

Pome

Nutty Apple Crisp

allrecipes.com



Rated: ★★★★★

Submitted By: JJOHN32

Servings: 8

"Lovely tart apples are sliced up and arranged in a baking dish with lemon juice and water. Sprinkled on top is a delicious crumble topping made of oats, brown sugar, a bit of flour, butter, and chopped walnuts. And then the crisp is baked until the apples are tender and the top lightly browned."

INGREDIENTS:

5 cups thinly sliced apples
2 tablespoons lemon juice
1/4 cup water
1/2 cup all-purpose flour
1/2 cup rolled oats

1 cup packed brown sugar
3/4 teaspoon ground nutmeg
1 pinch salt
1/2 cup butter, softened
1 cup coarsely chopped walnuts

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C).
2. Toss apples with lemon juice and water in a shallow 2 quart baking dish.
3. In a large bowl, combine flour, oats, sugar, nutmeg, and salt. Mix to blend thoroughly. Cut in the butter or margarine until mixture resembles coarse crumbs. Mix in walnuts. Crumble over apples to cover completely.
4. Bake for 40 to 45 minutes until top is lightly browned. Serve warm or at room temperature.

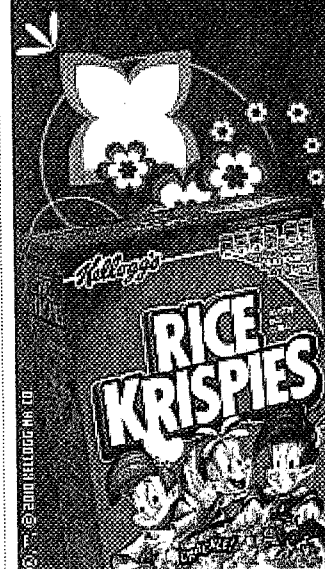
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A SIMPLE WAY
TO TURN ANY DAY
INTO SOMETHING
SPECIAL

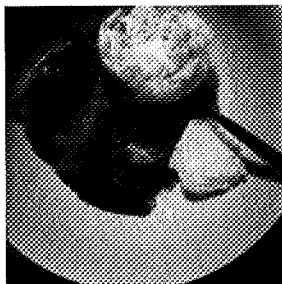


FOR RECIPES VISIT
RICEKRISPIES.COM



Apple Betty

allrecipes.com



Rated: ★★★★★

Submitted By: Barbara Milam

Photo By: JenniferJP

Prep Time: 30 Minutes

Cook Time: 45
Minutes

Ready In: 1 Hour 15

Minutes

Servings: 8

"Simple and delicious, this no crust pie is a pie plate filled with a delightful heap of apples sprinkled with orange juice, and topped with a crumbly sugar, flour, and butter mixture with hints of nutmeg and cinnamon. It bakes in less than an hour and is lovely served warm."

INGREDIENTS:

4 cups thinly sliced apples	1/2 teaspoon ground cinnamon
1/4 cup orange juice	1/4 teaspoon ground nutmeg
3/4 cup all-purpose flour	1 pinch salt
1 cup white sugar	1/2 cup butter

DIRECTIONS:

1. Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 9 inch pie plate.
2. Mound sliced apples in the pie plate. Sprinkle with orange juice.
3. In a medium bowl, mix the flour, sugar, cinnamon, nutmeg, and salt. Cut in butter until the mixture resembles coarse crumbs. Scatter over the apples.
4. Bake in preheated oven for 45 minutes. Serve warm.

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Apple Brownies

allrecipes.com



Rated: ★★★★★

Submitted By: BakerJim

Photo By: CC

Prep Time: 25 Minutes

Cook Time: 35 Minutes

Ready In: 1 Hour

Servings: 12

"This was my Mom's recipe. Easy and quick to make. Apples and walnuts are packed into a cinnamon spiced blonde brownie. Always a hit when I bring it to parties. Very moist and great to make in the fall when apples are plentiful."

INGREDIENTS:

1/2 cup butter, melted	1 cup all-purpose flour
1 cup white sugar	1/4 teaspoon salt
1 egg	1/2 teaspoon baking powder
3 medium apples - peeled, cored and thinly sliced	1/2 teaspoon baking soda
1/2 cup chopped walnuts	1 teaspoon ground cinnamon

DIRECTIONS:

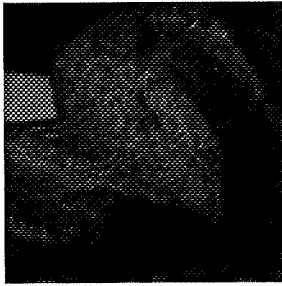
1. Preheat oven to 350 degrees F (175 degrees C). Grease a 9x9 inch baking dish.
2. In a large bowl, beat together the melted butter, sugar, and egg until fluffy. Fold in the apples and walnuts. In a separate bowl, sift together the flour, salt, baking powder, baking soda, and cinnamon. Stir the flour mixture into the wet mixture until just blended. Spread the batter evenly in the prepared baking dish.
3. Bake 35 minutes in the preheated oven, or until a toothpick inserted in the center comes out clean.

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Apple Breakfast Bread

allrecipes.com



Rated: ★★★★★

Submitted By: Jennifer

Photo By: Fit&Healthy Mom

Prep Time: 15 Minutes
Cook Time: 1 Hour

Ready In: 1 Hour 30 Minutes
Servings: 10

"Warm sweet apple bread is perfect for breakfast or for a snack. I have enjoyed this recipe many times."

INGREDIENTS:

1/2 cup butter	1/2 teaspoon salt
1 cup sugar	1 teaspoon ground cinnamon
2 eggs	1/2 teaspoon ground cloves
2 cups all-purpose flour	2 apples - peeled, cored and chopped
1 teaspoon baking soda	

DIRECTIONS:

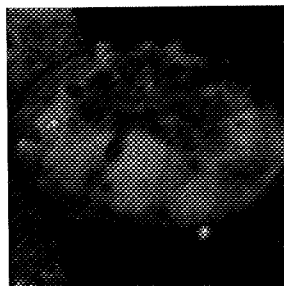
1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x4 inch loaf pan.
2. In a bowl, mix the butter and sugar until smooth and creamy. Beat in the eggs.
3. In a separate bowl, sift together the flour, baking soda, salt, cinnamon, and cloves. Mix into the butter mixture until moistened. Fold in the apples. Transfer to the prepared loaf pan.
4. Bake 1 hour in the preheated oven, until a toothpick inserted in the center comes out clean. Cool in the pan for 15 minutes before removing to a wire rack to cool completely.

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Candy Apple Salad

allrecipes.com



Rated: ★★★★★

Submitted By: PRAISINGGOD

Photo By: Kimm

Prep Time: 15 Minutes
Cook Time: 6 Minutes

Ready In: 21 Minutes
Servings: 8

"My grandmother gave me this recipe earlier today. I am not crazy about Apples, but loved this salad. I told my husband to hurry up and eat it before I eat too much. My grandmother told me it is like the candy apples at a fair, which I also am not crazy about, but this was the best salad ever! Hope you all enjoy."

INGREDIENTS:

4 cups Granny Smith apple - peeled, cored and chopped	1 egg, beaten
1/2 cup white sugar	1 tablespoon white vinegar
1 (8 ounce) can crushed pineapple, with juice	1 (8 ounce) container frozen whipped topping, thawed
1 tablespoon all-purpose flour	1 cup coarsely chopped dry roasted peanuts

DIRECTIONS:

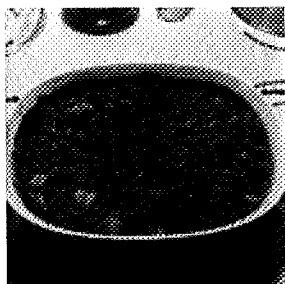
1. In a saucepan over medium heat, stir together the egg, flour, sugar, vinegar and pineapple. Cook until thick, about 6 minutes. Set aside until completely cool.
2. In a large serving bowl, fold together the pineapple mixture and whipped topping. Carefully mix in the apples and 1/2 cup of peanuts. Sprinkle the remaining nuts on the top.

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Apple, Cranberry, and Pear Crisp

allrecipes.com



Rated: ★★★★★

Submitted By: Barb Y

Photo By: FiveStones

Prep Time: 15 Minutes

Cook Time: 45 Minutes

Ready In: 1 Hour

Servings: 8

"A splendid concoction of cubed apples and pears, dried cranberries, a bit of flour, honey, and lemon juice is spooned into a baking pan, and then covered with a crumbly butter and nut mixture. Forty-five minutes later, the crisp is brown and beautiful."

INGREDIENTS:

2 Rome Beauty apples - peeled, cored, and cubed	1 1/2 tablespoons lemon juice
2 Comice pears - peeled, cored, and cubed	1/2 cup all-purpose flour
1/2 cup dried cranberries	1/2 cup packed brown sugar
1 tablespoon all-purpose flour	1/2 cup quick cooking oats
2 tablespoons honey	1/4 cup ground walnuts
	1/2 cup butter

DIRECTIONS:

1. Preheat oven to 375 degrees F (190 degrees C). Lightly grease an 8 inch baking dish.
2. Mix the apples, pears, cranberries, 1 tablespoon flour, honey, and lemon juice in the prepared dish.
3. In a bowl, mix 1/2 cup flour, brown sugar, oats, walnuts, and butter to the consistency of coarse crumbs. Sprinkle loosely over the fruit mixture.
4. Bake 45 minutes in the preheated oven, or until brown and crisp on top.

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