

# PTMS PTA: Apple Crunch Day Recipes

## Apple Pie Muffins

### Ingredients

2 1/4 cups all-purpose flour	1 1/2 cups packed brown sugar
1 teaspoon baking soda	2 cups diced apples
1/2 teaspoon salt	1/2 cup packed brown sugar
1 egg	1/3 cup all-purpose flour
1 cup buttermilk	1 teaspoon ground cinnamon
1/2 cup butter, melted	2 tablespoons butter, melted
1 teaspoon vanilla extract	



### Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease a 12-cup muffin tin or line with paper muffin cups.

In a large bowl, stir together 2 1/4 cups flour, baking soda and salt. In a separate smaller bowl, mix together the egg, buttermilk, 1/2 cup melted butter, vanilla and 1 1/2 cups of brown sugar until sugar has dissolved. Pour into the flour mixture and sprinkle the diced apple into the bowl as well. Stir just until everything is blended. Spoon into the prepared muffin tin, filling the cups to the top.

In a small bowl, stir together 1/2 cup of brown sugar, 1/3 cup flour and cinnamon. Drizzle in 2 tablespoons of melted butter while tossing with a fork until well blended. Sprinkle this over the tops of the muffins.

Bake for 25 minutes in the preheated oven, or until the tops of the muffins spring back when lightly pressed.

## 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  
1/2 Cup of rolled oats (increase to 1 cup if using quick oats)  
1/2 teaspoon nutmeg  
2 teaspoons cinnamon  
1/4 teaspoon salt

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.

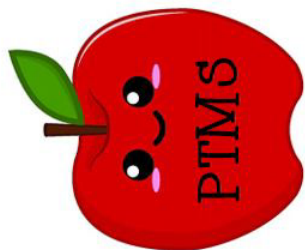


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## Marshmallow Dip for Apple Slices

### Ingredients

- 1 (8 ounce) package cream cheese, softened
- 1 (7 ounce) jar marshmallow creme
- 1/4 teaspoon vanilla extract
- 1/4 teaspoon ground cinnamon



### Directions

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-Oatmeal Cookies

### Ingredients

- 1 1/2 cups quick cooking rolled oats (I used regular and crushed them a little)
- 3/4 cup all-purpose flour
- 3/4 cup whole wheat flour
- 1/2 cup brown sugar, firmly packed
- 1 egg
- 1/2 cup honey
- 1/2 cup oil
- 1/3 cup milk
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/2 teaspoon cinnamon
- 1 1/2 cup finely chopped, peeled apple (2 small seemed to be what I needed)



### Directions

1. Preheat oven to 375.
2. In a medium bowl, combine oats, all purpose flour, whole wheat flour, brown sugar, baking powder, baking soda, salt and cinnamon. Stir to combine.
3. Stir in apples.
4. In a large bowl, combine egg, honey, oil, and milk. Stir in dry ingredients. Mix to form a smooth batter, it will be very wet.
5. Drop batter onto parchment lined baking sheets, using a rounded teaspoon, leaving 2 inches between.
6. Bake for 10 to 12 minutes, or until lightly golden.
7. Remove sheet from oven. Transfer cookies to cooling rack.

Makes 3 dozen.