn't taste quite as good, but to make it easier you may substitute 2 cans of pie filling for apples, water, and sugar. Stir in cinnamon and nutmeg. Spread in pan and complete as above.

Apple Oatmeal Cake



Total: 65 mins Prep: 20 mins Cook: 45 mins Servings: 12 servings

The apple is one of our most versatile fruits. We enjoy apples in cakes, pies, cookies, beverages, main dishes, side dishes, and sandwiches. This moist and chunky apple cake is an excellent way to use apples.

Raisins and chopped pecans or walnuts add to the fantastic texture of the cake but feel free to omit either one if you aren't a fan. Or

replace either the raisins or the nuts with dried cranberries, brickle chips, or chopped dates.

The cake is moist enough to enjoy with nothing but a dusting of powdered sugar, but you might want to make a simple vanilla glaze for the cake. Or drizzle individual servings with your favorite dessert sauce. Butterscotch or caramel sauce, lemon sauce, and bourbon sauce are all very good choices. Homemade apple cider syrup would be wonderful on this cake.

Ingredients

3 large apples (3 cups chopped)

1/2 cup water

1 cup brown sugar (packed and divided)

2 cups all-purpose flour (9 ounces)

1 teaspoon baking powder

1 teaspoon baking soda

1 teaspoon salt

1 teaspoon cinnamon

1/2 teaspoon allspice

1 cup quick oats

1/2 cup raisins

1/2 cup pecans (chopped)

2 large eggs

1/3 cup vegetable oil (or melted shortening)

Steps to Make It

Gather the ingredients.

Peel and core the apples; chop them finely.

Transfer the chopped apples to a medium saucepan. Add the water and 1/2 cup of the brown sugar; stir to combine.

Place the saucepan over medium-high heat and bring to a boil.

Reduce the heat to low and simmer for 5 minutes, or until the apples are tender. Remove the apples from the heat and let them cool.

Preheat the oven to 350 F. Grease and flour a 10-inch tube cake pan.

Crack the eggs into a small bowl and beat lightly with a whisk or fork. Set aside.

In a mixing bowl with an electric mixer, combine the flour, baking powder, baking soda, salt, cinnamon, allspice, oats, raisins, and chopped nuts.

To the dry ingredients, add the cooled apple mixture, the lightly beaten eggs, the remaining brown sugar, and the vegetable oil or melted shortening. Beat until all of the ingredients are moist; don't over-beat.

Spoon the apple cake batter into the prepared tube pan. Spread the batter evenly.

Bake the apple cake in the preheated oven for about 40 minutes, or until a toothpick inserted into the cake comes out clean, or with just a few moist crumbs clinging. Place the cake on a rack and cool for 10 minutes before removing from the pan. Invert the cake onto the rack to cool completely.

Transfer the cooled cake to a large plate or platter. Slice the cooled cake and serve.

Dust servings with powdered sugar or drizzle with a simple vanilla icing. Enjoy!

Apple Pecan Muffins With Coconut



Total: 40 mins Prep 10 mins Cook: 30 mins Servings: 18 servings

These muffins are full of flavor! Apples, coconut, and chopped pecans go into the lightly spiced batter in this recipe. This is an excellent breakfast food to fill you with energy or a delicious dessert service with some vanilla ice-cream. This recipe is highly flexible.

Ingredients

1 1/2 cups all-purpose flour, 7 ounces (spoon and sweep)

1 1/2 teaspoons baking soda

3/4 teaspoon salt

1/2 teaspoon nutmeg

2 eggs

1 cup granulated sugar

1/3 cup vegetable oil

2 cups finely chopped apples

1 cups chopped pecans

1 cup flaked coconut

Steps to Make It

Heat oven to 350 F.

In a large bowl, combine the flour, baking soda, salt, and nutmeg.

In a separate bowl, beat eggs, sugar, and oil. Stir in chopped apples, pecans, and coconut.

Stir apple and egg mixture into dry ingredients just until moistened.

Fill greased and floured muffin cups about 3/4 full. Bake for about 25 to 30 minutes, or until a wooden pick inserted into the center of a muffin comes out clean.

Cool in pan 10 minutes then remove to a rack.

Apple Pie With Cream Cheese Pastry



Total: 95 mins Prep: 35 mins Cook: 60 mins Servings: 8 servings

A rich and delicious cream cheese pastry makes this apple pie inviting and extra special. Sprinkle some decorative sugar over the glaze just before baking.

Using a combination of Granny Smith and Golden Delicious apples in this pie balances the sweet taste with tartness.

Ingredients

For the Pastry:

12 tablespoons unsalted butter (6 ounces, room temperature)

6 ounces cream cheese (room temperature)

2 1/2 cups all-purpose flour (11 ounces, plus more for rolling)

6 tablespoons heavy cream

1 tablespoon sugar

1/2 teaspoon salt

For the Filling:

8 medium apples (baking variety)

1/4 cup all-purpose flour

2 tablespoons cornstarch

1/2 cup sugar

1/4 cup brown sugar (packed)

1 teaspoon cinnamon

1/8 teaspoon nutmeg

1 dash salt

2 tablespoons butter (cut in small pieces)

For the Egg Wash/Glaze:

1 egg yolk

1 tablespoon milk

Optional: sugar

Steps to Make It

Gather the ingredients.

For the pastry, using an electric mixer, beat the 12 tablespoons of butter and the cream cheese until creamy.

Add the cream and beat until smooth.

Add the flour, sugar, and salt. Beat on low speed just until the dough holds together.

Turn out onto a generously floured surface. Gather into a ball, knead a few times, and divide into two equal pieces.

Shape into disks and wrap in plastic wrap. Refrigerate for 30 minutes.

Meanwhile, prepare the apples. Peel, core, and slice the apples into thin wedges.

Combine the slices in a large bowl with the lemon juice, 1/4 cup of flour, cornstarch, 1/2 cup granulated sugar, brown sugar, cinnamon, nutmeg, and a dash of salt.

Toss to combine the ingredients.

On a well-floured surface with a floured rolling pin, roll out one disk to a 12-inch circle.

Transfer to the pie pan and press in the bottom and up the sides. Trim edge.

Fill the pastry-lined pie pan with the apple mixture.

Preheat the oven to 375 F.

Take the second disk out of the refrigerator and roll out on a floured

surface with a floured rolling pin.

Transfer to the filled pie pan. Fold and crimp the edge as desired.

With a sharp paring knife cut several slits in the top of the pie.

Combine the egg yolk and milk or cream.

Brush the top of the pie lightly and sprinkle with a little granulated sugar or cinnamon sugar blend.

Place the pie in the oven on a large sheet of foil.

Bake for 50 to 60 minutes, until the apple filling is tender and the pastry is golden brown.

If the crust edge is getting too brown before the apples are tender, gather the foil up and over the edge all around the pie or make a foil ring about 12 inches in diameter and 2 inches in width.*

*Put the foil ring on the pie before baking and take it off before the end of baking, or put it on after the crust is well browned.

Applesauce Cake With Cream Cheese Frosting



Total: 65 mins Prep: 15 mins Cook: 50 mins Servings: 8 - 12 servings

This applesauce cake is spiced perfectly with a combination of

cinnamon, nutmeg, and cloves, with a delicious cream cheese frosting. A small one-layer cake like this one is the perfect size for most families or a small gathering. It is surprisingly easy to prepare.

The flavor, texture, and wonderful spice aroma are reminiscent of a festive fruitcake. The applesauce and butter in the cake ensure it will be moist (unlike that fruitcake that may be passed around from family member to family member each holiday season).

Ingredients

For the Cake

2 cups/9 ounces all-purpose flour

1 cup granulated sugar

1 teaspoon salt

1 teaspoon cinnamon

1/2 teaspoon nutmeg

1/4 teaspoon cloves

2 teaspoons baking soda

1/2 cup butter (melted)

2 cups applesauce

1 large egg (beaten)

1 cup raisins

1 cup walnuts (chopped)

For the Cream Cheese Frosting

8 ounces cream cheese (softened)

4 tablespoons butter (softened)

4 cups powdered sugar (sifted; about 1 pound)

1 to 2 tablespoons milk (as needed)

reminiscent teaspoon vanilla extract

Garnish: chopped walnuts

Steps to Make It

Note: while there are multiple steps to this recipe, this cake is broken down into workable categories to help you better plan for preparation and baking.

Make the Applesauce Cake
Gather the ingredients.

Heat the oven to 350 F (180 C/Gas 4). Butter and flour a 9-inch square baking pan.

Sift flour into a mixing bowl with the granulated sugar, salt, ground cinnamon, nutmeg, cloves, and baking soda. Use a whisk or spoon to blend the dry ingredients thoroughly.

Add the melted butter, applesauce, and the beaten egg and stir until the batter is well blended.

Fold in the raisins and 1 cup of chopped walnuts. Stir to blend.

Pour the batter into the prepared baking pan.

Bake the cake in the preheated oven for 45 to 50 minutes. A toothpick should come out clean when the cake is done.

Cool on a rack for 10 minutes and then carefully invert the cake onto a serving plate.

Make the Frosting and Assemble
Gather the ingredients.

In a mixing bowl with an electric mixer, combine the cream cheese and butter. Beat until fluffy.

Beat in the powdered sugar, a little at a time.

Add about 1 tablespoon of milk and the vanilla. Beat, adding more milk if needed for a fluffy spreading consistency.

Frost the top and sides of the cake and then sprinkle the top with chopped walnuts, if desired.

Serve and enjoy!

Tips

Any leftover cake should be covered and stored in the refrigerator for up to three days, as the cream cheese frosting should not be left out at room temperature.

You can also bake the cake ahead of time, wrap it well and freeze it. Then when ready to serve, defrost it, make the cream cheese frosting, and ice the cake.

Recipe Variations

Replace the homemade cream cheese frosting with a purchased tub of cream cheese or buttercream frosting.

Add 1 cup of finely chopped apples to the cake along with the raisins and walnuts.

Substitute dried cranberries, chopped dried cherries, or golden raisins for the raisins.

Substitute chopped pecans for the chopped walnuts in the cake and for garnish.

Toasted coconut could also be used as a garnish.

Variations of this cake can be made in a loaf pan or a Bundt pan.

You can bake the cake as cupcakes for 15 minutes at 350 degrees.

Baked Apple Crisp Dessert



Total: 65 mins Prep: 20 mins Cook: 45 mins Servings: 6 servings

The flavors of fall and the bounty of the orchard come together in this traditional apple crisp. Your sliced fresh apples are combined with cinnamon and topped with a crumbly mixture of flour, butter, and sugar.

This simple recipe goes together fast and you will have a great fruit

dessert.

Feel free to add chopped pecans or walnuts to the topping mixture for added crunch and flavor. Like a crumble or cobbler, a crisp has no bottom crust and the topping helps thicken the hot bubbling apples below while it is cooking.

Prized baking apples include Cortland, Rome, Winesap, and Northern Spy, but you can use any apples you have on hand, even mixing the varieties.

Making crisp can be a good way to use less-than-perfect apples, such as apples that have fallen from your tree onto the ground or apples that are getting a little old.

Ingredients

For the Apples:

4 large apples (or about 6 medium, making 4 to 5 cups sliced)

1 teaspoon ground cinnamon

1/4 teaspoon salt

1/2 cup water

For the Topping:

1 cup granulated sugar

1 stick (4 ounces) butter

3/4 cup all-purpose flour

To Serve (optional):

Ice cream, whipped cream, or a drizzle of heavy cream

Steps to Make It

Gather the ingredients. Pre-heat oven to 350 F.

Grease a 10-inch deep dish pie plate with butter.

Peel and core the apples. Cut into thin slices.

Place the apple slices in the prepared pie dish alternating with sprinklings of the cinnamon and salt. Pour 1/2 cup of water over apple

slices.

In a mixing bowl, combine sugar, butter, and flour together with your fingertips or a pastry blender until crumbly.

Sprinkle over the apples.

Bake the apple crisp in the preheated oven until apples are tender and the topping is browned, about 35 to 45 minutes.

Variations

Feel free to add chopped pecans or walnuts to the topping mixture for added crunch and flavor. You can also use packed light or dark brown sugar in the topping instead of granulated sugar. Many people like the slight molasses touch of this variation.

Prized baking apples include Cortland, Rome, Winesap, and Northern Spy, but you can use any apples you have on hand, even mixing the varieties.

Experiment with adding other fruit to the crisp, such as rhubarb, raisins, or cranberries.

Baked Apple Pudding Cake



Total: 42 min Prep: 12 min Cook: 30 min Servings: 6 to 8 servings

This apple cake is an incredibly delicious and moist pudding cake with a built-in brown sugar caramel syrup.

Celebrate apple season with this great tasting egg-free pudding cake. The fabulous flavor and simplicity make it absolutely irresistible. Drizzle some of the warm syrup over the cake and serve it with a scoop of ice cream.

Ingredients

For the Syrup:

1 cup light brown sugar (packed)
1 tablespoon plus 1 teaspoon cornstarch
4 tablespoons butter
1 cup water

For the Apples:

2 large apples (peeled, cored, chopped)
1/3 cup light brown sugar (packed)

For the Cake Batter:

1 1/3 cups/6 ounces all-purpose flour
1/2 teaspoon salt
2 1/2 teaspoons baking powder
1 teaspoon cinnamon
1/3 cup light brown sugar (packed)
4 tablespoons butter (soft)
1/2 cup milk

Steps to Make It

Lightly butter an 8-inch square baking pan.

Heat the oven to 400 F.

In a saucepan, combine 1 cup brown sugar, the cornstarch, 4 tablespoons of butter, and 1 cup of water. Bring to a boil and cook, stirring, until thickened. Pour into the prepared baking pan and set aside.

In a medium bowl, combine the chopped apples with 1/3 cup of brown sugar. Toss to coat the apple chunks thoroughly.

In a mixing bowl, combine the flour, salt, baking powder, cinnamon, 1/3 cup brown sugar, the 4 tablespoons of soft butter, and 1/2 cup milk. Stir until well combined. Add the chopped apples and mix well. Spoon the apple batter mixture evenly over the hot syrup.

Bake for 30 minutes until firm and the syrup is bubbly around the edges.

Using a large spoon or spatula, cut and serve the warm apple pudding on plates with a scoop of vanilla ice cream and a drizzling of the syrup.

British Oaty Apple Crumble Recipe



Total: 40 mins Prep: 10 mins Cook: 30 mins Servings: 4 servings

The tradition of the British pudding is known across the world; even the French have been known to admire this wonderful British custom. One of the most famous has to be the apple crumble, show me someone who does not like one.

The traditional apple crumble is made with flour, butter, and delicious British apples. However, to make a more luxurious version, add oats, dried fruits, and some nuts into the crumble mix. This will result in a fruity base and crunchy topping. Delicious.

You can also use British Bramley apples for your pudding; these are considered the best apples for cooking as the balance between the sugar and acid found in the Bramleys help to keep the tangy flavor when cooked. All styles of apple crumble can be made using other apples but avoid the really hard varieties such as the Granny Smith.

Ingredients

For the Filling:

1 pound/450 g apples, preferably Bramley or other cooking apples

2 tablespoons golden, caster sugar (See note below)

For the Topping:

6 ounces/175 g flour (all-purpose)

4 ounces/115 g demerara sugar

4 ounces/115 g cold butter (diced)

1/2 cup/115 g oat-based museli (or 1/4 cup/60 grams rolled oats plus 1/4 cup/55 g mixed dried fruits and nuts)

Steps to Make It

Gather the ingredients. Preheat the oven to 180 C/ 375 F/ Gas 5.

Prepare the apples by peeling, coring and chopping the apples into bite-sized chunks, don't cut the apples too small or they will disintegrate.

Grease a shallow 23 x 18 cm/ 9 x 7 inch baking dish. Put the apples into the dish, sprinkle the sugar over them and set to one side.

Put the flour, sugar, and butter into a large bowl.

Rub the butter into the flour and sugar until you have a very coarse sand-like mixture. Don't worry too much about getting the mixture even, this is a rustic dish and works well with an uneven texture.

Stir the museli, (or the oats and fruits) into the crumble mixture.

Sprinkle a good, thick layer of crumble topping over the apples. The layer needs to be about half as thick as that of the apples; too thick and it will not cook through.

Put the dish into the preheated oven, bake until golden and you can see the liquid bubbling up from the apples, this should take about 30 minutes.

Take the crumble from the oven and leave to stand for 5 minutes then serve with custard or a large dollop of good vanilla ice cream.

Note: Caster sugar is also known as fine sugar. Golden caster sugar is unrefined and tends to be more golden in color. Don't worry if you can't find it, use ordinary white caster sugar instead.

Broccoli Cornbread Recipe (With Variations)



Total: 45 mins Prep: 10 mins Cook: 35 mins Servings: 12 servings

Broccoli and cottage cheese make this cornbread super moist, delicious, and nutritious. This recipe is the Mississippi version of the popular broccoli cornbread. It's easy to make with a Jiffy corn muffin mix.

It's an excellent bread to take along to a potluck or for a tailgating event. It goes well with beans, chili, and greens. Add some cheddar or Monterey Jack cheese to the broccoli cornbread if you like.

Ingredients

- 2 boxes Jiffy corn muffin mix (or similar)
- 4 eggs (beaten)
- 1 1/2 sticks melted butter (or margarine, about 6 ounces)
- 1 (10-ounce) package chopped broccoli (thawed and drained)
- 1 medium onion (chopped)
- 1 cup cottage cheese

Steps to Make It

Gather the ingredients.

Heat the oven to 375 F (190 C/Gas 5). Grease a 9-by-13-by-2-inch baking pan.

Combine the corn muffin mixes in a bowl with the beaten eggs and melted butter. Mix well.

Stir in the drained broccoli, chopped onion, and cottage cheese.

Pour into the prepared baking pan.

Bake in the preheated oven for 35 to 40 minutes, or until lightly browned.

Serve and enjoy!

Variations

Add 1 cup of cheddar or Monterey Jack cheese to the cornbread and sprinkle extra shredded cheese over the top before it goes into the oven.

Use fresh broccoli. Steam about 1 1/2 to 2 cups of chopped broccoli or small florets in a small amount of water for about 4 to 5 minutes, or until just tender. Let the broccoli cool and then add it to the batter.

Add 1/4 to 1/2 teaspoon of onion powder for a more pronounced onion flavor. Chopped green onions may be added as well.

Bake the batter in muffin cups for about 18 to 22 minutes, or until golden brown.

Buttermilk Cornbread With Cream-Style Corn



Total: 34 mins Prep: 10 mins Cook: 24 mins Servings: 8 servings

Cream-style corn makes this buttermilk cornbread extra moist and flavorful. The corn also acts as a natural sweetener, though you can add extra sugar if you like especially sweet cornbread.

Serve this cornbread alongside a spicy chili, beans, or greens.

Ingredients

2 cups cornmeal (yellow or white)

1 cup all-purpose flour

3 teaspoons baking powder

1/2 teaspoon baking soda

1 teaspoon salt
Optional: 1 tablespoon sugar
1 cup buttermilk
3 large eggs
1 (15-ounce) can cream-style corn
4 tablespoons butter (melted)

Steps to Make It

Gather the ingredients.

Preheat oven to 425 F.

Grease a 9-inch square baking pan or iron skillet.

Combine the cornmeal, flour, baking powder, soda, salt, and sugar in a large mixing bowl.

In another bowl, whisk together the buttermilk and eggs; stir in the cream-style corn and melted butter.

Stir the wet ingredients into the dry ingredients just until blended.

Spoon into the prepared baking pan or iron skillet.

Bake for 20 to 25 minutes, or until golden brown and the cornbread springs back when lightly touched with a finger.

Enjoy!

Tip

If you don't have buttermilk, measure 1 cup of milk into a measuring cup. Remove 1 tablespoon of the milk and replace it with 1 tablespoon of lemon juice or white vinegar. Let the mixture stand for about 10 minutes.

Recipe Variations

For a bacon and cheese version, fold about 1/4 cup of crumbled bacon into the cornbread batter along with 1 cup of coarsely grated cheddar cheese. Optionally, add 1/4 cup of sliced green onions. For a spicy jalapeno cornbread, add 1 cup of coarsely shredded cheddar or pepper jack cheese and 4 to 6 tablespoons of finely chopped (seeded) jalapeno peppers.

Buttery Cornbread With Corn Kernels



Total: 33 mins Prep: 10 mins Cook: 23 mins Servings: 8 servings

This is a delicious, buttery cornbread made with the addition of corn kernels. The corn adds texture and flavor to this Southern-style cornbread. There's little or no salt in this version, which is the Southern preference. If you like sweet cornbread, add about 1/4 cup of sugar to the batter.

This is an excellent choice for any meal, and especially appropriate for a New Year's Day dinner. The corn in the bread is said to symbolize gold nuggets in the "gold" cornbread.

This cornbread is the perfect bread for a meal of beans or peas, or bake it to serve with chili or greens.

Ingredients

1 1/2 cups cornmeal
1/2 cup all-purpose flour
Optional: 1 tablespoon sugar
1 1/2 teaspoons baking powder
1 scant teaspoon salt
1/2 teaspoon baking soda
1 cup corn (canned or cooked, drained)
1 1/2 cups buttermilk (well shaken)

1 large egg
6 tablespoons butter (melted, divided)

Steps to Make It

Gather the ingredients.

Preheat the oven to 400 F. Place a cast-iron skillet in the oven to heat for 10 minutes.

In a large bowl, combine the cornmeal, flour, sugar, if using, baking powder, salt, and soda. Whisk to blend ingredients thoroughly. Stir in the corn kernels.

In another bowl, whisk the buttermilk and eggs together until well blended. Whisk in 4 tablespoons of the melted butter.

Carefully take the hot skillet out of the oven and set it on a rack. Add the remaining 2 tablespoons of butter to the skillet. Swirl the pan slightly to cover the bottom with the butter.

Combine the dry ingredients with the buttermilk mixture until blended.

Pour the batter into the pan and return the pan to the oven.

Bake the cornbread for 23 to 26 minutes, or until it is golden brown and crusty along the sides.

Serve and enjoy!

Recipe Variations

For sweet cornbread, add about 1/4 cup of sugar to the batter.

Caramel Apple Mug Cake



Total: 8 mins Prep: 7 mins Cook: 1 mins Serving: 1 serving

Redefine “easy bake” with this two-minute, one-mug dessert. Like brown sugar, applesauce, and fresh apple bring classic fall flavor to this quick treat. After a minute in the microwave, your apple cake is ready for its apple pie toppings: warm caramel sauce and streusel. Tasty as cake, easy as pie.

Ingredients

For the Streusel Topping

1/2 teaspoon flour

1/2 teaspoon butter

1 teaspoon brown sugar

For the Cake

1/4 cup flour

2 1/2 tablespoons apple sauce

1 tablespoon sugar

1 tablespoon milk

1/4 teaspoon baking powder

2 tablespoons diced apples

1 to 2 tablespoons caramel sauce

Steps to Make It

Gather the ingredients.

Start by making the streusel topping. In a small bowl, combine the flour, butter, and brown sugar.

With a fork, mix and mash until you have a crumbly texture.

Combine the flour, sugar and baking powder in a 12-ounce mug.

Add the apple sauce and mix well. Add the milk and diced apples but only mix lightly.

Cook on medium-high in microwave for about 1 minute. Microwaves vary, but you're looking for the cake to look done, and the edges to pull away slightly from the cup.

While still warm, add the streusel topping and drizzle with caramel sauce.

Serve immediately and enjoy!

Cheesy Zucchini Bread



Total: 90 mins Prep: 15 mins Cook: 75 mins
Servings: 8 to 10 servings

This savory quick bread is based on a cornbread recipe. Corn is a natural partner for zucchini—they're both summer crops and naturally mingle together in salads and succotash. Here they team up with cheddar, roasted garlic, and rosemary in a tender, delicate loaf that makes a great addition to a bake sale, housewarming, or simply sliced for an afternoon snack.

Like cornbread, this cheesy zucchini loaf can contribute to a wide variety of culinary occasions. Enjoy at breakfast underneath a fried egg. Try making it into croutons or toasted crumbs to scatter atop soup or salad. Whether you're seeking an outlet for a bumper crop of summer squash or simply trying to sneak vegetables into your children's meals, this bread is here to help.

Though easy to make, there are a few things to keep in mind for success: it's important not to overmix quick breads, as doing so can lead to a dense finished product. Stop mixing once the liquids are incorporated. Dehydrating the squash in the oven is also a key step in achieving the proper consistency, as zucchini's high water content would otherwise sweat out during baking, resulting in a gummy loaf. Finally, don't forget to de-pan the loaf after baking so you can maintain a lightly crispy crust.

Ingredients

5 cloves garlic
1/2 teaspoon oil
1 cup zucchini (shredded)
9 ounces all-purpose flour
4 ounces yellow cornmeal
1 1/2 teaspoons baking powder
1 teaspoon salt
1 cup buttermilk
2 eggs
3 ounces butter (melted)
3 ounces sharp cheddar cheese (shredded)
1 tablespoon fresh rosemary (chopped)

Steps to Make It

Gather the ingredients. Preheat the oven to 350 F.

Roast the garlic. Slice the top off of a head of garlic, drizzle with a little oil, and bake for about 30 minutes or until soft and lightly browned. Reserve the extra garlic cloves for other dishes.

While the garlic is roasting, line a baking sheet with parchment paper. Distribute the shredded zucchini onto the parchment, sprinkle with a pinch of salt, and bake for about 30 minutes, stirring now and then.

Add flour, cornmeal, baking powder, and salt to a large bowl and mix well.

In a blender, blend together the buttermilk, eggs, and roasted garlic until smooth.

Pour the wet ingredients into a large mixing bowl. Add the dry ingredients and mix until about half combined, then add the melted butter, cheddar, rosemary, and baked zucchini and fold to distribute, taking care not to over-mix.

Coat a 4 x 8 loaf pan with pan-release spray, butter or oil. Fill with the batter, place on a sheet pan, and bake for approximately 45 minutes, or until a toothpick inserted into the center comes out clean.

After removing the loaf from the oven, wait 10 minutes, then de-pan and cool on a rack before slicing.

Serve and enjoy!

Raw Egg Warning

Consuming raw and lightly-cooked eggs poses a risk of food-borne illness.

Cinnamon Apple Scones



Total: 35 mins Prep: 20 mins Cook: 15 mins Servings: 8 servings

Scones are so versatile. They can be served for breakfast, afternoon snack or with a hot cup of tea. These Cinnamon Apple Scones are a tasty alternative to the regular scones.

Ingredients

2 cups flour
1/4 cup sugar

2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
2 teaspoons cinnamon
1/4 cup butter (cold and coarsely chopped)
1 apple (cored, peeled, and coarsely chopped)
1/2 cup milk
2 tablespoons cinnamon-sugar mixture

Steps to Make It

Gather the ingredients.

With a wire whisk mix flour, sugar, baking powder, soda, salt and cinnamon.

Cut in butter with pastry blender.

Stir in apple.

Make a well in center and pour in 1/2 cup milk. Mix until soft dough forms.

Dump onto flour pastry board.

With floured hands knead 8 to 10 times.

Pat into 10-inch circle.

Place on lightly greased cookie sheet. Brush with milk and sprinkle with cinnamon-sugar mixture.

Cut into 8 wedges.

Bake Cinnamon Apple Scones at 425 degrees F. for 15 minutes or until browned.

Cinnamon-Spiced Fresh Apple Bars



Total: 47 mins Prep: 15 mins Cook: 32 mins Servings: 9 - 12 servings

A simple spiced batter, fresh grated or shredded apples, and chopped walnuts make these apple bars moist and delicious. You can shred the apples with a mandoline, grate them with a food processor, or chop them very finely. And there's no need to peel the apples.

Sift some powdered sugar over the apple bars or serve them warm with a scoop of ice cream. They would be great drizzled with caramel sauce or a simple vanilla icing as well.

Ingredients

1 stick (1/2 cup) butter (melted and cooled slightly)
1 cup granulated sugar
1 large egg
1/4 teaspoon vanilla extract
1 to 1 1/2 cups apple (finely chopped or grated (1 large apple))
1 cup all-purpose flour (4 1/2 ounces)
1/2 teaspoon baking soda
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
dash salt
3/4 cup walnuts (chopped)
Optional: 1/2 cups powdered sugar (sifted)

Steps to Make It

Heat the oven to 350 F.

Grease and flour an 8-inch square baking pan.

In mixing bowl with an electric mixer, combine the melted butter, granulated sugar, egg, and vanilla. Beat until light and fluffy.

In another bowl combine the flour, baking soda, cinnamon, nutmeg, and salt. Stir to blend. Add the apples to the flour mixture and stir to blend.

Add the apple and flour mixture to the first mixture; beat until well blended.

Stir in chopped walnuts.

Spread the batter evenly in the prepared baking pan.

Bake in the preheated oven for 30 to 40 minutes.

Remove the pan to a rack to cool.

Dust with powdered sugar, if desired, or serve with a drizzling of caramel sauce or vanilla icing.

Classic Apple Cobbler



Total: 60 mins Prep: 20 mins Cook: 40 mins Servings: 6 to 8 servings

This apple cobbler, made with Granny Smith apples, is topped with a cinnamon-spiced cake batter. With fresh apples available year-round, this dessert is excellent for any season. Granny Smith apples are a good all-purpose baking apple, but you can swap them for Cortland, Braeburn, Honeycrisp, and Jonagold.

Warm apple cobbler is fantastic with a simple drizzling of heavy cream, and it is even more amazing served with a scoop of ice cream. Alternatively, top the apple cobbler with a dollop of freshly whipped

cream or whipped topping and sprinkle it with some cinnamon sugar or drizzle with caramel sauce.

Ingredients

For the Apple Filling:

5 cups tart apples (such as Granny Smith, peeled and sliced)

3/4 cup granulated sugar

2 tablespoons all-purpose flour

1/2 teaspoon ground cinnamon

1/4 teaspoon salt

1/4 cup water

1 teaspoon vanilla extract

1 tablespoon butter (cut into small pieces)

For the Topping:

1/2 cup all-purpose flour

1/2 cup granulated sugar

1/2 teaspoon baking powder

1/4 teaspoon salt

2 tablespoons butter (softened)

1 egg (beaten)

Optional: cinnamon sugar (for topping)

Optional: vanilla ice cream or whipped cream (for serving)

Steps to Make It

Gather the ingredients.

Heat the oven to 375 F. Butter a 9-inch square baking pan.

Combine the sliced apples, 3/4 cup sugar, 2 tablespoons flour, 1/2 teaspoon cinnamon, 1/4 teaspoon salt, water, and vanilla in a mixing bowl and toss.

Add the mixture to the prepared baking pan.

Dot apples with the pieces of butter.

In a medium mixing bowl, combine the 1/2 cup flour, 1/2 cup sugar, baking powder, and salt. Add the softened butter and beaten egg and beat until blended.

Using a tablespoon, drop the batter evenly over the apple filling mixture. If desired, sprinkle the batter with a cinnamon-sugar mixture.

Bake for 35 to 40 minutes, or until the apples are tender and crust is golden brown.

Serve the apple cobbler warm with a drizzling of heavy cream or a scoop of ice cream.

Enjoy!

How to Store and Freeze

Store apple cobbler at room temperature, covered, for up to 2 days. Or refrigerate the covered cobbler for up to 4 days.

Like fruit pies, cobblers freeze well. Place leftover cobbler (individual portions or slab) on a baking sheet, uncovered, and freeze until solid. Wrap the frozen cobbler well and freeze for up to 4 months.

To reheat frozen cobbler, let it stand at room temperature for 1 hour and then reheat at 350 F for about 30 to 40 minutes, or until warm.

Tips

To keep the apples from browning and add some tartness, toss the slices with 2 tablespoons of fresh lemon juice.

To make the filling in advance, prepare the apple filling mixture and toss with 1 tablespoon of lemon juice. Transfer the filling mixture to the baking dish. Dot with butter. Cover the baking dish with plastic wrap and foil; freeze for up to 1 month. Defrost the filling, prepare the topping, and bake as directed.

Recipe Variations

If using a different variety of apple than Granny Smith, you may want to adjust the amount of sugar in the filling depending on the sweetness of the apple.

Instead of apples, use Bosc or Anjou pears in this cobbler. Peel and core the pears and then slice them thinly.

Replace the cinnamon with apple pie spice, or use a mixture of 3/4 teaspoon of cinnamon and 1/8 teaspoon each of nutmeg and ground cloves.

Cornbread Pudding



Total: 47 mins Prep: 20 mins Cook: 27 mins

Cornbread pudding is the best of both worlds when you're torn between serving corn pudding or spoon bread, both favorite Southern side dishes. Corn pudding is a dense, eggy, corn-laden casserole, in contrast to its light, ethereal cousin spoon bread, a souffle-like side with kernels of corn suspended between a mostly cornmeal filling.

This cornbread pudding combines the best of both recipes into a hearty but not too heavy casserole, more moist than your average cornbread but not custardy like a pudding, making it worthy of holiday celebrations but humble and easy enough for weeknight dinners alike. Traditionally, cornbread pudding is made using boxed cornbread mix. With minimal effort, we've created a truly homemade recipe, using cornmeal, flour and baking powder.

We've created the recipe using frozen corn to ensure you can make this cornbread pudding year round, but feel free to use fresh corn when it's in season or even canned whole kernels in a pinch (plain, not creamed). Substitute 1 2/3 cups fresh corn or drained, canned corn for the 10 ounce bag of frozen kernels called for in the recipe.

Cheddar cheese offers a salty, sharp contrast to corn's natural sweetness. For a more mild flavor, you can use monterey jack or fontina cheese, or add some mediterranean flair and swap in feta

cheese.

Ingredients

1 tablespoon neutral oil (such as canola or grapeseed)
1/4 cup scallion whites (chopped with green parts saved for garnish)
1 (10-ounce) bag frozen corn
1 1/4 cup cornbread mix
1 teaspoon salt
3 eggs (lightly beaten)
6 tablespoons butter (melted)
1/3 cup milk
1 1/4 cups cheddar cheese (shredded)

Steps to Make It

SHOW IMAGES

Gather the ingredients. Preheat the oven to 400 F with a rack in center.

Generously grease the sides and bottom of a 1 1/2-quart casserole dish with butter or cooking spray.

Heat oil in a medium skillet over medium-high heat. Add scallion whites and corn. Cook until fragrant and corn is cooked through, 2 to 3 minutes. Remove from heat and set aside to cool for 5 minutes.

In a medium bowl, add the cornbread mix and salt; whisk until well blended.

Add the eggs, butter, and milk to the bowl with the cornmeal mixture. Using a fork, stir together until the wet and dry ingredients are completely combined, with no visible traces of flour or cornmeal.

Stir in the corn, scallions, and half of the cheese.

Spoon into the prepared casserole dish.

Bake until pudding is set and top is golden brown, 35 to 40 minutes.

Garnish with the green scallions.

Crock Pot Apple Brown Betty Dessert



Total: 3 hrs 20 mins Prep: 20 mins Cook: 3 hrs
Servings: 6 servings

This apple brown betty is a snap to put together in the slow cooker. It's wonderful served warm with whipped cream or whipped topping. Add a sprinkling of cinnamon sugar to the whipped cream, or serve the dessert with a scoop of ice cream.

It's a mouthwatering mixture of sliced apples, bread cubes, spices, brown sugar, and butter.

Ingredients

3 pounds cooking apples (Rome, Granny Smith, Jonathan, etc.)
10 slices of bread (cubed, about 4 cups)
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/8 teaspoon salt
3/4 cup brown sugar (packed)
1/2 cup melted butter

Steps to Make It

Gather the ingredients.

Butter the bottom and sides of the crockery insert of a slow cooker.

Wash the apples and then peel them. Core the apples and slice each into 8 wedges. You should have about 7 or 8 cups of sliced apples.

Place the apple slices in the prepared crock pot.

In a bowl, combine the bread cubes with cinnamon, nutmeg, salt, brown sugar, and melted butter; toss together.

Place the bread cubes on top of apples in crockpot.

Cover and cook on low for 2 1/2 to 4 hours.

Serve this dessert with a scoop of ice cream or whipped cream and enjoy!

Crumb-Topped Apple Pie Bars



Total: 100 mins Prep: 20 mins Cook: 80 mins Freeze Time: 30 mins

Servings: 12 pieces Yields: 12 bars

A crumb-topped apple pie is just about the loveliest of fall treats. If it's part of the dessert spread come November, consider yourself lucky, but these bar versions give their pie brethren a run for their money.

Not only are pie bars super easy to assemble—the bottom crust is a riff on an easy press-in shortbread cookie dough and the top is made from the same dough—they are also spectacularly delicious. Because the filling is shallow, the bars have a magnificent crust-to-filling ratio: every single bite includes a crunchy bottom crust, soft-cooked apples, and a generous topping of lovely crumbly bits. The filling is not super sweet and allows the flavor of the apples to truly shine while pairing nicely with the shortbread cookie-like crust and topping.

While there's no question that these would be lovely on Thanksgiving, they are also wonderfully versatile, elevating any and all fall occasions. If you have extra apples lying around, turn them into apple pie bars.

Ingredients

For the Crust and Topping:

4 cups all-purpose flour
1/2 teaspoon salt
1 cup granulated sugar
1/3 cup light brown sugar
1 1/4 cups unsalted butter (cold)
1 egg yolk
1 tablespoon vanilla extract
Confectioners' sugar (for dusting)

For the Apple Pie Filling:

1/3 cup granulated sugar
2 tablespoons all-purpose flour
1 teaspoon ground cinnamon
1/4 teaspoon salt
2 pounds Granny Smith apples (about 5 apples)
2 tablespoons lemon juice (freshly squeezed)

Steps to Make It

Note: while there are multiple steps to this recipe, this recipe is broken down into workable categories to help you better plan for preparation and cooking.

Make the Crust and Topping

Gather the ingredients and grease a 13 x 9 x 2-inch pan with cooking spray or softened butter. Line the pan with parchment.

Combine the flour, salt, and sugars in a large bowl and whisk until incorporated.

Cube the cold butter and, using your fingers, rub the butter into the flour mixture until the butter is crumbly and pea-sized. Alternatively, you can use a pastry blender or two butter knives.

Add the yolk and the vanilla and use a fork to stir them into the crumbly mixture. Switch to your fingers and continue mixing the dough until the yolk and vanilla are fully incorporated and the dough holds together if you squeeze a bit between your fingers.

Remove 2 2/3 cups of dough and place in a medium bowl in the refrigerator. Press the remaining dough firmly and uniformly into the prepared pan. Using a fork, dock the crust and transfer to the freezer for 30 minutes.

Make the Filling and Assemble

Preheat the oven to 325 F. Combine the sugar, flour, cinnamon, and salt in a large mixing bowl.

Peel, core, and thinly slice the apples. Place them in the bowl and toss to coat with your hands. Add the lemon juice and toss a final time.

To assemble the bars, remove the crust from the freezer and bake it for about 25 minutes, rotating midway, until the base is lightly browned.

Remove the pan from the oven, increase the heat to 350 F, and cover the base with the apple filling, leaving behind any collected juices to avoid a soggy crust.

Remove the remaining dough from the fridge and use your fingers to pinch off and create 1/2-inch crumbs to cover the bars.

Place the bars in the oven and bake for about 55 to 65 minutes, rotating at the midway point, until the crumb topping browns and the apples are soft when you spear them with a paring knife.

Let the bars come to room temperature before slicing and serving. Dust with confectioners' sugar.

Recipe Variation

Swap the apples for pears.

Add a sprinkling of chopped toasted pecans to the crumb topping.

Tips

Granny Smith apples are lovely in these bars, as they are wonderfully tart and hold their shape just enough once baked. Jonagold and Honey

Crips are also nice to bake with.

When par-baking the bottom crust, do not let it get too brown as it will be baked again for almost an hour once the filling is added.

If you want to remove the bars from the pan prior to cutting them or just to make slicing easier, refrigerate them first. Run a paring knife around the edge of the bars and invert onto a cutting board.

Easy Braided Apple-Walnut Strudel



Total: 35 mins Prep: 15 mins Cook 20 mins Servings: 8 servings

This recipe for apple walnut strudel looks impressive but it's not nearly as complicated to make as it seems. It makes use of packaged ingredients like puff pastry and pie filling so you can easily keep the ingredients on hand for last-minute brunch guests, an impromptu afternoon tea, or a quick gift to take to a friend or neighbor.

Ingredients

1 cup chopped pecans

1 cup canned apple pie filling

1/3 cup brown sugar

1 teaspoon all-purpose flour (plus more for dusting)

1 teaspoon cinnamon
1 sheet puff pastry (thawed)
1 egg (lightly beaten)
1 tablespoon coarse sugar or raw sugar

Steps to Make It

Gather the ingredients.

Preheat the oven to 400 F. Line a baking sheet with parchment paper.

In a bowl, stir together the pecans and the apple pie filling. In another bowl, stir together the brown sugar, flour, and cinnamon. Set both mixtures aside.

On a work surface dusted with flour, carefully unfold the puff pastry. With a rolling pin, roll out the pastry to form a rectangle about 12 inches long and 9 inches wide, being careful that the pastry doesn't stick to the surface.

Visualize the pastry divided into thirds like the creases of a letter that's been folded. Using a knife or a pastry cutter, cut slits along the long sides of the pastry, extending from the edge of the pastry to the edge of the middle third, leaving the middle uncut. The slits should be 1 inch apart.

Spread the apple-nut mixture along the length of the middle third of the dough, leaving about a half-inch on either end. Sprinkle the brown sugar mixture over the filling.

Beginning with one short end, form the braid: Fold the half-inch edge of dough over the filling. Then fold the first strip on the right over the filling at a slight angle. Fold the first strip on the left over the filling, overlapping the first strip. Continue folding strips of dough from alternate sides to form a braided pattern.

When you get to the top, fold the edge of the dough over the filling,

tucking it under the braided strips. Using two spatulas, carefully transfer the braid to a parchment-covered baking sheet.

Preheat oven to 400 F.

With a pastry brush, lightly brush the egg mixture over the braid. Sprinkle with sugar.

Bake in the preheated oven until the pastry is golden brown, about 15 to 20 minutes. Let cool for 15 to 20 minutes before slicing into 8 pieces.

Serve warm or at room temperature. Enjoy!

French Apple Tart Recipe With Pastry Cream Recipe



Total: 2 hrs Prep: 70 mins Cook: 50 mins

A variety of French fruit tarts are popular in Morocco, but given a choice, I'll always choose Tarte aux Pommes over other offerings. Thinly sliced apples are tossed with sugar and a little bit of cinnamon, and then attractively layered in a sweet pastry shell lined with pastry cream (creme patisserie). Baking caramelizes the apples, while an apricot glaze adds sheen and a bit of tartness to the finished dessert.

Although the flavors are similar, this is not as quick to throw together as American style apple pie. Not only will you need to give a little more care to how you slice and arrange the apples, but you'll need to plan ahead to make both the pastry cream and pastry dough well in advance of assembling the tart.

Ingredients

For the Pastry Dough

1 1/2 cups all-purpose flour
2 tablespoons sugar
1/2 teaspoon salt
1/2 cup unsalted butter (cold, cut into bits)
1 egg yolk
Water (cold)

For the Pastry Cream

3 egg yolks
3 to 4 tablespoons sugar
1 tablespoon flour
1 tablespoon cornstarch
1 cup whole milk
1 vanilla bean (split lengthwise, or 1 teaspoon vanilla flavoring)

For the Apple Layer

5 apples (preferably firm and tart)
1/2 cup sugar
1/2 teaspoon cinnamon
Optional: 1 tablespoon lemon juice
1 tablespoon butter

For the Glaze

1/4 cup apricot jam
1 tablespoon lemon juice (or water)

Steps to Make It

Note: while there are multiple steps to this recipe, this French apple tart is broken down into workable categories to help you better plan for preparation and baking.

Make the Pastry Dough
Gather the ingredients.

Combine the flour, sugar, and salt in a large bowl.

Add the butter and work it into the flour mixture with your fingers or a pastry cutter.

Work in the egg yolk until the mixture looks like a fine meal.

Then use a fork to stir in ice water, one tablespoon at a time, until the dough can be gathered together and pressed into a ball.

Shape and flatten the dough into a smooth disc shape, wrap in plastic, and refrigerate for 2 hours or overnight.

Make the Pastry Cream
Gather the ingredients.

In a large bowl, whisk together the egg yolks and sugar.

Whisk in the flour and cornstarch until smooth; set aside.

In a saucepan, heat the milk with vanilla bean almost to boiling.

Remove the vanilla bean, then slowly and gradually whisk the milk into the egg mixture.

Strain the mixture back into the saucepan. Bring heat to a boil, whisking or stirring constantly while the mixture thickens and reaches a boil. Continue cooking for another half minute while stirring, then remove from the heat.

Lay a piece of plastic film on the surface of the pastry cream and allow it to cool completely before using or chilling.

Assemble and Bake the Tart
Gather the ingredients.

Preheat the oven to 400 F (200 C).

Peel, core, and thinly slice the apples.

Place the slices in a bowl and toss gently with the sugar and cinnamon.

If the apples start to brown, you can toss in a tablespoon of lemon juice.

Roll out the pastry and fit into a 9-inch tart pan, trimming the excess dough.

Spread the pastry cream across the bottom of the pastry shell.

Arrange the apple slices in a pattern over the pastry cream and dot the apples with tiny bits of butter.

Wrap strips of aluminum foil around the edges of the tart pan to protect the crust from burning.

Bake the tart in the preheated oven for about 40 minutes.

Remove the foil, and continue baking for another 10 minutes, or until the apples and crust are nicely colored.

Remove the tart to a rack to cool.

While the tart is still warm, heat the apricot jam with the lemon juice until boiling.

Strain the mixture.

Then use a pastry brush to apply the apricot glaze over the apples.

Refrigerate the tart when it has cooled completely.

Serve chilled or at room temperature.

Tips

The sugar quantity in the pastry recipe below is for a less sweet shortcrust; if you'd prefer a sweeter pastry dough, follow the pate sucree recipe instead.

Note that prep and cooking times below do not reflect two hours or more chilling time for the pastry dough.

Recipe Variation

Alternate versions of this recipe include the French strawberry tart and the French peach tart.

Fresh Apple Cake With Brown Sugar Topping Recipe



Total: 90 mins Prep: 15 mins Cook: 75 mins Servings: 12 to 16

This fresh, delicious apple cake, baked in a tube pan, is topped with a mixture of butter and brown sugar. The hot topping is poured over the cake when it comes out of the oven, adding a burst of flavor to the dish as a whole.

Ingredients

For the Cake

3 cups all-purpose flour

1 teaspoon baking soda

1/4 teaspoon salt

1 teaspoon cinnamon

3 large eggs

2 cups granulated sugar

1 1/2 cups vegetable oil

3 cups apples (such as Rome Beauty, chopped)

1 cup chopped walnuts

2 teaspoons vanilla extract

For the Topping

1 cup light brown sugar (firmly packed)

1/4 cup milk

1/2 cup butter (1 stick)

Steps to Make It

SHOW IMAGES

Gather the ingredients.

Heat the oven to 350 F. Generously grease and flour a tube cake pan.

Combine the flour, baking soda, salt, and cinnamon; stir or whisk to blend thoroughly and then set aside.

In a mixing bowl with an electric mixer, beat the eggs.

Add the granulated sugar and oil and beat for 3 minutes.

Gradually stir in sifted dry ingredients.

Fold in apples, walnuts, and vanilla.

Spoon the batter into a greased and floured 10-inch tube pan and bake at 350 F for 1 hour and 15 minutes.

About 5 minutes before the cake is done, combine the topping

ingredients

in a saucepan.

Bring to a boil over high heat and boil for 3 minutes.

Pour the hot topping over the cake as soon as it comes out of the oven.

Let the cake cool and then loosen the sides, inverting the cake on a plate.

Then invert on another plate, topping side up.

Slice, serve, and enjoy!

Tips

The cake may be baked in a 9-by-13-by-2-inch baking pan. Bake it for about 40 to 45 minutes. Pour the brown sugar sauce over the cake, let the cake cool, and serve it from the baking pan.

Fried Apples With Cinnamon



Total: 35 mins Prep: 15 mins Cook: 20 mins Servings: 6 to 8 servings

Serve these simple Southern fried apples as a condiment or side dish with pork chops, a roast, or baked ham, or enjoy them with a big breakfast or brunch. They make a nice accompaniment for a hearty breakfast casserole, French toast, or pancakes.

They make an excellent dessert dish as well. Serve them warm with a scoop of ice cream or top the apples with whipped cream or whipped topping and sprinkle with a blend of cinnamon and sugar.

It is an easy dish to make, and such a tasty way to use fresh apples any time of the year. The apples can be peeled or left with the peels on for a more rustic and traditional dish. This version includes cinnamon and nutmeg, but they can be prepared without the spices or with cinnamon alone.

Ingredients

8 medium Granny Smith apples (or tart red apples, such as Jonathan or Cortland)

1/4 cup butter

1/2 cup brown sugar

1/2 teaspoon cinnamon

1/8 teaspoon nutmeg
2 to 3 tablespoons water

Steps to Make It

Gather the ingredients.

Peel the apples, if desired. Core them and then dice them or slice them into thin, uniform wedges. Alternatively, slice the cored apples crosswise to make thin circles.

Melt the butter in a heavy skillet or sauté pan over medium heat. When the butter has melted and begins to foam, add the chopped or sliced apples, brown sugar, cinnamon, nutmeg, and 2 tablespoons of water.

Cook for 15 to 20 minutes, stirring frequently, or until the apples are tender and the sugar mixture has become syrupy. Some varieties of apples hold their shape better than others. Add more water to the pan if necessary.

Serve over pancakes, ice cream, or inside of crepes, and enjoy!

Recipe Variation

Use 2 tablespoons of lemon juice in place of the water.

Gluten Free Cornbread Stuffing



PREP TIME 30 MINUTES COOK TIME 1 HOUR 30 MINUTES
TOTAL TIME 2 HOURS
SERVES 9

BEST STUFFING EVER! This cornbread stuffing is a healthier, gluten free take on a Thanksgiving classic stuffing! With bites of sweetness from dried cranberries, crunchy walnuts and incredible flavors from thyme and sage. You're going to LOVE this recipe!

Ingredients

For the gluten free cornbread:

3 tablespoons melted butter (or sub melted coconut oil or olive oil)

2 eggs, at room temperature

2 tablespoons honey (or pure maple syrup)

1 cup unsweetened almond milk

1 cup gluten free oat flour (or if not GF, use whole wheat pastry flour or all purpose flour)

1 cup yellow cornmeal (medium grind)

2 teaspoons baking powder

½ teaspoon salt

For the stuffing:

2 tablespoons butter (or can sub olive oil)

3 garlic cloves, minced

1 tablespoon fresh thyme leaves

2 tablespoons fresh chopped sage

1 large white onion, chopped

3 stalks celery, diced

½ teaspoon salt

1 egg, lightly beaten

1 1/2 cups vegetarian broth (plus another 1/2 cup if you like a very moist stuffing)

1/2 cup dried cranberries or dried cherries

1/2 cup chopped walnuts or pecans

Freshly ground salt and pepper

1 tablespoon butter, diced into small pieces (or olive oil)

Instructions

To make the cornbread: Preheat oven to 400 degrees Fahrenheit. Grease a 10 inch skillet or a 9x9 inch baking pan with nonstick cooking spray.

In a large bowl, mix together the wet ingredients: melted butter, eggs,

honey and almond milk until well combined.

Stir in the dry ingredients: oat flour, cornmeal, baking powder and salt. Pour into the greased skillet and bake for 15-22 minutes, or until tester comes out clean. Allow cornbread to cool completely in skillet. (NOTE: You can make this a day ahead if you'd like, then continue with the next step the next day.)

Next, reduce heat in oven to 350 degrees F. Cut the cornbread into ½ inch cubes and place them on a baking sheet. Spray the tops of the cornbread with nonstick cooking spray or drizzle with olive oil. Bake for 15 minutes to dry out bread. Optional to skip drying out the cornbread if you are short on time!

While the cubes are baking, place a large skillet or pan over medium heat. Add in butter, garlic, thyme, sage, onion, celery and salt. Saute for 4-5 minutes until onion has softened.

Transfer mixture to a large bowl and add in the cornbread cubes, beaten egg, vegetarian broth, cranberries and walnuts.

Gently toss to combine, making sure to try and keep some of the cornbread cubes intact.

If you want to make it in the turkey: Stuff the cavity of the turkey.

Otherwise to bake separately: add the stuffing into a greased 9x9 inch baking dish and dot the top with butter pieces or drizzle with a bit of olive oil. Cover with foil and bake at 350 degrees F for 20-25 minutes. Enjoy! Serves 8-10.

Goey Caramel Apple Cake



Total: 60 mins Prep: 15 mins Cook: 45 mins Servings: 8 servings

Apple season might be the obvious time to bake with apples, but there's no reason to wait until fall. Fresh, crisp apples are available in

supermarkets year-round, so why put off making this amazing gooey caramel apple cake?

This easy one-layer cake is moist and perfectly spiced, and it contains a full two cups of chopped apples. But the thing that takes this cake to the next level is the hot caramel topping. It's a simple boiled combination of butter, brown sugar, and cream flavored with a splash of pure vanilla extract.

Different varieties of apples have different characteristics. Some are better for baking, some are better for eating, some stay firm when cooked, and some break down. Granny Smith, Honeycrisp, Gala, Fuji, and Jonathan, or Jonagold are all excellent baking apples.

Ingredients

For the Cake:

1 3/4 cups all-purpose flour

1 tablespoon baking powder

1/2 teaspoon salt

1 cup light brown sugar (firmly packed)

1/2 cup vegetable oil

2 teaspoons ground cinnamon

1 tablespoon vanilla extract (pure)

2 large eggs

1/4 cup milk

2 medium tart apples (peeled, cored and coarsely chopped)

For the Caramel Topping:

1/2 cup light brown sugar (firmly packed)

1/4 cup butter

1/4 cup heavy cream

1 teaspoon vanilla extract (pure)

Steps to Make It

Preheat the oven to 350 F.

Grease and flour a 9-inch square baking pan.

In a bowl, combine the flour, baking powder, and salt; stir with a spoon or wire whisk and set aside.

In a mixing bowl with an electric mixer, beat together 1 cup of brown sugar, the vegetable oil, cinnamon, and 1 tablespoon of vanilla. Add the eggs, one at a time, beating well after each addition. Add the milk and beat until the batter is smooth.

To the batter, add the dry ingredients and stir just until blended. Fold the chopped apples into the batter.

Pour the batter into the prepared baking pan.

Bake the apple cake in the preheated oven until it is firm and springs back when touched lightly in the center with a finger, or about 30 to 40 minutes.

Meanwhile, make the caramel topping.

In a heavy saucepan, combine the 1/2 cup of brown sugar, 1/4 cup of butter, and the heavy cream. Place the pan over medium heat and bring to a boil. Reduce the heat to low to maintain a simmer; continue cooking, stirring frequently, for 5 minutes. Remove the sauce from the heat and stir in 1 teaspoon vanilla.

With a fork, pierce the hot cake all over. Pour the hot caramel topping over the cake.

Serve the cake warm or at room temperature with a dollop of sweetened whipped cream or whipped topping. Alternatively, serve with a scoop of ice cream.

Store leftover cake well-wrapped or in an airtight container for about 2 to 3 days at room temperature or up to 4 to 5 days in the refrigerator.

Tip

Make sure to choose a neutral-flavored oil for the cake, such as canola oil, grapeseed oil, or plain vegetable oil. Avoid oils that alter the flavor of the cake, such as olive oil or coconut oil.

Hand-Held Apple Pies



Total: 80 mins Prep: 35 mins Cook: 45 mins Servings: 16 servings

These individual apple pies are made with a flaky all-butter crust and a chopped apple filling. Make the filling the day before and baking day will be a snap. Prepare the pies and freeze half of them for another day.

We like cutting them as square pies because there are less waste and no need to re-roll the dough, but you can cut out rounds as well to make half-moon shapes.

Ingredients

Apple Filling:

- 3 pounds of apples
- 4 teaspoons lemon juice
- 3/4 cup light brown sugar (packed)
- 1/2 cup sugar (granulated)
- 3 tablespoons cornstarch
- 1 dash nutmeg
- 1 pinch salt
- 3/4 teaspoon cinnamon
- 1 teaspoon vanilla extract

Pastry:

- 2 3/4 cups plus 2 tablespoons all-purpose flour (13 ounces)
- 1/2 teaspoon salt

1 tablespoon sugar

Optional: 1 teaspoon vanilla powder

8 ounces/2 sticks butter (cut into small pieces, chilled in freezer)

7-11 tablespoons ice water

Egg Wash and Topping:

1 egg yolk

2 teaspoons light cream (or milk)

Sprinkle: 1 teaspoon cinnamon sugar (or vanilla sugar)

Steps to Make It

Peel the apples; core and dice. Toss the apples in a bowl with the lemon juice.

In a large saucepan over medium heat, combine the brown sugar, 1/2 cup granulated sugar, and cornstarch; stir to blend. Add the apples, nutmeg, a pinch of salt, and 3/4 teaspoon of cinnamon. Bring to a simmer, stirring constantly. Reduce heat to low and simmer, stirring frequently, for about 20 to 30 minutes, or until apples are tender and the mixture is very thick. Stir in the vanilla extract.

Let the filling cool. If not making the pies right away, store in the refrigerator for up to 2 days. The filling may also be frozen for up to 9 months.

In a large bowl, whisk together the flour, 1/2 teaspoon of salt, 1 tablespoon of sugar, and vanilla powder, if using.

Add the butter pieces to the flour mixture and mix using a pastry blender, fingers, or a food processor just enough to make a crumbly mixture with some pea-size pieces of butter still intact. About 8 to 10 pulses using a food processor.

If using the food processor, transfer the flour and butter mixture to a large bowl. Add about 6 tablespoons of the ice water to the flour and butter mixture and toss together until moistened. Continue adding small amounts of water until the mixture begins to form clumps.

Turn the mixture out onto a lightly floured surface and knead a few times until a dough is formed. If necessary, moisten hands a few times, but don't overwork the dough or add more water than is necessary to hold together. Shape into two rectangles about 12 ounces each and 1 inch thick, wrap each in plastic wrap, and refrigerate for 30 to 45 minutes.

Roll the chilled dough out to a rectangle about 16 inches by 12 inches. With a pizza cutter or knife, cut out 8 rectangles about 4 inches wide and 6 inches in length.

Put about 2 heaping tablespoons of apple filling in the center of the bottom half of one of the rectangles. With your finger, dab a little water around the edge. Fold the top over the filling and pat gently to seal. Take a fork and crimp the entire edge with the tines. Set on a parchment paper lined baking sheet and repeat with the remaining 7 rectangles. Roll out the remaining dough and repeat for 8 more pies. Refrigerate the baking sheets for about 20 to 30 minutes.

At this point, if you want to, you can freeze all or half of the prepared pies then transfer to freezer bags. On baking day, arrange them on a parchment-lined baking sheet and continue with the recipe.

Heat the oven to 375 F.

Take the pies out of the refrigerator.

Combine the egg yolk and cream. Brush the egg mixture lightly over each pie. Sprinkle with cinnamon sugar or vanilla sugar and cut a vent or a few vents in the top of each pie.

Bake for about 24 to 30 minutes, or until nicely browned and the filling is bubbly.

Honey Cinnamon Apple Cake



Total: 50 mins Prep: 20 mins Cook 30 mins Servings: 8 servings

Over the years I've made my mother's apple cake plenty of times but it's also been adapted here and there with time. This version gets a hearty dose of cinnamon—you can also experiment by adding ginger and nutmeg as well.

While apple cake is a wonderful treat year round, it's a perfect cake to make in the fall when there's a bounty of beautiful apples and you've already baked endless pies. This recipe combines a traditional Rosh Hashanah honey cake with a cinnamon loaded apple cake and the result is delicious!

Ingredients

- 2 eggs
- 1/2 cup sugar
- 1/2 cup honey
- 1 stick (8 tablespoons) unsalted butter (at room temperature)
- 1/4 cup buttermilk
- 1 teaspoon vanilla
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1 teaspoon cinnamon
- 3/4 teaspoon salt
- 1 large apple

Steps to Make It

Pre-heat the oven to 350 F and butter and flour a 9-inch cake pan. You can also bake this in a standard loaf pan.

Using a hand or stand mixer, cream together the eggs, sugar, and honey until fluffy and lightened in color. Beat in the butter, buttermilk, and vanilla.

In a separate bowl, sift together the all-purpose flour, baking soda, baking powder, cinnamon, and salt. Mix the dry ingredients into the wet batter.

Peel, core, and dice the apple. Tip: Toss the apple pieces with a teaspoon of flour to prevent them from sinking to the bottom of the cake.

Fold the apple pieces into the batter and pour into the prepared cake pan. Bake for approximately 30 minutes or until a cake tester or toothpick comes out clean. Allow cooling before removing from the pan.

Maple and Bacon Cornbread



Total: 32 mins Prep: 10 mins Cook: 22 mins Servings: 8 servings

Bacon pieces and maple syrup give this cornbread amazing flavor, and the maple and butter glaze is the perfect finishing touch. This is one of my favorite cornbread hacks!

This would make an excellent cornbread to serve with breakfast or brunch, or bake it to go with beans, chili, or greens.

If you don't have a cast-iron skillet, you can bake the cornbread in a 9-inch square pan or round cake pan. For a browned crispy crust, heat the pan before you add the batter.

Ingredients

1/4 cup canola oil plus a few teaspoons for the skillet (or use similar flavorless vegetable oil)
4 to 6 strips bacon (cooked and crumbled) reserve 1 teaspoon of drippings for the skillet
1 1/2 cups stone-ground cornmeal
3/4 cup all-purpose flour
1 teaspoon salt
2 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 1/4 cups buttermilk
1/4 cup maple syrup
2 large eggs

Glaze:

2 tablespoons butter
2 tablespoons maple syrup

Steps to Make It

Put 2 teaspoons of vegetable oil and 1 teaspoon of bacon drippings in a heavy 10-inch cast-iron skillet.

Heat the oven to 425 F. Place the skillet in the oven.

In a mixing bowl combine the crumbled bacon, cornmeal, flour, salt, baking powder, and soda.

In another bowl, whisk the remaining 1/4 cup of oil with the buttermilk, 1/4 cup of maple syrup, and 2 large eggs.

With potholders or oven mitt, carefully remove the hot pan from the oven and place it on a metal rack.

Combine the dry ingredients and wet ingredients, stirring just until blended.

Pour the batter into the hot skillet and return to the oven.

Meanwhile, heat (microwave or stovetop) the 2 tablespoons of maple syrup with the butter until the butter is melted and the mixture is hot and bubbly.

Bake the cornbread for 15 minutes, remove to the rack, and quickly brush with the maple and butter mixture.

Return the cornbread to the oven for 5 to 7 minutes longer.

Let the cornbread cool, and then cut into wedges.

Mini Apple Pies



Total: 50 mins Prep: 30 mins Cook: 20 mins Servings: 12 servings

These deep fried hand pies are a fun and whimsical way to enjoy a mini apple pie! They are best when served warm with a light dusting of powdered sugar.

They are shaped like turnovers, with a classic cinnamon and apple filling surrounded by a delicate baking powder pastry crust.

How to Make Your Own Apple Pie Spice Mix

Ingredients

Baking Powder Pastry:

2 cups all-purpose flour

2 tablespoons granulated sugar

2 teaspoons baking powder

1/2 teaspoon salt

1/4 cup cold unsalted butter

1/2 cup milk

1 egg

Apple Pie Filling:

3 cups sliced, cored, and pared tart apples

2 tablespoons water

1/4 cup granulated sugar

1 tablespoon unsalted butter

1/4 teaspoon ground cinnamon

3 cups vegetable oil

Powdered sugar

Steps to Make It

Gather the ingredients.

Start by preparing the baking powder pastry. In a large bowl, combine flour, sugar, baking powder, and salt.

Using a pastry blender or two knives in a criss-cross fashion, cut in the cold butter until mixture resembles coarse crumbs.

In a separate small bowl, whisk together the milk and egg.

Gradually stir the egg mixture into flour mixture with fork until just combined and the dough cleans the side of bowl.

On a lightly floured surface, lightly knead for about 1 minute to form a soft dough.

Divide dough in half and wrap each piece in plastic wrap. Refrigerate while you prepare the rest of the recipe.

To make the apple pie filling, heat the apples and water, covered, in a medium saucepan to boiling, then reduce heat to low. All to simmer, covered, until apples soften slightly, about 5 minutes. Remove the cover and cook, stirring constantly until liquid evaporates, about 3 minutes.

Stir in the granulated sugar and butter. Cook, uncovered for 3 minutes

and then stir in the cinnamon.

Mash the mixture with a fork or potato masher to form a chunky puree. Cover and refrigerate until cold, about 1 hour.

When you are ready to prepare the pies, roll one half of dough 1/8-inch thick on floured surface. Cut out 4-to-5-inch circles with floured cutter. (If you don't have a cutter large enough, you can trace around the edge of an inverted bowl to form the circles.)

Spread some of the apple mixture over half of each circle, leaving a 3/4-inch border.

Lightly brush borders with a little water. Fold the pastry in half and pinch the edges lightly with fingers. Seal the edges with a fork. Turn the pies over and again press the seams with a fork. (Do not pierce the dough). Repeat with the remaining dough and filling.

Heat oil in a large skillet to 375 degrees F. Fry the pies, 4 at a time so as to not crowd the pan. Turn the pies once, until they are golden brown on both sides, about 4 minutes.

Using a slotted spoon, lift the pies out of the oil and drain on to a paper towel lined plate.

Dust the pies with powdered sugar and serve immediately.

Oven Apple Butter Recipe



Total: 3 hrs 5 mins Prep: 5 mins Cook: 3 hrs
Canning Time: 15 mins Servings: 40 servings

Turning applesauce into rich, spreadable apple butter is easy when you make it in your oven. With this method, there's no need to spend time stirring and standing over the stove, and you get to control how much (if any) sugar goes into the recipe.

To make apple butter you need applesauce. You can start with store-bought, but you'll get a much tastier final product if you start with your own homemade sauce. You can use slow cooker applesauce or stove-top applesauce.

Ingredients

2 quarts of applesauce

Optional: 1 cup brown sugar (or 1/3 cup honey)

1/3 cup apple cider vinegar (or lemon juice)

Optional: 1/2 teaspoon ground cinnamon (leave out if applesauce was already spiced)

Optional: 1 small pinch ground cloves (leave out if applesauce was already spiced)

Steps to Make It

Gather the ingredients.

Preheat the oven to 325 F (163 C).

Combine all of the ingredients in a large baking dish.

Bake for approximately 3 hours. Stir occasionally so that the applesauce near the edges of the baking dish doesn't cook faster than the sauce in the center. If you just want to stir once per hour, that's fine. If you can stir more often you will eliminate some of the cooking time in the oven.

To Can Apple Butter

Fill clean pint or half-pint jars, leaving 1/2-inch of headspace between the top of the food and the rims of the jars. Use a butter knife or a small spoon to release any air bubbles.

Wipe off the rims of the jars with a moistened paper or clean cloth towel (any food stuck to the rims could prevent a good seal). Fasten canning lids.

Process in a boiling water bath for 15 minutes. Adjust for your altitude if necessary.

Tip

Apple butter will keep in the refrigerator for at least a month, or it is easy to can for longer shelf life.

Recipe Variation

Since reducing applesauce to apple butter concentrates the flavor of the fruit, it can be fun to make single varietal apple sauces and butter.

Pistachio Pudding Cake



Total: 60 mins Prep: 15 mins Cook: 45 mins Servings: 8 servings

This easy layer cake is tender and delicious. Adding pistachio pudding mix into the cake batter not only adds flavor and color, but it also offers a decadent texture to the final product.

With this version of pistachio pudding cake, there is also a package of pistachio instant pudding mix incorporated into the frosting as well. It lends a beautiful light green hue to the cake making it a festive option to serve on St. Patrick's Day! If you want the color of the cake or the frosting to be more pronounced, a couple drops of green food coloring can be added as well. This simple, yet elegant cake is also a great option for a special occasion such as a baby shower or afternoon tea. It is also easy enough to bake for everyday

gatherings.

Ingredients

For the Cake:

3/4 cup unsalted butter (softened)

1 1/3 cups granulated sugar

3 large eggs

1 teaspoon vanilla extract

2 1/4 cups all-purpose flour

1 1/4 cups water

1 (3.4-ounce) package pistachio flavored instant pudding mix

2 teaspoons baking powder

For the Frosting:

1 (3.4-ounce) package pistachio flavored instant pudding mix

1/2 cup milk

1 (8-ounce) container frozen whipped topping (thawed)

For the Topping:

1/3 cup pistachio nuts (shelled and finely chopped)

Steps to Make It

Gather the ingredients. Preheat oven to 350 F. Grease and flour two 9-inch round pans. Set aside.

In a large bowl, combine butter, sugar, eggs and vanilla extract in large bowl. Beat at medium speed with mixer until light and fluffy.

Add flour, water, pudding mix, and baking powder. Beat at medium speed 2 minutes, scraping bowl occasionally.

Pour the batter into the prepared pans. Bake for 35 to 45 minutes, or until toothpick inserted in center comes out clean.

Cool in the pans for 5 minutes. Remove from pans. Cool completely on wire racks.

For the frosting, combine pudding mix and milk in medium bowl. Beat at medium speed 1 minute.

Fold in the whipped topping.

Spread 1 cup frosting on the bottom layer of the cake. Top with the other layer.

Spread the remaining frosting on the sides and top of cake. Sprinkle with chopped pistachios.

Chill before serving.

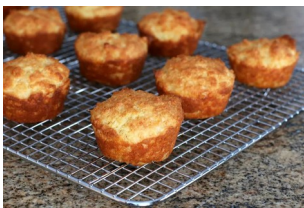
Enjoy!

Tip

For recipes like this that incorporates a lot of pistachio nuts, it is timesaving (and finger saving!) to purchase shelled pistachios. However, when choosing pistachio nuts as a healthy snack it helps to abide by the "pistachio principle." Research suggests selecting pistachios in the shell may help slow consumption. In addition, seeing the empty shells after eating offers a visual cue, potentially reducing calorie intake. Some studies suggest that in-shell snackers ate 41 percent fewer calories than those who snacked on shelled nuts.

This effect is known as "The Pistachio Principle."

Savory Cheese Cornbread Muffins



Total: 27 mins Prep: 10 mins Cook: 17 mins Servings: 12 servings

These golden corn muffins are cheesy and delicious. The muffins go

especially well with a bowl of chili or a hearty stew or serve them with beans or greens instead of your classic cornbread. The muffins take just 10 minutes to prepare, and they bake in just 16 to 20 minutes.

Feel free to omit the sugar if you like, or add more if you prefer a sweeter muffin. Or add some heat to the muffins with pepper jack cheese instead of cheddar.

They have all the flavor and texture you would expect from a corn muffin with the additional protein and flavor of the cheddar cheese.

Ingredients

3/4 cup all-purpose flour

2 1/2 teaspoons baking powder (preferably aluminum-free*)

3/4 teaspoon table salt

1 tablespoon granulated sugar

1/2 cup yellow cornmeal

1 cup sharp cheddar cheese (shredded)

1 large egg

3/4 cup milk

2 tablespoons melted butter or shortening

Optional: 2 tablespoons melted butter (for topping)

Steps to Make It

Gather the ingredients.

Preheat the oven to 400 F. Grease a muffin tin or spray with baking spray.

In a medium mixing bowl combine the flour, baking powder, table salt, sugar, and cornmeal. Blend well. Stir the shredded cheese into the flour mixture.

In a separate bowl, whisk the egg. Add the milk and the melted butter or shortening and whisk to blend.

When the oven has completely preheated, stir the egg and milk mixture into the flour mixture just until blended.

Immediately fill the prepared muffin cups about two-thirds full and bake in the preheated oven for 17 to 22 minutes, or until golden brown.

If desired, brush more melted butter over the tops of the hot muffins as soon as they come out of the oven.

Enjoy!

*If you've ever detected a strange, metallic taste when you take a bite of a biscuit or muffin, you probably agree with the recommendation of aluminum free baking powder. In fact, the flavor of all of your baked items will improve with aluminum-free baking powder. Rumford and Argo make an aluminum-free product, as does Trader Joe's and Whole Foods. And Bob's Red Mill sells 1-pound bags.

Tip

Before you combine the dry ingredients with the wet ingredients, make sure the oven has preheated, and the pan is greased and ready. The baking powder begins working as soon as the batter is combined, so get the muffins into the pan and then the oven as quickly as possible. Use a coarsely shredded cheese rather than the finely shredded, or use diced block cheddar.

Recipe Variations

Jalapeno Cheese Corn Muffins: Add 1/2 cup of finely chopped jalapeno peppers to the muffins.

Bacon Cheddar Corn Muffins: Add about 1/2 cup of crumbled cooked bacon to the muffin batter.

Pepper Jack Corn Muffins: Add 1 cup of shredded or diced pepper jack cheese to the muffin batter.

Replace the sugar with 1 tablespoon of honey, if desired.

Tangy Braised Cabbage With Apple and Onion Recipe



Total: 2 hrs 5 mins Prep: 20 mins Cook: 105 mins Servings:
4 servings

This flavorful braised cabbage is an easy preparation and it makes a tasty side dish. Serve the dish with ham, corned beef, or a pork dish. The apple and apple jelly combined with the vinegar gives the dish a nice mix of sweet and sour flavors. If you like the taste of caraway seeds, they make an excellent addition.

Ingredients

4 tablespoons butter
1 large onion (quartered and thinly sliced)
1 large tart apple (peeled, cored, finely diced)
1/2 head of cabbage (coarsely chopped or shredded, about 8 cups)
1/4 teaspoon freshly ground black pepper
3 tablespoons cider vinegar
1/4 cup apple jelly
Kosher salt, to taste

Steps to Make It

Melt the butter in a large saucepan or Dutch oven over medium-low heat.

When the butter is hot, add onion and apple and cook, stirring, for about 7 to 10 minutes, or until soft.

Add cabbage, black pepper, vinegar, and the preserves or jelly. Stir to mix well. Cover the pan tightly and simmer slowly over low heat for about 1 to 1 1/2 hours, or until cabbage is very soft and tender.

Taste and add salt, as needed.

Recipe Variations

Replace the apple jelly with apricot preserves.

Cook 2 to 4 slices of bacon. Drain, crumble, and then toss with the cabbage just before serving.

Add 1 teaspoon of caraway seeds to the pan along with the cabbage.

Vegetarian Cornbread Stuffing



Total: 30 mins Prep: 10 mins Cook: 20 mins Servings: 8 servings

Cornbread stuffing (or dressing) is a Southern favorite served not only on Thanksgiving, Christmas or other holidays but also for any special family meal. This cornbread stuffing recipe is both vegetarian and vegan. You don't have to go without the traditional flavor just because you aren't roasting a bird.

You'll first need to be sure to use a vegan cornbread, as typically most cornbreads would be made with milk, eggs, and butter. It may be easiest to make your own vegan cornbread to use as the starting point.

This recipe also uses whole wheat bread, which you should also ensure is vegan. With those starting points, you will add your aromatics and herbs and vegetable broth.

Now you can proudly serve your vegetarian cornbread stuffing along with the rest of your feast. But what will you serve it with? Here are vegetarian Thanksgiving main dish recipes to inspire you. Of course, there is Tofurky and other vegan turkey substitutes, including this recipe to make your own tofu turkey.

If you're going to be a guest at a non-vegan gathering, you might offer

to bring your own stuffing and other dishes along. Here are further tips on how how to be the perfect vegetarian Thanksgiving guest.

Ingredients

1 onion (diced)
3 stalks celery (diced)
1 tablespoon vegetable oil
1/2 teaspoon sage
1/2 teaspoon thyme
1 teaspoon parsley
Salt and pepper to taste
2 cups whole wheat bread (cubed)
2 cups corn bread (cubed)
1/2 cup vegetable broth

Steps to Make It

SHOW IMAGES

Gather the ingredients and preheat the oven to 400 F.

Lightly grease a large casserole or baking dish then set aside

Saute the onion and the celery in the vegetable oil for 3 to 5 minutes or just until almost soft.

In a large mixing bowl, combine the sage, thyme, and parsley with the whole wheat bread and the vegan cornbread, mixing everything together well to combine.

Add the sauteed onion and celery and stir to combine.

Add in the vegetable broth just until the bread mixtures is lightly moistened, adding more or less vegetable broth as needed.

Transfer to your prepared large casserole or baking dish and bake for 20 minutes.

Serve and enjoy!

Tip

If you don't use spices very often, you may end up with years-old sage and thyme on your spice shelf. You'll get more flavor if you buy new spices every six months. Of course, you can also use fresh spices rather than those in the little bottles. Interestingly, fresh sage has a milder flavor than dried sage. Use about seven thin fresh sage leaves to substitute for 1/2 teaspoon of dried sage. If you want to use fresh thyme, use one fresh sprig to equal 1/2 teaspoon of dried thyme.