Homemade Sour Cream Apple Pie

This simple homemade apple pie features a creamy filling and the flavors of vanilla, sour cream, nutmeg, and cinnamon

Yield:

8 servings

Ingredients:

Apple Pie Filling Ingredients:

3/4 cup sugar
3 Tablespoons flour
1 egg
1 cup sour cream
1 teaspoon vanilla
1/4 teaspoon nutmeg
3-4 large Granny SmithÂ apples (or other cooking apples), pared, cored, and thinlyÂ sliced (about 5 cups)

one 9-inch unbaked bottom pie crust

Crumb Topping Ingredients:

1/3 cup sugar
1/3 cup flour
1 teaspoon cinnamon
1/4 cup butter
1/4 to 1/2 cup quick oats

Instructions:

1. In small mixing bowl, mix ingredients for crumb topping, adding oats last, and adding justÂ enough oats to make the mixture crumbly. Set bowl in refrigerator to chill. (Mixture will be clumpy until well-chilled.)

2. In large mixing bowl, combine 3/4 cup sugar, 3 Tablespoons

flour, the egg, sour cream, vanilla, and nutmeg. Stir until well-mixed. Add apples and toss to coat.

3. Pour filling into unbaked pie shell. Bake at 400 degrees for 30-40 minutes, until apples are somewhat softened.

4. Remove crumb topping mixture from refrigerator, and crumble with fork. Sprinkle over pie and return pie to oven for an additional 10 minutes or until apples test to doneness desired.

5. Chill pie before serving.



This recipe is from Tammy’s Recipes.

Easy Apple Crisp

A quick summer apple crisp: sliced apples topped with an oatmeal crumb topping, baked until crisp

Yield:

12 servings

Ingredients:

8 cups (about 9-10 medium) cored, peeled, and sliced cooking apples
2 Tablespoons lemon juice
2/3 cup flour
1 1/3 cup (packed) brown sugar
1 1/2 teaspoons cinnamon
1 1/2 cups quick oats
2/3 cup butter, softened
1/4 cup sunflower seeds, optional

Instructions:

1. Spread apple slices in a greased 9 x 13 baking dish. Sprinkle with lemon juice. (Skip lemon juice if apples are extremely tart.)

2. Combine flour, brown sugar, cinnamon, and oats. Add melted butter and mix until crumbly. Sprinkle over apples. Top with sunflower seeds if desired.

3. Bake at 375 degrees for 25-30 minutes or until top is golden brown and apples test done.



This recipe is from Tammy’s Recipes.

Walnut Apple Pie

A rich homemade pie of apples, raisins, and walnuts, topped with a crumb topping

Yield:

1 pie

Ingredients:

Pastry:
160g (1 cup) Bread flour
240g (1 1/2 cups) Cake flour
320g (3 sticks, or 1 1/2 cups) butter (cold)
50ml (1/5 cup) ice water

Filling:
7 Fuji apples (large), peeled and cut, or other green apples
50g (2 Tablespoons) butter
120g (slightly less than 2/3 cup) castor sugar
1 lemon (juice)
1/2 tsp cinnamon powder
70g (2/3 cup) raisins soaked in brandy for 1 day
150 g (1 1/2 cups) walnuts (toasted)

Topping:
100g (about 4 ounces, or 1/2 stick) butter
80g (slightly more than 1/3 cup) castor sugar
100g (about 3/4 cup) Cake flour

Instructions:

1. Filling: Boil apples, add sugar, lemon juice, and butter over low heat till soft and dry. Add raisins, cinnamon powder, and walnuts, stir evenly, remove from stove and cool.

2. Pastry: Mix bread and cake flour (no need to sift) in a bowl, cut clod butter into small cubes and use rubbing method to mix into flour. Slowly add in ice water and mix into a dough. Chill for half an hour.

Roll out dough onto a floured surface and cut out into pie tin. Prick the base with a fork to prevent puffing when baking.

3. Topping: Use another mixing bowl; pour in cake flour and castor sugar. Cut cold butter into small cubes and use rubbing method to create powdery texture. Do not allow big lumps. Put into fridge to chill for ten minutes.

4. Put apple fillings onto pie tin or pie shells. Preheat oven at 180 Celsius (350 degrees Fahrenheit), spread a layer of topping on top of apple filling. Bake for 35-40 minutes or until light brown.



This recipe is from Tammy’s Recipes.

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Jewish Apple Cake

A soft moist cake with a layer of apples and cinnamon inside

Yield:

10-12 servings

Ingredients:

8 cups peeled and sliced cooking apples (Granny Smith, Cortland, Mc Intosh, Golden Delicious, etc.)
2 cups sugar
2-3 teaspoons cinnamon
3/4 cup oil
3 eggs
1 cup fresh orange juice
1 teaspoon vanilla
2 1/2 cups flour
1/4 teaspoon salt
2 teaspoons baking powder

Instructions:

1. In a large bowl, toss the apples with the cinnamon and 1/2 cup of the sugar.

2. In mixing bowl, blend oil and remaining sugar. Stir in eggs, orange juice, and vanilla. Fold in flour, salt, and baking powder to make a soft smooth batter.

3. Generously grease a 9 x 13 baking pan*. Spoon half the batter into the pan. Arrange the apples in a layer on top, and then spread the remaining batter over the apples.

4. Bake at 350 degrees until browned and cake tests done with fork or toothpick, about 45-60 minutes.** Cool on wire rack (in pan), covered with a clean towel. To serve (warm or cold), sprinkle with powdered sugar.



This recipe is from Tammy’s Recipes.

Triple Chocolate Quick Bread

A sweet chocolate quick bread with chocolate chips inside, topped with a homemade chocolate glaze

Yield:

10-12 servings

Ingredients:

1/2 cup butter, softened
2/3 cup (packed) brown sugar
2 eggs
1 cup (6 ounces) semi-sweet chocolate chips, melted
1 1/2 cups applesauce
2 teaspoons vanilla
2 1/2 cups flour
1 teaspoon baking soda
1 teaspoon baking powder

1 teaspoon salt
1/2 (3 ounces) cup miniature semi-sweet chocolate chips

Chocolate glaze ingredients:

1/2 cup (3 ounces) semi-sweet chocolate chips
1 Tablespoon butter
2-3 Tablespoons half and half cream
1/2 cup powdered sugar
1/4 teaspoon vanilla
Pinch of salt

Instructions:

1. In mixing bowl, cream butter and sugar. Add eggs and melted chocolate, mixing well. Add applesauce and vanilla and stir well.

2. In another bowl, combine flour, baking soda, baking powder, and salt. Add to creamed mixture and mix until lumps are removed. Stir in chocolate chips.

3. Spread batter into one large greased loaf pan (8x4x3in.) or into four small greased loaf pans (5-1/2x3x2-in.). Bake at 350 degrees for 45 minutes or until bread tests done.

4. Cool in pans 10 minutes and then remove to a wire rack to finish cooling.

5. Make glaze: Melt chocolate chips and butter; stir in cream. Remove from heat and add sugar, vanilla, and salt. Drizzle over warm bread.



This recipe is from Tammy’s Recipes.

Raspberry Crumble Muffins

A soft and sweet raspberry muffin with a crumble topping

Yield:

12 muffins

Ingredients:

1 1/2 cups flour
1/4 cup white sugar
1/4 cup brown sugar, packed
2 teaspoons baking powder
1/8 teaspoon salt
1 teaspoon ground cinnamon
1/2 cup (1 stick) butter, melted
1 egg
1/2 cup milk
1 1/4 cups fresh red raspberries

Crumble Topping:

1/3 cup quick oats
1/4 cup brown sugar, packed
3 Tablespoons flour
1 teaspoon ground cinnamon
3 Tablespoons butter, melted

Instructions:

1. Mix together the flour, sugars, baking powder, salt, and cinnamon.

2. Whisk together the melted butter, milk, and egg. Add to dry ingredients and stir just until combined. Add raspberries and stir just enough to disperse them throughout the batter, gently.

3. Spoon muffin batter into greased or paper-lined muffin cups, filling about 2/3 to 3/4 full.

4. Mix the crumble topping ingredients in another bowl, starting with the dry ingredients and adding the butter last. When well-mixed and crumbly (add more oats if needed to get a crumbly mixture), sprinkle over muffins.

5. Bake muffins at 350 degrees for about 25 minutes, until muffins test done inside. Transfer to wire rack to cool slightly; serve warm.



This recipe is from Tammy’s Recipes.

Quick and Easy Autumn Dessert

Sweet and cinnamon-y hot apples or pears over toasted cinnamon bread, topped with whipped cream or ice cream

Yield:

3-4 servings

Ingredients:

2 medium-large ripe pears OR tart apples, cored, peeled and thinly sliced
1/2 cup water, divided
3 Tablespoons sugar
1 Tablespoon raisins
1/2 Tablespoon butter
1 teaspoon ground cinnamon
dash ground nutmeg
1 Tablespoon cornstarch
3-4 slices of cinnamon bread or cinnamon bagel, toasted
Ice cream or whipped cream, optional

Instructions:

1. In medium-sized saucepan, heat fruit, 1/4 cup water, sugar, raisins, butter, cinnamon, and nutmeg, stirring occasionally, until boiling. Boil justÂ until fruit is tender.

2. In small bowl, whisk together cornstarch and 1/4 cup water until smooth. Add to fruit mixture. Bring to a boil, stirring constantly, and cook for 1-2 minutes, until thickened.

3. Serve warm fruit mixture over cinnamon toast. Top with ice cream or whipped cream if desired.



This recipe is from Tammy’s Recipes.

Quick Apple Coffee Cake

A quick and easy coffee cake, topped with brown sugar, cinnamon, and apples

Yield:

12-16 servings

Ingredients:

3 cups flour
4 teaspoons baking powder
1 teaspoon salt
6 Tablespoons butter
2/3 cup sugar
2 eggs
1 1/3 cups milk

Apple Topping:

4 Tablespoons butter, melted
1 cup brown sugar
1 1/2 Tablespoons cinnamon
4 cups apples, finely chopped and peeled*

Instructions:

1. Combine flour, baking powder, and salt. Cut in butter; add sugar and mix well.

2. Whisk together eggs and milk, and then stir into dry mixture. Pour batter into a greased 9 x 13-inch baking pan.

3. Mix the ingredients for the topping in a clean bowl and then pour or sprinkle over the batter.

4. Bake at 425 degrees for 25 minutes or until goldren brown and cake tests done with toothpick or fork. Serve warm.



This recipe is from Tammy’s Recipes.

Apple Brownies

A soft and slightly chewy apple cake, dusted with powdered sugar and cut into squares

Yield:

24 squares

Ingredients:

2/3 cup butter
1 1/2 cups brown sugar
2 eggs
1 teaspoon vanilla
2 cups flour
1/2 teaspoon cinnamon
2 teaspoons baking powder
1/4 teaspoon salt
1 cup peeled chopped apples
1/2 cup nuts (optional)
Powdered sugar

Instructions:

1. Cream butter and brown sugar. Add eggs and vanilla, mixing well. Add flour, cinnamon, baking powder, and salt. Stir well. Stir in apples and nuts.

2. Spread batter into a greased 9 x 13-inch baking pan. Bake at 350 degrees for 30-35 minutes, until brownies test done with a fork and slightly browned on top.

3. Cool; dust top with powdered sugar and cut into 24 squares.



Fancy Springform Apple Cake

A fragrant vanilla crust with a vanilla cinnamon apple filling

Yield:

12-16 servings

Ingredients:

Cake Crust:

1/2 cup sugar
1/2 cup butter, melted and cooled
1 egg
1 teaspoon vanilla
1/4 teaspoon salt
1 1/2+ cups flour
1 1/2 teaspoons baking powder

Apple Mixture:

7-9 cups sliced peeled cooking/baking apples*
3 Tablespoons lemon juice
1/4 cup sugar

Vanilla Sauce:

3 Tablespoons butter, melted
1 cup sugar
2 large eggs
1 teaspoon vanilla
1 teaspoon ground cinnamon

Optional: powdered sugar for dusting finished cake

Instructions:

1. In a large bowl, combine all crust ingredients to make a soft but stiff dough. Add more flour as needed to ensure that you have a dough and not a batter. Cover with plastic wrap and chill for 15 minutes.

2. In a large bowl, toss the apples with lemon juice and 1/4 cup sugar.

3. Grease the bottom and sides of a 10-inch springform pan. Pat dough evenly on the bottom and sides of the pan (dough should be about 1/8-1/4 inches thick). Fill with apple mixture, pressing gently. Cover with foil.

4. Bake at 350 degrees for 15 minutes; remove foil and bake for an additional 45 minutes or until apples are soft. The apples on top will look a little dry; use a fork or toothpick to test apples for doneness.

5. In a bowl, combine vanilla sauce ingredients in order listed. Pour over hot cake, allowing sauce to fill betweenÂ the apples. Bake for another 20-25 minutes.

6. Cool cake on wire rack; cover with plastic wrap and chill for 4-6 hours of overnight. Dust with powdered sugar before serving, if desired.

