

THE BEST APPLE RECIPES



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Bonus:

**Applesauce Cinnamon
Christmas Ornaments!**



Honeycrisp Apple Salad

1.

Ingredients

- 2 large apples (washed and diced)
- 1/2 cup celery (chopped)
- 1/2 cup walnuts (chopped)
- 3/4 cup light mayonnaise
- 1 1/2 tablespoons white sugar

Directions

- Place the chopped apples, celery, and walnuts in a mixing bowl.
- In a separate bowl, stir the light mayonnaise and sugar until smooth.
- Pour mayonnaise mixture over apples/celery/walnuts and toss until well combined.
- Refrigerate 1 hour before serving.

Notes

This recipe can easily be doubled.

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Apple Walnut Bread

2.

Ingredients

- 1 cup sour cream
- 1 cup brown sugar
- 2 eggs
- 2 teaspoons vanilla
- 2 cups all purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 2 cups finely diced apples (about 2 large apples)
- 1 cup chopped walnuts

Directions

- Preheat oven to 375 degrees F.
- Finely dice the washed apples. Set aside.
- In a large mixing bowl, or bowl of a standing mixer, combine sour cream, brown sugar, eggs, and vanilla until smooth.
- In a separate bowl, whisk together flour, baking powder, baking soda, and salt.
- Add flour mixture to sour cream mixture in two increments, mixing well between additions. Make sure to scrape the sides and bottom of the bowl.
- Gently fold in apples and half of the walnuts by hand with a large spatula.
- Divide into prepared bread pans. (I use Baker's Joy to prepare my baking pans.)
- Baking times: Large pan (9 x 5 in.) = 50-60 minutes Small pans (3 x 5.5 in.) = 25-30 minutes
- Halfway through baking time, top loaves with remaining walnuts.
- Loaves are done when a knife inserted in the center comes out clean.
- Cool in pans for 5 minutes and then remove. Slice when completely cool.

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Healthy Applesauce Muffins 3.

Ingredients

- 3/4 cup brown sugar
- 2 cups organic unsweetened applesauce
- 2 large eggs
- 1/2 cup plain non-fat greek yogurt
- 1 teaspoon vanilla
- 1 cup white whole wheat flour
- 1 cup oats instant or old fashioned
- 1/4 teaspoon salt
- 2 teaspoons baking powder
- 1 1/2 teaspoons cinnamon

Directions

- Preheat oven to 350 degrees F.
- In a large mixing bowl, combine brown sugar, applesauce, eggs, yogurt, and vanilla.
- Beat until well combined.
- In a separate bowl, whisk together the flour, oats, salt, baking powder, and cinnamon.
- Add flour mixture to applesauce mixture all at once.
- Mix again until well combined. Make sure to scrape the sides and bottom of the bowl.
- Prepare a muffin pan with Baker's Joy or paper muffin cups.
- Divide batter into vessels of the muffin/cupcake pan.
- Bake 30 - 35 minutes or until a knife inserted in the center of a muffin comes out clean.
- Cool completely.
- Store in an airtight container.



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Applesauce Bread

4.

Ingredients

- 1 cup brown sugar
- 1/2 cup coconut oil
- 2 eggs
- 1/2 cup plain nonfat yogurt
- 1 teaspoon pure vanilla extract or vanilla bean paste
- 2 cups all purpose flour
- 1 cup old fashioned oats
- 1/4 teaspoon salt
- 2 teaspoons baking powder
- 2 teaspoons cinnamon
- 1 cup unsweetened applesauce

Directions

- Preheat oven to 350 degrees F.
- In a large bowl with a hand mixer, or in the bowl of a stand mixer, combine brown sugar, oil, eggs, yogurt, and vanilla on medium speed.
- In a separate bowl, whisk together flour, oats, salt, baking powder, and cinnamon.
- Add the dry ingredients to the wet ingredients in 2 increments. Make sure to combine well and scrape sides of bowl.
- Stir in applesauce by hand with a large spatula.
- Pour into 4 prepared small bread pans.
- Bake 25 to 30 minutes or until knife inserted in center of loaf comes out clean.
- Cool slightly and then remove from pans.

OPTIONAL GLAZE

Combine 1/4 cup applesauce with 1 cup powdered sugar. Mix well. Add more applesauce if it's too thick. It should pour easily. Drizzle over cooled loaves.



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Small Batch Applesauce

5.

Ingredients

- 2 - 2 1/2 lbs. Honeycrisp apples (about 4 large apples)
- 1 tablespoon fresh lemon juice
- 1/4 cup white sugar
- 2 tablespoons brown sugar
- 1/4 cup water
- 1 cinnamon stick (optional)

Directions

- Peel, core, and slice the apples.
- Place the apples in a 3 or 4 quart slow cooker.
- Add the lemon juice, and stir so apples are coated.
- Add white sugar, brown sugar, and water.
- Mix together. Place cinnamon stick on top.
- Cook for 2 1/2 hours on high.
- When done, remove the cinnamon stick and stir the apples well. They will break up easily.
- Store in mason jars in refrigerator for up to 2 weeks.

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Apple Buckle

6.

Ingredients

- 1 cup flour
- 1 cup sugar
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1 egg beaten
- 1 stick butter melted (1/2 cup)
(if using salted butter use 1/4 t. salt)
- 3 large apples

Directions

- Preheat oven to 350 degrees F.
- Wash, core, and slice apples.
- Spread apples in an 8 x 8 baking dish. Set aside.
- In a large mixing bowl or bowl of a standing mixer, add flour, sugar, baking powder, salt, cinnamon, and nutmeg.
- Begin mixing on the lowest speed. Slowly add the beaten egg.
- Mix until the dough resembles very course sand.
- Spread topping over apples.
- Pour melted butter over top.
- Bake for 40 minutes. Serve warm.



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Apple Cobbler

7.

Ingredients

- 6 large Honeycrisp apples (or your favorite apples)
- 1 tablespoon fresh lemon juice (optional)
- 1/2 cup white sugar
- 1/4 cup brown sugar

For the top crust

- 1 1/2 cups all purpose flour
- 2 tablespoons sugar
- 3 teaspoons baking powder
- 1 teaspoon salt
- 6 tablespoons butter
- 3/4 cup heavy cream

Directions

- Peel (if desired) and slice 6 large Honeycrisp apples. Place sliced apples in a large bowl. Add lemon juice and toss to mix.
- Add the white and brown sugars. Stir to mix well.
- Place sugared apple slices in an oiled 10 inch cast iron skillet. Set aside.
- Preheat oven to 375 degrees F.
- In the bowl of a stand mixer, or a large mixing bowl, add flour, baking powder, sugar, and salt. Mix or whisk to combine.
- Thinly slice the 6 tablespoons butter. Add them to the flour mixture.
- With the paddle attached to your mixer, on the lowest speed, blend the butter into the flour mixture. Alternately, the flour mixture and butter can be combined with a pastry blender or your clean hands.
- Add the heavy cream slowly, mixing until the dough forms and comes together.
- If using a stand mixer, turn it up to medium speed to fully combine the dough.
- Stop mixing as soon as the dough is formed.
- Put the dough out onto a floured surface. (If there are crumbs on the bottom of the bowl that didn't get mixed in, just add them to dough.)
- With floured hands, gently press the dough together and form a disc.
- Roll the dough to make a 12 inch circle, turning the dough often.
- Gently place the dough on the apple filled skillet.
- Fold the edges under. Cut 4 slits in the center of the dough.
- Place a cookie sheet, or piece of foil, in the oven. Place the skillet on top.
- Bake for 45 minutes. Serve warm or at room temperature.



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Chicken Salad with Apples

8.

Ingredients

- 2 cups chicken (chopped)
- 1 cup celery (chopped)
- 1 cup apple (chopped)
- 1/2 cup pecans
- 1 tablespoon fresh lemon zest (zest from 1 large lemon)
- 1 tablespoon parsley (finely chopped)
- 1 cup lite mayonnaise
- salt & pepper

Directions

- Prepare the ingredients. Chop the chicken, celery, apples, and parsley, Zest the lemon.
- Place the chopped pecans in a small skillet on the stove, over medium high heat.
- Cook for 3-5 minutes, watching carefully and stirring, until pecans are lightly roasted.
- Add pecans, salt and pepper to chopped ingredients.
- Toss lightly to combine.
- Add the mayonnaise, and gently stir until the mayo is incorporated into the ingredients.
- Cover and refrigerate for 1 hour.
- Serve on a bed of lettuce, or on toasted bread as a sandwich.



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Apple Breakfast Muffins

9.

Ingredients

- 3 tablespoons butter softened
- 3 tablespoons applesauce
- 1/2 cup white sugar
- 1/2 cup brown sugar
- 1 egg
- 1 cup Milk
- 1 teaspoon vanilla
- 2 1/4 cups all purpose flour
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 large apple finely chopped

Directions

- Preheat oven to 400 degrees F.
- Prepare a muffin pan with Baker's Joy or muffin liners.
- In a large mixing bowl combine the butter, applesauce, sugars, milk, vanilla and egg.
- In a separate bowl, combine the flour, salt, baking powder, and baking soda.
- Add dry mixture to the butter/sugar mixture and mix well. Scrape the bowl a few times.
- Fold in apples.
- Using a 2 in. scoop, fill muffin vessels almost to the rim. Use a heaping scoop and you should come out with 12 muffins.
- Bake 18 - 20 min. or until a knife inserted comes out clean.



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Apple + Romaine Salad

10.

Ingredients

For the Salad

- 1 romaine heart, washed and chopped
- 1/2 cup finely chopped cucumber (I used an English cucumber)
- 2 Campari tomatoes, washed and chopped
- 1/2 cup crumbled feta cheese
- 1/2 cup Honeycrisp Apple, chopped

For the Dressing

- 1/2 cup extra virgin olive oil
- 2 tablespoons apple cider vinegar
- 2 tablespoons frozen apple juice concentrate (Thaw before adding to jar.)
- 1 tablespoon honey
- 1/2 teaspoon kosher salt
- 1/4 teaspoon pepper

Directions

- Prepare & chop the salad ingredients.
- Place the romaine, cucumber, tomato, feta, and apples in a large bowl.
- Place the salad bowl in the refrigerator while the dressing is made.
- Put all the salad dressing ingredients in jar with a tight lid.
- Shake well.
- Drizzle the dressing on the salad, using your preferred amount.
- Toss well.
- Season with salt and pepper to taste.
- Serve immediately.



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Cinnamon Applesauce Ornaments

Ingredients

- 1 cup ground cinnamon
- 3/4 cup applesauce
- 2 tablespoons basic white glue
- 1 tablespoon ground nutmeg or cloves

Directions

- Combine all ingredients in a large bowl. Use a spatula and make sure all the cinnamon is absorbed into the applesauce.
- Gather the dough with your hands. Knead it several times, pressing the dough firmly into a ball. It will be about the size of a softball.
- Sprinkle some cinnamon on a cutting board or other smooth surface. Flatten the ball into a disc with your hands. Using a rolling pin, begin to roll out the dough. Turn the dough several times while rolling, adding more cinnamon to prevent sticking.
- Roll until the dough is about 1/4 inch thick and cut out the shapes using cookie cutters.
- Gather the leftover dough after the first cutting and again knead it several times, pressing it firmly into a ball. Repeat the rolling process.
- Repeat until all the dough is used.
- Lay the ornaments on a cookie sheet covered with wax or parchment paper. Using a skewer or small straw, make a hole in the top of each ornament.
- Ornaments should dry in 24 to 48 hours. It helps to turn them occasionally so they dry evenly.
- String with a piece of twine or ribbon to hang.



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