



Apple Butter

Ingredients

- 1 gal of apple cider
- 2 ½ qts (or 9 cups) of apples peeled, cored, and sliced
- 2 c. sugar
- ½ tsp allspice
- ½ tsp cinnamon
- ¼ tsp cloves

Directions

In a pot, bring cider to a boil. Once cider has been reduced to about half its original content, add the apples. Continue boiling until apples are soft and mushy. Add sugar and spices and simmer another five minutes. Immediately pour into jars and seal. Makes about six 8oz jars. Serve with toast or your favorite scone mix.

Apple Cake

Ingredients

- 3 c. self rising flour
- 1 tsp. cinnamon
- 2 eggs
- 2 c. sugar
- 1 ¼ vegetable oil
- 2 tsp. vanilla
- 5 c. chopped apples

Directions

Sift the flour and cinnamon two times. In separate bowl, beat eggs and sugar until creamy. Add oil and vanilla to egg mixture. Beat until smooth. Add dry ingredients a little at the time, until completely blended. (Batter becomes very thick so you may have to stop mixer and still at times -- and you can add a little milk if needed to help blend). Stir in apples. Bake in a greased tube pan at 350 degrees for 1 to 1 ½ hours.





Apple Crisp

Ingredients

4 c. sliced apples
1/2 c. sugar
2 tbsp flour

(Topping)

1/2 c. brown sugar
1/2 c. flour
1/2 c. oatmeal
1/2 c. butter (melted)
1 tsp cinnamon

Directions

Pour sugar and flour over apples in dish. Mix topping ingredients and pour over apples. Bake at 350 degrees for 40 minutes.

Pumpkin Bread

Ingredients

1 c. vegetable oil
eggs, beaten
2/3 c. water
1 c. pumpkin
3 3/4 c. all-purpose flour
3 c. sugar
1 tsp baking soda
1 tsp baking powder
1 1/2 tsp salt
1 tsp cinnamon
1 tsp nutmeg

Directions

Preheat oven to 350 degrees. Combine oil, eggs, water, and pumpkin. Stir in dry ingredients until well mixed. Pour into 2 greased loaf pans and bake for one hour.



Pumpkin Pizza

Ingredients

Prepared Pizza Crust 15 oz. Pumpkin Puree
2 Tbsp. Heavy Whipping Cream 1 Cup Sugar
1 Tbsp. Pumpkin Spice
1 Cup Mini Marshmallows
 $\frac{3}{4}$ Cup Salted Caramel Chips
 $\frac{1}{4}$ Cup Chopped Pecans

Directions

Prepare pizza crust as per directions on the package or make your own.

In a mixing bowl combine pumpkin puree, heavy cream, Splenda, and pumpkin pie spice.

Spread pumpkin mixture on the pizza crust.

Top with mini marshmallows, caramel chips, and chopped pecans. Bake at 350 for 20 minutes or until crust is fully baked and marshmallows are lightly toasted.