

SOUTHERN  PLATE
FALL BAKING SERIES

featuring
**10 SCRUMPTIOUS
APPLE RECIPES**



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Apple Dapple Cake

The perfect blend of fresh apples and buttery brown sugar, this might be the the most moist cake you'll ever bake.

Caramel Apple Dump Cake

Bring your love of caramel into play with this perfect fall dessert. Simply "dump" all the ingredients in and bake!

Freezer Apple Pie

This special recipe is unlike any other, creating a perfect classic apple pie to celebrate and share with those I love the most.

Apple Butter

The complex taste of the spices are easy to achieve with one of the easiest recipes I've brought you so far!

Caramel Apple Cheesecake

Bring your caramel apples memories to life with this recipe and enjoy watching your family devour every crumb on their plate.

Fried Apples

Add this easy and delicious plate to your special birthday menus as a treat, or as an excellent Thanksgiving side!



Mama's Apple Spice Muffins

Mama's Apple Spice Muffins are made just about every week in our kitchen. You won't find anyone who does not absolutely love these muffins!

Cinnamon Apple Loaded Bread

Take full advantage of fresh local apples with this recipe - this Cinnamon Apple Bread Loaded with Crunch is a showstopper.

Apple Snack Cake

Combine the flavor of graham cracker crumbs, fresh apples, butter, and sugar – perfect for breakfast, with a cup of coffee while visiting friends, or any other time of day.

Baked Apples

Keep the whole family happy with this recipe, and if there is any leftover, add to a hot bowl of oatmeal at breakfast.



APPLE DAPPLE CAKE

Ingredients

- 3 cup all purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 cup pecans chopped
- 1 cup vegetable oil
- 2 cup sugar
- 3 eggs
- 2 teaspoon vanilla
- 3 cups raw apples peeled and chopped fine

Sauce

- 1 cup packed brown sugar
- 1/4 cup milk
- 3/4 cup butter 1 -1/2 sticks

Spray pan liberally with cooking spray and set aside. Mix oil, sugar, eggs and vanilla in a large bowl. In a separate bowl, sift together flour, salt, soda. Add to first mixture. Fold in pecans and apples. Bake in tube or bundt pan at 350 for 1 hour.

For the sauce, place sauce ingredients into a small saucepot over medium high heat. Stir constantly and bring it to a gentle boil. After it begins gently boiling, continue to stir and allow to cook for about three minutes.

Pour over hot cake while still in the pan. Allow cake to cool completely before removing from pan.





CARAMEL APPLE DUMP CAKE

Ingredients

- 2 20 oz cans of apple pie filling
- 1 tablespoon of ground cinnamon
- 1/2 teaspoon of allspice
- 1/2 cup or a good handful Kraft caramel bits
- 1 box of yellow cake mix
- 1 stick of butter
- Optional: Vanilla Ice Cream and Caramel Sauce
- Optional: Nutmeg

Preheat oven to 350 degrees. Prepare cake mix according to package directions, set aside.

In a mixing bowl, mix together apple pie filling, allspice and cinnamon. Spoon into a greased 3 quart baking dish or a 9x13 cake pan. Top with caramel bits and then yellow cake mix. Smooth until it covers the caramels evenly.

Cut butter into slices and cover the entire yellow cake mix. Don't be afraid to use more! Bake for 50 minutes or until the top is golden brown. Serve with vanilla ice cream and caramel sauce!





FREEZER APPLE PIE

Ingredients

- 1 Package Roll Out Pie Crusts
- 9-10 apples two different kinds, one Granny Smith
- ¼ Cup Apple Juice
- 2 Tablespoons Lemon Juice
- ¾ Cup Sugar
- ¼ Cup plus 1 Tablespoon Corn Starch
- dash of salt
- 1 teaspoon Vanilla
- 1 teaspoon Cinnamon
- ½ teaspoon Allspice

Roll one pie crust out into pie plate. Place lemon and apple juice in large mixing bowl along with vanilla. Peel and chip apples into that bowl, pausing every now and then to stir them to coat in juice.

In separate bowl, combine all dry ingredients and stir to blend. Pour dry ingredients apples and juice and stir well to coat.

Fill pie crust with apple mixture. Dip a brush or fingertip in water and run around the edge of the crust before placing the other crust on top of it. Crimp the edges together with a fork or your fingers. Cut four slits in top of pie crust.

If you are using a disposable pie plate, top pie with the accompanying lid. Carefully seal pie in a FoodSaver bag or wrap really well in foil. Note: how well the pie is sealed determines quality of the pie once baked. Freeze immediately.

To bake frozen pie

Unwrap frozen apple pie. If desired, brush top with melted butter and sprinkle about a tablespoon of sugar over.

Place fully frozen apple pie on a baking sheet in the center of oven. Preheat oven to 425. Watch to see when oven reaches preheated temperature. Once oven reaches 425, set timer for fifteen minutes.

After that time is up remove pie from oven, reduce temperature to 375, cover the edges of pie in foil, and return to oven. Continue baking for 50-60 minutes, or until pie is lightly browned on top and bubbly inside.

To bake a fresh (just made) pie

Preheat oven to 425. Place pie on baking sheet in oven and bake for 15 minutes. After that time is up remove pie from oven, reduce temperature to 375, cover the edges of pie in foil, and return to oven. Continue baking for 40-50 minutes, or until pie is lightly browned on top and bubbly inside.



APPLE BUTTER

Ingredients

- 2- 3 lb 50 oz jars unsweetened apple sauce
- 3 lbs granny smith apples
- 4 cups sugar
- 1 1/2 cups apple juice
- 2 tsp cinnamon
- 1 tsp cloves
- 1 tsp allspice



Peel and cut apples into small chips. Place all ingredients in the crock pot and stir. Cover and cook on low overnight (eight to ten hours).

Remove cover, stir and taste. Add more spices or sugar if desired. Continue cooking for a few more hours, uncovered, until some of the liquid has gone and butter has cooked down a bit.

Pour into jars and refrigerate (unless it is canned properly).

Serve over hot biscuits, toast, scones, or just eat it out of the jar if no one is looking!



CARAMEL APPLE CHEESECAKE

Ingredients

- 1 Package Snickerdoodle or Sugar Cookie mix
- 1 stick + 1 tbsp unsalted butter
- 8 oz Softened cream cheese
- 1/4 c Sugar
- 1 tbsp All purpose flour
- 1 tsp Vanilla extract
- 1 large Egg
- 1 1/2 c Apple pie filling
- 1/2 tsp Cinnamon
- 1 jar Caramel topping

Preheat oven to 350 degrees. Prepare 9 inch pan with non stick spray.

Cheesecake Base

Combine the cookie mix (snickerdoodle or sugar cookie), the cinnamon sugar packet, and 1 stick of butter.

Cut the butter into the mixture so its all crumbly and combined. Add two cups of this mixture to your pie pain and press along the bottom and up the sides.

Bake in oven for 10 mins and set aside. Melt the 1 tbsp of butter and add it to the rest of your crumble mixture, mix it with a fork until well combined, set aside

Cream Cheese Mixture

In a large bowl add the cream cheese, sugar, flour. Mix until well combined and creamy. Add the vanilla and egg into the cream cheese mixture and mix again until well combined, and set aside

Apple Pie Topping

In a small bowl, add the apple pie filling and cinnamon. Mix together, set aside

Construct

Pour the cream cheese mixture into your baked pie crust and spread along the bottom. Then, spoon the apple mixture in dollops on top of the cream cheese. Spread the apples around to cover the top. Sprinkle the remaining crumble mixture on top. Bake for 30-40 minutes until top is golden brown. Allow pie to cool for 2-3 hours. Transfer into fridge and allow it to cool all the way before cutting (times will vary). Drizzle caramel over the top before refrigerating, or after.





FRIED APPLES

Ingredients

- 2 +1/2 cups apple juice
- 4 large golden delicious apples unpeeled and cut into wedges
- 3 tablespoons cornstarch
- 1 teaspoon cinnamon
- 1/4 tsp allspice
- 4 tablespoons sugar



In a large skillet, combine the apple juice and sliced apples. Heat on medium until apples are fork tender, turning often to enable even cooking. Be careful not to overcook apples. Remove apples from juice with slotted spoon and place in large bowl. In another bowl, combine all dry ingredients and stir with wire whisk until well blended. Pour hot apple juice into dry mixture. Whisk vigorously until lumps are gone. Pour this mixture back into the skillet and heat on medium heat, whisking constantly, until bubbly and thick. Remove from heat and pour over apples in bowl. Stir until apples are evenly coated.



APPLE SPICE MUFFINS

Ingredients

- 1 1/4 cup self rising flour
- 3/4 cup sugar
- 1/2 cup chopped nuts
- 1/4 cup quick cooking oats
- 3/4 teaspoon cinnamon
- 1/2 teaspoon nutmeg or allspice
- 2 eggs
- 2 cup peeled cored, and chopped apples
- 3/4 cup vegetable oil
- 1 1/2 Tablespoons water

Prepare muffin pan by spraying with cooking spray. In large bowl, mix flour, sugar, nuts, oats and spices. In separate bowl, mix beaten eggs, apples, oil and water. Pour egg mixture all at once into flour mixture: stir just until flour is moistened. Spoon batter into muffin cups. Bake 20 minutes at 400 degrees or until tested done. Makes one dozen.





CINNAMON APPLE

LOADED BREAD

Ingredients

Cinnamon Topping

- 1/3 cup light brown sugar
- 1 teaspoon cinnamon

Apple filling

- 3 medium Granny Smith apples
- 1/2 cup chopped walnuts or pecans optional
- 2 Tablespoons granulated sugar
- 1 teaspoon cinnamon

Batter

- 2/3 cup granulated sugar
- 1 stick butter softened
- 2 large eggs
- 1/2 cup milk
- 1.5 cups self rising flour
- 2 teaspoons vanilla

Glaze

- 1/2 cup powdered sugar
- 3 Tablespoons milk heavy cream, or half and half

Preheat oven to 350 degrees. Prepare 9 X 5 loaf pan by spraying with non-stick spray.

Cinnamon Topping

In a small bowl, stir together the brown sugar and cinnamon. Set aside.

Apple Filling

Peel and finely dice apples into medium bowl. Sprinkle with the sugar and cinnamon and stir to coat. Set this aside along with the chopped nuts.

Apple Filling

In a large mixing bowl, with an electric mixer, beat together room temp butter and granulated sugar until fluffy. Add in eggs, milk, vanilla, and flour and beat until well incorporated and smooth, scraping sides as needed. Pour half of bread batter into loaf pan. Top with 1/2 of the apple filling, 1/2 the nuts, and 1/2 of the cinnamon topping. Spread remaining bread batter over filling. Top with remaining apple filling, nuts, and sprinkle remaining brown sugar cinnamon topping over loaf. Bake for 55-60 minutes or until tests done. Cool in pan for 10 minutes and turn out onto platter. Cool completely.

Glaze

Mix together powdered sugar and milk until smooth. Use a spoon to drizzle glaze over cooled bread.



APPLE SNACK CAKE

Ingredients

- 1/2 cup butter melted and slightly cooled
- 1 cup sugar
- 3 eggs
- 2 cup graham cracker crumbs
- 2 to 3 apples (any variety) peeled and diced
- 3/4 cup chopped pecans or walnuts optional

Blend sugar, butter, and eggs in bowl with a spoon. Stir in graham cracker crumbs, apples, and walnuts until blended. Spread batter into greased 8×8 pan. Bake at 350 for forty to forty five minutes or until firm to the touch. Sprinkle liberally with confectioner's sugar. Cool and then cut into squares.





BAKED APPLES

Ingredients

- 1 stick butter salted or unsalted
- 1 teaspoon vanilla extract
- ½ cup brown sugar light or dark
- ½ cup all purpose flour
- ¾ cup old fashioned oats
- ½ tsp allspice
- 1 tsp ground cinnamon
- 4-5 baking apples
- ¾ cup hot water
- 1 teaspoon cinnamon for sprinkling over apples before filling

Preheat oven to 375 degrees. In a medium sized bowl, melt butter. Add in brown sugar, flour, oats, allspice, cinnamon, and vanilla. Stir until well combined.

Slice each apple in half and remove the stems. Using a spoon, scoop out the core of each apple. Pour the hot water into the bottom of your 9x13 pan and place the apples inside, with the cut side up. Sprinkle with extra cinnamon. Then, stuff each apple with mixture until all apples are stuffed.

Cover with foil and bake for 20 minutes. Remove the foil and bake for another 35 minutes. Serve warm with vanilla ice cream and caramel sauce, or on their own.



**We hope you enjoyed these
scrumptious apple recipes!**

You may also be interested in:

[Apple Dumplings](#)

[Apple Fritters](#)

[Candied Apples](#)

[Apple Pizza](#)

