

German Apple Cake

Ingredients:

1 cup salad oil
2 eggs
2 cups light brown sugar
1 tsp vanilla
2 tsp cinnamon
1 tsp soda
1/2 tsp salt
2 cups flour
4 diced apples
1/2 cup chopped walnuts or pecans

Put in lightly greased 9x13 pan. Bake at 350° for 45 minutes or until done. Serve with whipped cream or our delicious vanilla ice cream.

Apple Farm Apple Muffins

Ingredients:

1-1/2 cup flour
2 tsp baking powder
1/4 tsp allspice
1/4 tsp salt
1 cup sour cream
1 cup diced, unpeeled tart apples
1/2 cup sugar
1 tsp cinnamon
1/4 tsp baking soda
2 eggs
1/4 cup melted butter

Mix dry ingredients in a large bowl. Mix eggs, sour cream and butter then add to dry ingredients. Stir in diced apples.

Top each muffin with this crumbled topping:

1/4 cup flour
2 tbs butter
3 tbs sugar
1/4 tsp cinnamon

Bake 20-25 minutes at 375° in greased muffin pan

Apple Cake

Ingredients:

Mix together and set aside.:

1 cup sugar (or to taste)
1/4 cup oil
1 cup flour
1 tsp cinnamon
1 tsp soda
1/4 tsp salt
1 tsp vanilla
1 cup walnuts (chopped)

Mix together the following ingredients and add to above mixture:

2 cups sliced, peeled apples
1 slightly beaten egg

Bake in 9x9 inch greased baking pan in 350° for 15 minutes, then about 20 or minutes at 325°.

It's yummy unfrosted or served with ice cream or whipped cream.

Rustic Apple Tarts with Whipped Cream

For Tarts:

1/3 cup plus 1/2 tbs sugar
1/2 cup apple cider or apple juice
1 tbs cider vinegar
1 lb small Gala apples unpeeled (about 4)
1 frozen puff pastry sheet (from a 17-1/4 oz pkg), thawed
3 tbs unsalted butter

For Whipped Cream:

1/2 cup chilled heavy cream
1 tsp sugar

Put oven rack in lower third part of oven and preheat oven to 425°F. Cook 1/2 cup sugar in a dry 10-in. heavy skillet over moderate heat, undisturbed until it begins to melt. Continue to cook, stirring occasionally with a fork, until sugar is melted into a pale golden caramel. Tilt skillet and carefully pour in cider and vinegar (caramel will harden and steam vigorously). Simmer over moderately low heat, stirring occasionally until caramel is dissolved. While syrup simmers, cut apples into 1/8-in. thick slices. Add apples slices to hot syrup in skillet, gently tossing to coat. Remove from heat and let stand, stirring occasionally, until apples are wilted by syrup, 5-10 min. While apples stand, roll out puff pastry sheet into a 12-in. square on a lightly floured surface with a floured rolling pin. Cut into quarters, forming 4 (6-in.) squares and brush off excess flour from both sides. Transfer squares to a large shallow baking pan, overlapping if necessary (squares will fit without touching after edges are folded in later). Drain apples in a sieve set over a bowl (reserve syrup), then mound slices decoratively on each square, leaving a 3/4-in. border all around. Fold border over apples along edges, pinching edges together as necessary, then dot tops of apples with a total of 1 tbs butter and sprinkle with remaining 1/2 tbs sugar. Bake tarts until apples are tender, pastry is puffed, and edges and undersides are golden brown, 25 to 30 minutes. While tarts bake, boil reserved syrup in skillet and 2 tbs butter until thickened reduced to about 1/3 cup. Brush or drizzle hot syrup over tarts. Then beat cream with sugar in chilled bowl with a whisk or electric mixer until cream holds soft peaks. Serve with tarts. Tarts can be baked 3 hours ahead and cooled, uncovered, then kept at room temperature. Reheat in a 350°F oven until hot (10-15 min.)