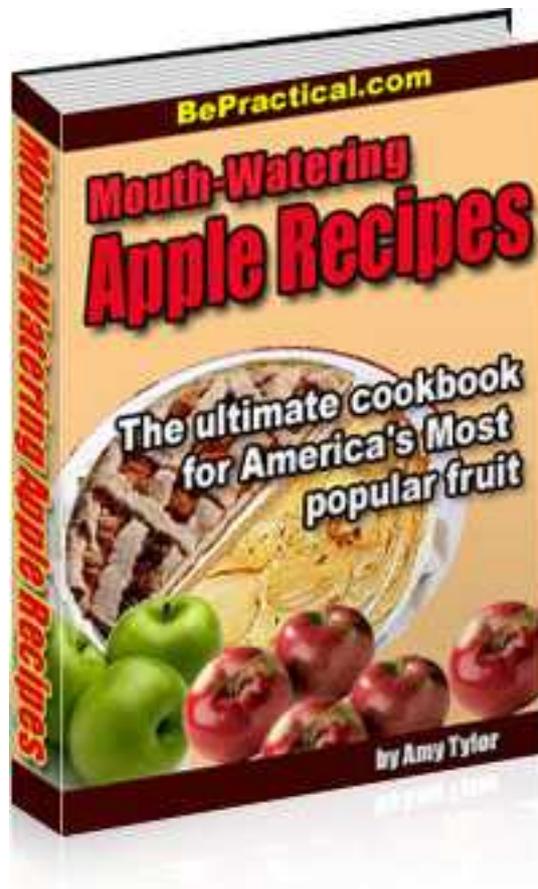


Mouth-Watering Apple Recipes

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APPLE CRISP

Ingredients

4 cup of Sliced Apples

1/3 cup All-purpose flour

1/2 cup brown sugar

1 cup oatmeal

1 teaspoon cinnamon

1 Tablespoon lemon juice

1/4 cup butter or melted margarine

Salt as necessary

Put Sliced Apples in a baking pan and Sprinkle with lemon juice. Combine all dry ingredients with butter or melted margarine and mix with a fork until crumbly. Sprinkle all this over apples and bake at 350 degrees for at least 30 minutes.

SPICY APPLE CRISP

6 to 8 cooking apples

1 cup flour

1 1/2 cups brown sugar

3/4 cup butter

1/4 teaspoon ground cinnamon

1/4 teaspoon ground nutmeg

1 peel of one lemon

1 tablespoon fresh lemon juice

Peel, quarter and core cooking apples. Cut apple quarters into thin slices and place it in a bowl. Blend nutmeg and cinnamon then sprinkle over apples. Sprinkle with lemon rind. Add lemon juice and toss to blend. Arrange slices in a large baking dish. Make a mixture of sugar, flour and butter in a mixing bowl then put over apples, smoothing it over. Place the dish in the oven. If dish is very full, put a pan under the dish to catch spills. Bake at 370° for 60 minutes, until browned and apples are tender.

RAISIN APPLE CRISP

3 Apples

1/4 cup Raisins

1/4 cup Chopped nuts

1/8 cup Water

3/8 cup Brown sugar

1/8 teaspoon Cinnamon

1/2 tablespoon Lemon juice

2 tablespoon Flour

2 tablespoon margarine

1/8 teaspoon Salt

Wash, pare, core and slice apples thinly. Mix with raisins. Place in a greased casserole. Add cinnamon, salt, lemon juice and water. Work sugar, flour and margarine (fat) together to form crumb like consistency. Spread over apple and raisin mixture. Bake in 380 degree oven for at least 30 minutes.

CHOCOLATE APPLE CRISP

3 Apples, unpeeled if desired, chopped

1 1/2 cup flour

1 1/2 cup of uncooked Quick oats

1 cup of brown sugar

1 cup Pecans or walnuts, chopped

3/4 cup Butter

1/2 teaspoon Baking soda

1/4 teaspoon Salt

1 packet semi-sweet chocolate mini morsels, divided (12 oz)

Preheat the oven to 375 degrees F. In large bowl, combine flour, brown sugar, baking soda and salt. With 2 knives or pastry blender, cut in butter until mixture resembles fine crumbs. Stir in oats; press half of oat mixture into greased 13x9" baking pan. To remaining oat mixture, add Nestle Toll House semi-sweet chocolate mini morsels, apples and pecans; stir to combine. Sprinkle over base. Bake at least 35 minutes until lightly browned. Cool slightly; cut into squares.

APPLE CAKE - 1

6 oz. Allinson fine wheat meal

6 oz. white flour

4-1/2 butter

1 - egg

1-1/2 lbs. of apples

1 teaspoonful cinnamon

3 oz. castor sugar

and a little cold water

Rub the butter into the meal and flour, beat up the egg and add it, and as much cold water as is required to make a smooth paste; roll out the greater part of it 1/4 inch thick, and line a flat buttered tin with it. Pare, core, and cut the apples into thin divisions, arrange them in close rows on the paste point down, leaving 1 inch of edge uncovered; sift the sugar and cinnamon over the apples; roll out thinly the rest of the paste, cover the apples with it, turn up the edges of the bottom crust over the edges of the top crust, make 2 incisions in the crust, and bake the cake until brown in a moderately hot oven; when cold sift castor sugar over it, slip the cake off the tin, cut into pieces, and serve.

APPLE CAKE – 2

1-1/2 cups flour

3 teaspoons Baking Powder

1/2 teaspoon salt

2 tablespoons shortening

1/2 cup milk

4 or 5 apples

1/2 cup sugar

1 teaspoon cinnamon

Sift together flour, baking powder and salt; add shortening and rub in very lightly; add milk slowly to make soft dough and mix. Place on floured board and roll out 1/2-inch thick. Put into shallow greased pan. Wash, pare, core and cut apples into sections; press them into dough, sprinkle with sugar and dust with cinnamon. Bake in moderate oven 30 minutes or until apples are tender and brown. Serve warm with milk or cream.

DRIED APPLE FRUIT CAKE

3 Cupfuls of dried apples

3 cups of molasses

3 cupfuls of flour

3 eggs

1 cupful of butter

1 teaspoonful soda

1 cupful of seedless raisins - optional

Add spices if necessary

Soak dried apples over night in cold water enough to swell them; chop them in the morning and put them on the fire with three cups of molasses; stew until almost soft; add a cupful of nice seedless raisins (if possible) and stew a few moments; when cold, add three cupfuls of flour, one cupful of butter, three eggs and a teaspoonful of soda; bake in a steady oven. This will make two good-sized panfuls of splendid cake; the apples will cook like citron and taste deliciously. Raisins may be omitted; also spices to taste may be added.

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