

Chris P. Apple Orchards -- Victor, NY

Apple Recipes

These are a few recipes I have collected over the years. Each one of these recipes contains apples in the ingredient list. A word of advice, not all apples are created equal. Some varieties can hold up to heat and are used in baking. Others are great just cut up and added to whatever dish you are preparing. I will give apple varietal hints for each recipe. Enjoy.

Apple Crunch Pie

6 pie apples - peeled,cored and sliced

1 1/2 cups light brown sugar

1/2 tsp. ground cinnamon

1 cup flour

1/2 up butter or margarine (softened)

Pinch of salt

Spread apples evenly in a 9 inch pie plate. Mix together the remaining ingredients until crumbly. Spread over the apples, pressing down firmly. Bake at 350 degrees for 1 hour. Serve warm with ice cream or whipped cream. Serves 8.

Basic Applesauce

8 medium sized apples - peeled,cored and sliced

1/2 cup apple cider, apple juice or water

1/4 to 1/2 cup of sugar (sweeten to taste)

1/4 tsp ground cinnamon

Place apples in a saucepan, along with the liquid. Cook over low heat, stirring occasionally. When apples have softened, mash with a fork or potato masher, and stir in sugar and cinnamon. Cook for a few minutes longer. Serve warm or chilled.