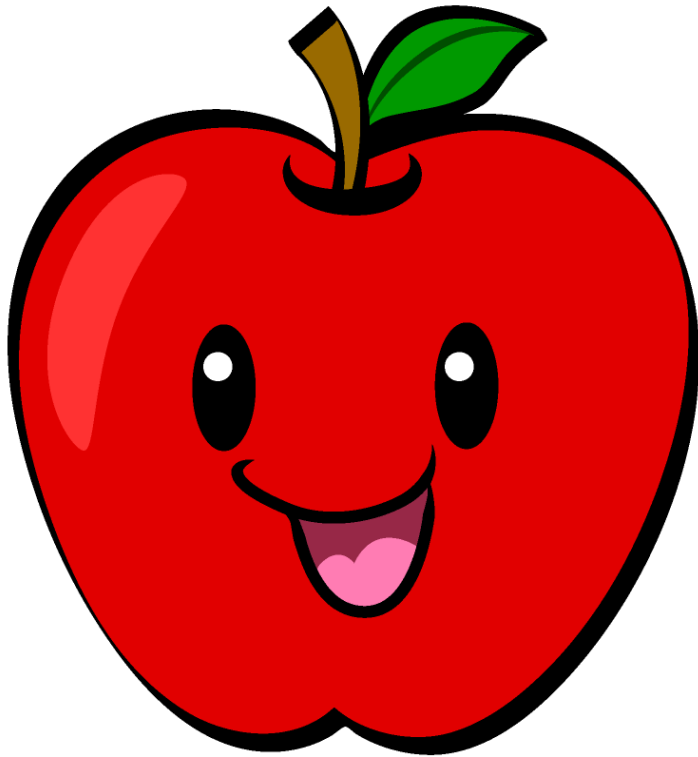


Peters Township

Middle School



2022 Apple Crunch

Day Recipes

Marshmallow Dip for Apple Slices

Ingredients

1 (8 ounce) package cream cheese, softened

1 (7 ounce) jar marshmallow creme

1/4 teaspoon vanilla extract

1/4 teaspoon ground cinnamon

Instructions

Beat cream cheese, marshmallow creme, vanilla extract, and cinnamon together in a bowl until smooth. Cover bowl with plastic wrap and chill until cold.



Apple Crisp

Ingredients

- 8 – 10 apples peeled, cored, and sliced in a 9 x 13 baking dish
- 2 Tablespoons lemon juice mixed with apples
- 3/4 Cup sugar sprinkled over the apples

In separate bowl:

1 Cup flour

1 Cup brown sugar

1 stick of softened butter

½ Cup of rolled oats (increase to 1 cup if using quick oats)

1/2 teaspoon nutmeg

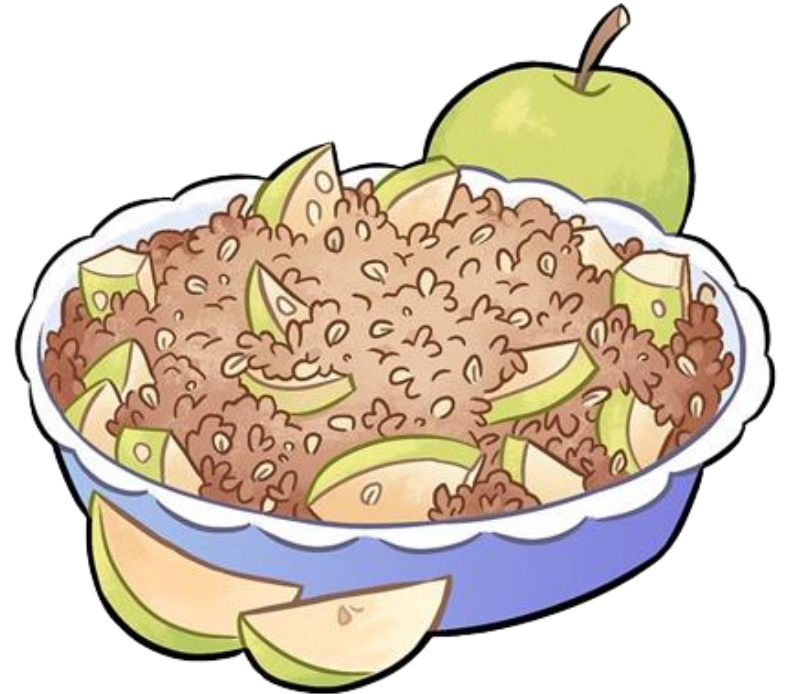
2 teaspoons cinnamon

¼ teaspoon salt

Instructions

Mix together the ingredients until the mixture becomes coarse and crumbly.

Sprinkle over the apples and bake in a 350 degree oven for 30 minutes until golden brown.



Apple Bread

Be sure to choose a firm apple variety such as Granny Smith, Pink Lady, Gala or Fuji. Softer types of apples won't stand up to the baking.

Ingredients

- 1/2 cup packed light brown sugar
- 1 1/2 teaspoon ground cinnamon
- 2/3 cup white sugar
- 1/2 cup unsalted butter, softened
- 2 eggs
- 2 teaspoons vanilla extract
- 1 1/2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 cup milk
- 1 large apple, peeled and finely chopped

Instructions

1. Preheat oven to 350 degrees.
2. Grease and flour a 9 x 5-inch loaf pan.
3. Mix brown sugar and cinnamon together in a bowl and set aside.
4. In a stand mixer, combine white sugar and butter until smooth.
5. Add eggs and vanilla and continue to beat on medium speed until combined.
6. Add flour and baking powder, then milk.
7. Pour half the batter into the prepared pan.
8. Cover with half of the apples.
9. Pat apples into batter with the back of a spoon.
10. Sprinkle with half of sugar and cinnamon mixture.

11. Pour the remaining batter over apple layer; top with remaining apples and add more brown sugar/cinnamon mixture.
12. Pat topping into the batter with the back of a large spoon.
13. Bake for 50 minutes or until toothpick inserted into the center comes out clean.
14. Cool in pan 10 minutes before transferring to a cooling rack.



Apple Butter Cookies

Ingredients

- 1/4 cup unsalted butter, room temperature
- 1/2 cup apple butter
- 1 cup **Granulated** Sugar
- 1 egg
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon ground cinnamon
- 1 3/4 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon cream of tartar
- 1/2 cup Cinnamon Sugar

Instructions

1. Cream together butter, apple butter, and sugar on low speed until mostly incorporated. Increase speed to medium-high and beat for 1-2 minutes. Scrape down sides of bowl at least once during creaming.
2. Mix in egg and vanilla. Mix just until well combined.
3. In a medium bowl, combine cinnamon, flour, baking soda, and cream of tartar.
4. Slowly add dry ingredients to butter mixture. Mix until dough forms.
5. Place into a refrigerator and chill for 2 hours.
6. Preheat oven to 375°F.
7. Use a tablespoon-sized cookie scoop to portion out cookies. Roll dough into a ball and roll each ball in cinnamon sugar.
8. Place cookies onto an ungreased baking sheet.
9. Bake 13-15 minutes. Move baked cookies to wire rack to cool.

