

Zehnder's
OF FRANKENMUTH
SNOWFEST
2018

Michigan's Favorite Apple Recipe Contest

Wednesday, January 24, 2018





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PASTA

Apple-Bacon Mac and Cheese

Ingredients:

3 cups of Elbow/penne noodles
6 slices of bacon, cooked and cut into small pieces
3 ounces chicken sausage, medium diced (optional)
2 Tablespoons olive oil
1 large onion, diced
2 Tablespoons garlic, minced
1 Tablespoon Pioneer brown sugar
4 Honeycrisp apples, peeled and diced
2 Tablespoons butter
2 Tablespoons flour
Salt and pepper (to taste)
1 teaspoon each: Garlic and onion powder
3-4 cups of milk
8 ounces cream cheese, softened
1 can of cream of chicken soup
2 cups each: Sharp, Gruyere, Mozzarella cheese (shredded)

Directions:

Cook pasta according to package directions. Set aside. Fry bacon and set aside.
Cook sausage in olive oil for about 3 mins. Add garlic and onions. Stir in sugar and cook until caramelized, about 6 minutes more. Add apples, mix well.
In a separate pan melt butter; stir in flour, salt, pepper and spices until combined. Whisk in milk until lumps disappear. Add in cream cheese and cream of chicken soup until well combined. Add in shredded cheeses (reserve about a cup for top) until melted. Pour pasta into cheese mixture. Toss in sausage, onion, garlic and diced apple mixture (reserve ¼ cup for the top) and half of the bacon and toss to coat. Remove from heat and transfer to a baking dish. Top with remaining bacon, reserved sausage, onion, garlic and diced apples mixture and reserved cheese; bake for about 15-20 minutes.*

*Can also be made stovetop.

Caressa Trice – Saginaw, Michigan



PASTA

Apple, Cheese, and Ham Casserole

Serves 8

Pasta:

1 pound whole wheat penne pasta
12 ounces diced ham (thinly-sliced Virginia ham preferred)
3 medium sweet apples, cored and cut into ½-inch dice (Michigan Gala preferred)
½ cup loosely-packed fresh sage leaves thinly sliced, divided

Sauce:

3 Tablespoons unsalted butter
1 small yellow onion, chopped
3 teaspoons garlic
¼ cup all-purpose flour
2 ½ cups nonfat milk
¼ cup half-and-half
¾ teaspoon salt
¼ teaspoon ground nutmeg
½ cup plain nonfat Greek-style yogurt
1 cup grated sharp white Cheddar cheese

Topping:

¾ cup Panko bread crumbs
3 Tablespoons extra-virgin olive oil

Bring a large pot of salted water to boil. Add the pasta to the water and cook until al dente. Drain and set aside.

Preheat the oven to 350 degrees. Lightly grease a 9 x 13-inch baking dish.

Over medium heat, melt the butter in a Dutch oven. Add the onion and sauté until beginning to soften, about 6 minutes. Sprinkle in the flour and garlic, cook whisking often, until the flour is golden brown, about 2 minutes. Gradually pour in milk, whisking constantly, then add the half-and-half. Continue to cook until the sauce simmers and thickens, about 7 minutes. Remove from heat; stir in the salt and nutmeg, then the Greek yogurt, cheddar, and half of the sage. Add the drained pasta, apples and ham, toss gently to coat; transfer to the prepared baking dish.

Combine the bread crumbs and olive oil in a small bowl and sprinkle over the top of the pasta. Cover the dish with foil; bake for 10 minutes covered; remove foil and bake 10 additional minutes, until crumbs are golden and the pasta is hot and bubbly. If necessary, turn broiler to high and finish browning the crumbs. Remove baked pasta from oven, sprinkle with remaining sage, and serve.

Marta Dmytrenko – Novi, Michigan



PASTA

Apple Orzo Salad

Makes 4 to 6 servings

Ingredients:

2 Michigan Macintosh apples, cored and cut into bite sized chunks
1 medium shallot, peeled and sliced thinly
1 cup cooked orzo
1 cup red seedless grapes - cut into halves
1 cup chickpeas
½ cup chopped celery
½ cup chopped walnuts
2 Tablespoons fresh lemon juice

Instructions:

Toss all ingredients together in a large bowl and cover with plastic wrap and refrigerate while making the dressing.

Dressing:

1 ½ Tablespoons Extra Virgin olive oil
2 Tablespoons rice vinegar
2 Tablespoons Pioneer granulated sugar
1/3 cup mayonnaise
2 Tablespoons fresh chopped parsley

Instructions:

Place olive oil, rice vinegar, sugar, mayonnaise and chopped parsley in large bowl and mix together with a large spoon. Add to the apple mixture carefully folding in all the ingredients.

To serve:

Lettuce leaf or Bok Choy
Sliced almonds
Slice of avocado

Serve on lettuce leaf or piece of Bok Choy, garnish with sliced almonds and a slice of avocado.

Janet Kurecka – Saginaw, Michigan



PASTA

Apple Pesto Pasta

1 pound linguine
½ cup olive oil
1 clove fresh garlic, minced
1 medium onion, chopped
2 large tomatoes, chopped
3 fresh mushrooms, sliced
1 – 8 ounce bag spinach
½ – 8 ounce jar pesto – more or less according to taste
1 large Michigan Gala apple, diced

Cook pasta in boiling water. Drain and set aside. Heat oil in sauté pan; add garlic, onion, tomatoes, mushroom and spinach; Sauté 2-3 minutes. Add cooked pasta, pesto and apple. Toss until hot and serve.

If needed, add a little more olive oil.

Kathy Jones – Bay City, Michigan



PASTA

Chicken, Apple and Bacon Carolina Pasta Salad

1 – 12 ounce box Rotini Pasta
1 apple, peeled, cored, and cut into small pieces (I prefer Michigan Golden Delicious)
1 stalk celery, cut into small pieces
1 cup large bacon pieces
1 cup Rotisserie chicken, cut into small pieces

Cook pasta until tender, drain, set aside until cool.

Make Carolina Dressing – Best part of salad!

½ cup Pioneer granulated sugar
½ teaspoon salt
½ teaspoon celery seeds
½ cup cider vinegar
1/3 cup vegetable oil
Combine all ingredients. Bring to boil, stirring until sugar is dissolved.

Pour over pasta, apples, celery and chicken. Refrigerate.

(Optional) To serve - thinly slice lengthwise a long cucumber and roll it into a circle to form a 3-inch bowl; add pasta salad inside the cucumber bowl. Add large bacon pieces to top of pasta salad. Serve. Enjoy!

Linda Schmidt – Kawkawlin, Michigan



PASTA

Creamed Smoked Duck with Apples, Leeks and Fettuccine

1 pound fettuccine
½ stick of butter
1 cup leeks, sliced
2 medium Michigan Gala apples, unpeeled, quartered and sliced
2 smoked duck breasts, sliced into ¼” thick slices
1 cup arugula leaves
½ cup sage leaves
1 cup heavy cream
½ teaspoon Pioneer granulated sugar
½ cup shredded Apple Gouda cheese

1. Cook fettuccine according to package (save a little water)
2. Melt butter in large skillet on medium-low heat
3. Add leeks, sauté 5 minutes or until soft
4. Add sliced apples, sauté until soft
5. Add sliced duck breast
6. Add arugula leaves and sage leaves
7. Add 1 cup heavy cream and ½ teaspoon sugar
8. Add cooked fettuccine and toss together
9. Add pasta water if need to thin sauce.

Top with rated Apple Gouda cheese.

Pamela Gilbeau – Dearborn, Michigan



PASTA

Italian Spaghetti with Apple Meatballs

Sauce:

1 – 28 ounce can crushed tomatoes
1 medium onion, chopped
½ cup chunky applesauce
1 – 6 ounce can tomato paste
1 Tablespoon Italian seasoning
2 garlic cloves, minces
½ teaspoon salt
¼ teaspoon black pepper

Meatballs:

½ pound sirloin ground beef
½ pound Italian sausage
1 Michigan Golden Delicious apple, cubed
1 ½ cups bread crumbs
2 eggs
½ cup evaporated milk
1 teaspoon dried shallots
1 Tablespoon olive oil

Pasta:

1 pound penne macaroni

Parmesan cheese
Cilantro

For the sauce: Mix all ingredients in a sauce pan on stovetop and simmer for 20 to 30 minutes.

For the meatballs: Mix first 7 ingredients together in a large bowl. Form into balls about the size of golf balls. In a large skillet with olive oil, brown meatballs until golden brown.

For the pasta: Boil for 10 to 12 minutes. Remove from heat. Drain

Assembly: Arrange pasta around the outside of a platter; pour sauce in the center with meatballs around sauce. Sprinkle with desired amount of Parmesan cheese and top with cilantro.

Betty Timmreck – Eau Claire, Michigan



PASTA

Pure Michigan Lasagna

Ingredients:

1 pound of your favorite ground breakfast sausage
2 packages Peppered gravy mix that makes 4 cups (Pioneer Brand)
1 large egg
6 Tablespoons Pioneer granulated sugar
1 – 15 ounce container small curd cottage cheese
5 Michigan Gala apples
1 – 8 ounce package shredded Mozzarella cheese
1 – 8 ounce package shredded Provolone cheese
1 large sweet onion
2 boxes ‘No Boil’ Lasagna noodles

Directions:

Preheat oven to 350 degrees; Coat a deep dish lasagna pan with cooking spray.

Cook, brown, and drain sausage.

Prepare the Peppered gravy as directed on the package. Mix together with sausage; Set aside

Mix the egg, cottage cheese, and provolone cheese; Set aside.

Peel, core and slice the apples into a medium non-stick frying pan. Peel and slice onion and add to the apples. Sauté on medium heat until the onions are translucent. Add sugar; Sauté another 2 minutes. Set aside.

Assemble the lasagna:

Put 1 cup of gravy mixture on bottom of pan and spread around
Add a layer of noodles
Add cottage cheese mixture
Add layer of noodles
Add apple mixture
Add layer of noodles
Add mozzarella cheese and remaining sausage gravy and spread evenly

Cover with foil and bake 1 hour. Remove foil and bake an additional 30 minutes. Remove from oven and let set 15 to 20 minutes before serving.

Carol Kammer – Marysville, Michigan



PASTA

Tortellini Salad

8 cups Romaine lettuce, chopped
½ cup red onion, thinly sliced
1 Tablespoon lemon juice
2 Michigan Honeycrisp apples, sliced
1 cup cooked chicken, chopped
3 cups Cheese Tortellini, cooked according to directions on package and cooled
1 Tablespoon olive oil
½ cup sliced almonds, toasted
½ cup bacon, crisp and crumbled – reserve 1 Tablespoon bacon fat for dressing
½ cup Craisins
¾ cup shaved parmesan cheese

Toss Tortellini in olive oil. Toss sliced apples with lemon juice. In a large bowl toss lettuce, onion, apples, chicken, and tortellini. Add almonds, bacon, Craisins, and parmesan cheese. Toss with dressing.

Dressing:

¾ cup mayonnaise
½ cup Ranch dressing
¼ cup shredded parmesan cheese
2 Tablespoons Pioneer granulated sugar
2 Tablespoons Red wine vinegar
1 Tablespoon bacon fat

Colleen Gawrylowicz – Caro, Michigan



PASTA

Two Cheese-Blue Cheese Apple Pasta Dish

2 cups small uncooked pasta
6 strips bacon
1 Tablespoon butter
2 large Michigan Fuji or Gala apples, peeled, cored and diced
2 Tablespoons Pioneer granulated sugar
1 ½ cups chicken broth
2 ounces creamy goat cheese
1 tub soft garlic and herb cream cheese
1 teaspoon basil
¾ cup walnuts, chopped
½ cup blue cheese crumbles
Salt and pepper to taste

Bring large pot of salted water to boil; Cook pasta 10 to 12 minutes. Drain. Set aside. Fry bacon until crisp. When cooled, crumble. Set aside.

Melt butter in saucepan over medium heat. Toss apples in sugar; add to butter; cook and stir until softened – about 5 minutes. Stir in chicken broth and increase heat to medium high and simmer 2 minutes.

Reduce heat to low. Stir in goat cheese – a tablespoon at a time to apple broth mixture, stirring well to incorporate after each addition. Add cream cheese and continue stirring until incorporated. Remove from heat.

Mix apple and cheese mixture with drained pasta until combined.

Stir in walnuts, basil, salt and pepper. Keep warm until ready to serve. Sprinkle with blue cheese and bacon crumbles.

Lisa Bly – Eaton Rapids, Michigan



SANDWICHES

A Gouda Apple Cranberry Grill

Sandwich Ingredients:

2 Tablespoons butter
2 slices of sourdough bread
1 Tablespoon mayonnaise
2 thin slices smoked ham
2 slices smoked Gouda
3 thin slices smoked turkey
2 ¼ by 3-inch slice of brie cheese
3 Tablespoons apple cranberry sauce
2 slices bacon, cooked (sliced in half)
Green onion, diced

Apple Cranberry Sauce Ingredients:

½ cup ginger soda
¼ teaspoon ground ginger
½ cup Pioneer granulated sugar
½ cup canned cranberry sauce, drained
1 Michigan Empire apple, sliced into ¼-inch wedges

Apple Cranberry Sauce Directions:

1. Place ginger soda, ginger, and sugar into a sauce pan and cook to a rolling boil.
2. Stir in drained cranberry sauce.
3. Sauce should begin to thicken. Reduce heat to medium and cook for 10 minutes. Stir occasionally to prevent sticking.
4. Place sliced apples in sauce for 1 minute; remove from heat.
5. Let the sauce cool.

Sandwich Stacking and Grilling Directions:

1. Butter two slices of sourdough bread and place butter side down on wax paper or clean surface while preparing.
2. Stack sandwich in exact order below – building it from the bottom to top.
 - a. Mayonnaise-spread over bread opposite butter
 - b. 1 slice thin smoked ham
 - c. 1 slice smoked gouda
 - d. 3 slices thin smoked turkey
 - e. Apple cranberry sauce
 - f. Bacon
 - g. Green onions
 - h. Brie
 - i. 1 slice thin smoked ham
 - j. 1 slice smoked gouda
3. Grill until golden brown on each side. Slice in half and serve. Add garnish of choice when plating.

Linda Cutler - Atlanta, Michigan



SANDWICHES

Apple Pecan Chicken Salad Sandwich

- 2 large chicken breast halves, cooked (see directions) and diced
- 1 Tablespoon butter
- 2 medium Michigan Empire apples, washed, peeled, cored, and coarsely chopped
- 20 seedless red grapes, washed and cut in half
- ½ cup caramelized pecans, coarsely chopped (recipe below)
- ½ teaspoon celery seed
- ¾ to 1 cup Hellman's mayonnaise
- Salt and freshly ground pepper, to taste
- 8 lettuce leaves
- 8 individual submarine sandwich buns

With a kitchen mallet or rolling pin, gently pound chicken breasts into a uniform ¾-inch thickness. Over medium heat, in a large cast iron skillet, brown chicken breasts in one tablespoon butter, turning occasionally until cooked through. Set aside until completely cool. Once cool, dice chicken breasts and place in mixing bowl.

Peel, core, and coarsely chop apples; add to chicken
Slice grapes in half. Add to chicken mixture.
Coarsely chop caramelized pecans; add to the mixture.
Stir in celery seed, mayonnaise, and salt and pepper. Add additional mayonnaise to desired consistency.
Place lettuce on open submarine sandwich bun and spoon chicken salad mixture onto lettuce. Cover with top of bun. Serve and enjoy!

Caramelized Pecans

- 3 Tablespoons butter
- 3 Tablespoons Pioneer granulated sugar
- 1 cup pecan slices

In a medium skillet, over medium heat, melt butter and stir in sugar. Pour in pecan slices. Stir continuously until sugar begins to caramelize onto pecans. Remove from heat and immediately pour onto wax paper, spreading nuts into single-thickness layer. Allow to cool completely before handling.

Caramelized pecans are delicious when eaten individually or used as a garnish in salads, and can be stored in an airtight container for up to 3 weeks.

Ann Morris - Dryden, Michigan



SANDWICHES

Cubano

The Cubano is a pressed bread sandwich with a combination of ham, pork, Swiss cheese, salami and dill pickles originating in Key West by the Cuban population and as the years went on became very popular in Miami, excluding salami. This sandwich celebrates Michigan with pickled apples in place of the dill pickles.

Makes 6 sandwiches

Ingredients:

6 Ciabatta buns, square
2 Tablespoons butter for top and bottom of griddler before cooking
6 slices prepared pork
12 slices ham
12 slices baby Swiss cheese
12 slices hard salami
Mustard

Pickled Apples:

3 medium Michigan Golden Delicious apples, cut into slices on mandoline or evenly, leave skins on
1 cup water
1 cup cider vinegar
½ cup Pioneer light brown sugar
2 cinnamon sticks
½ teaspoon salt
¼ teaspoon ginger

Pickled Apple directions:

Fill 1 quart canning jar with apple slices.
Combine all other ingredients in a saucepan at medium high heat until sugar is dissolved and mixture is hot. Pour over apple slices and close lid. Refrigerate overnight, will keep in refrigerator for 2 weeks. For our purposes at Snowfest the jar is sealed for one hour and not refrigerated.

Building and heating the sandwich:

Preheat griddler to medium heat (can use cast iron skillet with a weight or panini press)
Lay bread open side up on a work surface and spread both with mustard. Layer top and bottom halves with Swiss cheese. Now working on the bottom halves – layer pickled apple slices, ham, pork, and salami. Close sandwiches pressing gently.
Spread some butter on the top and bottom of the griddler.
Place sandwiches on griddler and press to seal moderately with top of griddler and cook for approximately 5 minutes until bread is crispy and starting to brown and cheese is melted.
Slice diagonally to serve.

Brenda Washnock – Negaunee, Michigan



SANDWICHES

Hawaiian Chicken and Apple Waldorf Sandwich

1 ½ cups apple, bite size (I prefer Michigan Fuji Apple)
1 cup celery, chopped
1 cup green grapes, halved
2 cups Rotisserie chicken, diced
½ cup raisins (if desired)
1 cup roasted walnuts halves
Lettuce (if desired)
2 slices Kings Hawaiian Sweet Bread, grilled on both sides.

Dressing:

½ cup mayonnaise
½ cup sour cream
¼ cup Pioneer granulated sugar
1 ½ teaspoons lemon juice
Whisk together until sugar is dissolved.

Combine apples, celery, grapes, chicken and walnuts and raisins (if desired).

Whisk together dressing ingredients; pour over chicken mixture.

On small griddle, place 2 slices Hawaiian sweet bread, lightly brushed with melted butter; heat on both sides until golden brown. Remove from heat.

Add chicken mixture to inside of bread. Add lettuce leaf (if desired).

Cut sandwich and ENJOY!

Linda Schmidt - Kawkawlin, Michigan



SANDWICHES

Herb Havarti and Fontina with Apples and Apple Turkey Bacon Sandwiches

4 slices herb Havarti cheese
4 slices Fontina Cheese
6 slices apple turkey bacon
1 Michigan Honeycrisp apple, unpeeled, cored, quartered, and cut into 1/8" slices
4 teaspoons butter, divided
4 slices Italian white bread

1. In frying pan cook bacon until crisp, remove from pan and set aside. Put sliced apples in pan and sauté until soft, set aside.
2. Top 2 slices of bread with 2 slices of Havarti cheese; add 3 bacon slices and 3 apple slices and 2 slices Fontina cheese.
3. Melt 2 teaspoons butter over low heat; put sandwiches in pan and cook until light golden brown on bottom about 2 to 3 minutes. Add 2 more teaspoons of butter to the pan, turn sandwiches with spatula and cook 2 to 3 minutes on the second side until golden brown. Serve hot.

Pamela Gilbeau – Dearborn, Michigan



SANDWICHES

Michigan Apple and Chicken Wrap

Makes 4 Wraps

Ingredients:

2 Michigan Braeburn apples, skins on, cored and cubed
1 pound oven cooked chicken thighs, cold and cubed
¼ cup celery, diced
¼ cup red onion, diced
¼ cup dried Michigan cherries
½ cup mayonnaise
1 ½ Tablespoons Pioneer granulated sugar
1 Tablespoon apple cider vinegar
Salt and pepper to taste
½ cup pecan halves
1 Tablespoon Michigan Maple Syrup
2 cups fresh Organic Baby spinach
4 flat out wraps

Directions:

1. Toss pecans in maple syrup. Roast in 350 degree preheated oven until lightly browned and aromatic – about 6 minutes. Allow to cool.
2. Combine mayonnaise, sugar, vinegar, salt and pepper in a small bowl.
3. Combine apples, chicken, celery, onion and cherries in large bowl. Add cooled pecans.
4. Fold dressing mixture into chicken mixture. Check for seasoning. Add as needed.
5. Spread desired amount of spinach onto each wrap. Dollop desired amount of chicken salad on top of spinach. Fold in the edges of wrap and roll tightly until closed. Secure with toothpick if needed. Cut wrap on a bias in the center to make two halves. Serve well chilled.

Angela Harris – Tecumseh, Michigan



SANDWICHES

Pickled Apple Pork Belly Banh Michigan

Pork Belly:

1 pound skinless pork belly
½ cup soy sauce
½ cup Pioneer brown sugar
2 Tablespoons sesame oil
3 cloves minced garlic
¼ cup hoisin sauce

6 inch Baguette sliced ¾ open
Kewpie mayonnaise
Sriracha
Cilantro leaves

Pickled Apples:

½ pound Michigan Gala apples
½ pound Michigan Golden Delicious apples
½ cup Pioneer granulated sugar
1 ½ cup vinegar
1 pinch Chinese 5 spice

Peanut Sauce:

½ cup smooth peanut butter
¼ cup soy sauce
2 Tablespoon rice vinegar
1 Tablespoon sesame oil
1 Tablespoon Pioneer brown sugar

Pickled Apples:

1. Peel and cut apples into ¼-inch thick slices. Take 2 to 3 of each apples' peels and trim so it resembles spaghetti noodle thinness. Set aside for garnish.
2. Combine vinegar, sugar, and Chinese 5 spice in a small saucepan and heat until dissolved on medium heat.
3. Once cooled, add apples. Cover and chill 1 hour.

Peanut Sauce:

1. Combine peanut butter, soy sauce, rice vinegar, sesame oil, and brown sugar into a medium saucepan and bring to boil, stirring frequently.
2. Remove from heat.

Pork Belly:

1. Preheat oven to 450 degrees. In a medium bowl combine soy sauce, brown sugar, sesame oil, garlic, and hoisin. Place pork belly in large zip lock bag and pour half of the marinade over it. Refrigerate 4 hours or overnight.
2. Place the pork belly in a roasting pan and cook for 30 minutes or until golden brown, basting it with the other half of marinade every 5 minutes. Flip halfway through.
3. Turn oven down to 300 degrees. Place the pork belly on the split open baguette. Leave the sandwich open faced and place in oven until bread is crusty about 4 to 5 minutes.
4. On one side of the sandwich place pickled apples and on the other scatter cilantro leaves. Squirt a line peanut sauce and line of kewpie mayonnaise, and optional line of sriracha. Close sandwiches, cut in half, and serve hot. Top with the 2 different color curled apple peels.
Bon Appétit!

Melissa Kildow – Grand Blanc, Michigan



SANDWICHES

Smoked Salmon and Glazed Apple Sandwich

Ingredients:

2 Michigan McIntosh apples, peeled and medium sliced
Smoked salmon
Goat cheese
1 Tablespoon olive oil
6 slices of Apple smoked bacon
Ciabatta rolls (or any favorite sandwich bread)
Medium onion, sliced
2 Tablespoons Pioneer brown sugar
2 Tablespoons of butter
Chives
Spinach

Directions:

Butter insides of rolls with butter and toast in skillet; Set aside.
Fry bacon in skillet, drain and set aside.
In a small bowl, mix goat cheese, chives, tablespoon of olive oil, salt and pepper.
Melt butter in skillet, add brown sugar, sliced apples and onions.
Sauté for about 2 minutes or until apple mixture is glazed with brown sugar.
Spread goat cheese mixture on top and bottom of rolls. Put apple mixture on top of goat cheese mixture.
Layer inside with bacon, salmon slices and spinach. Repeat for larger sandwich.

Caressa Trice – Saginaw, Michigan



SANDWICHES

Toasted Apple-Pecan Brie Sandwiches

Serves 8

6 Tablespoons butter
8 Michigan apples of choice, peeled, cored, and sliced medium (about ½-inch)
1 cup packed Pioneer brown sugar
2 teaspoon ground cinnamon
½ cup chopped pecans
8 slices sourdough bread
4 Tablespoons butter
12 ounces Brie cheese, cut into long even slices
Ground cinnamon for dusting

Melt 6 tablespoons butter in a large skillet over medium heat. Add the apples cook and stir until tender, 7 to 8 minutes. Stir in brown sugar, cinnamon, and pecans and continue to cook for 1 to 2 minutes longer. Remove from heat and set aside.

Preheat oven broiler.

Spread 2 tablespoons of butter on one side of each piece of bread. Place two slices of brie cheese onto the unbuttered side of each piece of bread. Top with a generous scoop of apple mixture. Place the open face sandwiches onto a baking sheet.

Broil until cheese has melted, about 1 minute. Sprinkle with additional cinnamon if desired.

Marta Dmytrenko – Novi, Michigan



SANDWICHES

Turkey Club Apple Slaw Sandwich

Dressing:

2/3 cup mayonnaise
2 Tablespoons vegetable oil
½ cup Pioneer granulated sugar
1 ½ Tablespoons apple cider vinegar
1 ½ teaspoons poppy seed
½ cup shredded carrot
1 teaspoon honey
1 teaspoon honey mustard
4 large Michigan Gala apples, sliced

Mix all together for dressing and set aside.

Sandwiches:

1 loaf bakery bread
2 Tablespoons butter
1 pound sliced turkey
8 ounces sliced cheddar cheese
10 strips cooked bacon
Lettuce (optional)

Butter two slices of bread and place butter side down on grill; top with turkey, cheese, and bacon; put on dressing and grill. Cut in half or quarters.

Judy Jones – Bay City, Michigan



SANDWICHES

Zesty Turkey-Apple Salad Sandwich

Makes two sandwiches

Dressing:

- ¼ cup sour cream
- ¾ teaspoon dried dill
- ¾ teaspoon mustard
- ¼ teaspoon Himalayan pink salt
- ¼ teaspoon black pepper

For the dressing – in a small bowl combine all ingredients.

Filling:

- 1 small onion, chopped
- 2 teaspoons jalapeno pepper, finely chopped
- 1 Tablespoon olive oil
- 1 cup cubed cooked turkey breast
- ¾ cup shredded pepper jack cheese
- ½ cup chopped Michigan Jonagold apple
- ¼ cup chopped pecans
- 2 Tablespoons green olives, chopped
- 4 teaspoons butter
- 4 slices sourdough bread

For the filling – in a fry pan, sauté onion and jalapeno pepper in olive oil until tender. In a large bowl combine turkey, cheese, apple, pecans, olives, onion, and peppers. Add the dressing and toss to coat.

To assemble – butter two slices of bread and place buttered side down on a greased plate. Equally spread turkey salad on bread. Butter two other pieces of bread and place on top with buttered side up. Grill until bread is toasted and cheese is melted.

Garnish with slices of Jonagold apple. Serve with apple chips.

Betty Timmreck – Eau Claire, Michigan



A Pioneer's Pearl

Yield: 36 mini Tarts

Ingredients

Shells:

8 ounces softened cream cheese
2 sticks (1 cup) softened butter
2 cups all-purpose flour

Apple Filling:

1 ½ cups Pioneer granulated sugar
3 Tablespoons corn starch
3 teaspoons cinnamon
¼ teaspoon nutmeg
1/8 teaspoon orange zest
1 stick butter
2 Tablespoons corn syrup
2 Tablespoons orange juice
8 ounces Ginger Ale (I use Vernors)
3 medium Michigan Empire apples, diced ¼-inch
¼ cup chopped sea salted pecans

Caramel Filling:

20 square unwrapped caramels (about 5 ounces)
¼ cup evaporated milk

Frosting:

½ cup butter
½ cup all-vegetable shortening
2/3 cup Pioneer granulated sugar
¾ cup evaporated milk
1 teaspoon vanilla
Chopped pecans to sprinkle over the frosting when tart is complete

Directions: (The recipe has 4 simple stages to make these delicious bite size treats. Once you master each step, it makes the entire process come together with ease about 50 minutes to make.)

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Preheat oven to 350 degrees.

Start by making Apple Filling. Place sugar, corn starch, cinnamon, nutmeg, and orange zest in saucepan and dry whisk together. Then add butter, corn syrup, 2 tablespoons orange juice, and ginger ale. Once boiling – add apples. Cook, stirring constantly, until apples are softened. It will take about 10 minutes. Then add in salted pecans and pull off stove. Apple filling should be slightly thickened. Place a strainer over a bowl and pour mixture in strainer. KEEP BOTH APPLES AND SAUCE.

As Apple Filling is cooling start working on your shells. Place in a bowl butter and cream cheese; use a mixer with dough hook. Mix until blended well. Add 2 cups flour. Mix until all ingredients are mixed well. Pinch about a heaping teaspoon size of dough and roll into a ball. Place in a tart pan and press the dough to form a mini tart. Place pan in oven for 5 minutes. Remove pan from oven and gently punch down with a Tart Tapper (or as grannie did with thimble on your finger and swirl around.) Centers tend to rise, so you gently push them down. You will tap down 3 times – baking for a total of 20 minutes. Shells should be slightly golden brown. Place on cookie sheet lined with a paper towel. It will absorb some of the excess butter.

Let tart shells cool slightly.

Place a small scoop of apple filling in each shell; top with a small spoon of apple mixture sauce. Each shell should be about $\frac{3}{4}$ filled with Apple Filler. (You may have excess sauce, but no worries – it is AMAZING over Vanilla ice cream!)

Now it's Caramel Time! This step requires a double boiler, or you can do like I did and use any old glass bowl that fits over your saucepan. Place your unwrapped caramels into a glass bowl with the evaporated milk. Then, get a saucepan boiling with a couple inches of water. Place the whole glass bowl with caramels and milk OVER saucepan with water, reduce heat to medium, and whisk until caramels are melted. Don't let pan run out of water, I've done that, and it's not good. Caramels are ready when completely smooth – about 5 minutes.

Back to your shells waiting patiently for caramel; now, top them little beauties off with caramel to the rim. If it seeps over, no worries; It will still taste amazing! Let cool.

As caramel topping is cooling, you can make your frosting. Start by beating together butter and all-vegetable shortening. Then add sugar and whip it good. Next, add vanilla and evaporated milk. It will look like a sloppy mess at first. Beat until it is a smooth creamy frosting. Place into a frosting tool. I use a star shaped tip. Swirl around from outside to center and lift. Makes a cute little top.

Sprinkle them beautiful little Pearls with pecans. Now you should have yourself a delicate bite size beautiful looking Pioneer Pearl. Warning it's like the best little tiny pecan caramel apple pie topped with yummy frosting.

Try not to eat 10 on the first day. Good Luck!

April Cutler – Applegate, Michigan



SWEETS

Amazing Cinnamon-Pecans Swirl Apple-Cherry Slab Pie

Great for dessert or morning coffee break!

Servings – 16

Ingredients:

3 Tablespoons King Arthur unbleached, all-purpose flour, plus more for dusting
4 Tablespoons unsalted butter, room temperature, plus 2 Tablespoons, refrigerated and cut into small cubes
1 teaspoon ground cinnamon
2 to 4 Tablespoons finely chopped pecans
4 pounds assorted apples, such as Michigan Jonagold, Gala, Ida Red or Golden Delicious, peeled cored and cut into ¼” slices
6 Tablespoon Pioneer granulated sugar
1 large egg, lightly beaten
½ cup Pioneer light brown sugar, packed
½ teaspoon Kosher salt
2 Tablespoons fresh lemon juice
1 to 2 Tablespoons boiled cider
1 teaspoon pure vanilla extract
¼ cup dried, unsweetened cherries, lightly chopped
Fine sanding sugar, for sprinkling

Pâte Brisée– make 2 of these recipes and shape each one into a rectangular disk

2 ½ cups King Arthur unbleached flour
1 Tablespoon Pioneer granulated sugar
1 ½ teaspoons Kosher salt
2 sticks cold unsalted butter, cut into small pieces
7 to 8 Tablespoons ice water
Pulse flour, salt and sugar in a food processor until combined. Add butter and pulse until mixture resembles coarse with some pea-size pieces remaining. Drizzle 5 tablespoon water over mixture; pulse several times to combine. Add more water, 1 tablespoon at a time, and pulse until mixture holds together when pinched.
Shape dough into a rectangle, wrap in plastic and refrigerate at least 1 hour and up to 1 day.

Vanilla Glaze (optional)

1 cup Pioneer confectioner’s sugar
2 Tablespoons unsalted butter, melted
2 Tablespoons milk
1 teaspoon pure vanilla extract
½ teaspoon coarse salt
Stir together sugar and salt in small bowl. Whisk together melted butter, milk and vanilla; stir into sugar until mixture forms a smooth paste. Add more milk if needed.

Continued on Next Page: Amazing Cinnamon-Pecans Swirl Apple-Cherry Slab Pie



SWEETS

Continued from previous page: Amazing Cinnamon-Pecans Swirl Apple-Cherry Slab Pie

Directions:

On a lightly floured piece of parchment, roll one disk into a 12 x 17-inch rectangle. Transfer crust to a 10 ½ x 15 ¼-inch rimmed baking sheet or jelly-roll pan and press into bottom edges and up sides. Fold overhang under and around edge. Refrigerate 30 minutes.

In a small bowl, combine room-temperature butter, light brown sugar, cinnamon, and ¼ teaspoon salt. Roll second disk of dough into a 12 x 16-inch rectangle. Evenly spread butter mixture over dough all the way to ends, sprinkle with finely chopped pecans; then starting at a long edge, roll tightly into a log. Transfer to a baking sheet and refrigerate about 30 minutes.

Preheat oven to 425 degrees with rack in lower third and a foil-lined baking sheet on a rack below. In a large bowl, toss together apples, lemon juice, granulated sugar, flour and remaining ¼ teaspoon salt, cider, and vanilla. Fill pie crust with apple mixture, sprinkle with dried cherries and dot with cold butter. Cut dough log into ¼-inch slices, rotating with each slice to keep slices round. (You will need 63 slices total). Arrange slices over apple mixture, slightly over-lapping, in nine rows of seven. Refrigerate 30 minutes.

Brush top of pie with egg wash and sprinkle with sanding sugar. Bake until crust is just set, 20 minutes. Reduce temperature to 375 degrees and bake until crust is golden and juices are bubbling, about 1 hour. Cool completely on wire rack. Drizzle with Vanilla Glaze, if desired.

Diane Onnie – Warren, Michigan



SWEETS

Apple Cinnamon Donuts

Makes 12

Ingredients:

1 cup fried Michigan Golden Delicious apples
2 cups self-rising flour
2 eggs
2/3 cup Pioneer granulated sugar
1/4 cup Pioneer brown sugar
3/4 teaspoon ground cinnamon
1/2 cup buttermilk
1 teaspoon vanilla

Frosting: (Or Sprinkle on Pioneer Powdered sugar)

2 cups Pioneer Powdered sugar
1/2 teaspoon ground cinnamon
1 teaspoon vanilla
4 to 5 Tablespoons milk

Directions:

Fry apples in 1 tablespoon butter until softened and they can be mashed well. While apples are frying, spray donut pan with cooking spray and preheat oven to 425 degrees. Sift together flour, sugars, and cinnamon in a mixing bowl. Add in fried apples, eggs, vanilla, and buttermilk. Beat until combined.

Fill each donut mold 2/3 full with batter. Bake in a 425 degree oven for 8 to 10 minutes or until done; let them cool on a wire rack placed inside of a large cookie sheet. This will catch any drips when you frost them and make for an easy cleanup.

Frosting:

Mix powdered sugar and cinnamon together in a large bowl. Add vanilla and slowly mix in milk 1 tablespoon at a time with a whisk. Continue adding in milk until frosting is thick and can be spread easily.

Vickie Morgan – Burton, Michigan



SWEETS

Apple Cinnamon Roll Mini Cheesecakes

Apples:

3 cups (about 4 large) Michigan cooking apples (I used Honeycrisp)
1 ¼ teaspoons cornstarch
¼ cup Michigan unfiltered apple cider
2 Tablespoons unsalted butter
1 ½ teaspoons cinnamon
1/3 cup Pioneer light brown sugar
Dash table salt

Peel, core, and dice apples about ¼-inch dice.

Whisk together the cornstarch and cold apple cider until no lumps appear.

Melt butter in large Dutch oven and add the apples, cider mixture, cinnamon, and light brown sugar and stir well. Cook over med-high heat until the apples are somewhat tender, but still have a toothsome taste to them and are not cooked to mush. Set aside to cool completely in a flat metal pan covered in parchment paper. Putting the metal pan into the refrigerator or freezer will help to cool the apples the fastest.

Crust:

½ cup graham cracker crumbs
1 Tablespoon Pioneer light brown sugar
2 Tablespoons unsalted butter, melted

Preheat the oven to 350 degrees. Spray the mini cheesecake pan with non-stick spray. (Cinnamon sugar mixture gets sticky!)

In blender, pulse the graham crackers to crumbs. Stir in the sugar and melted butter. Press an even amount of graham crust into the bottom of each mini cheesecake hole, about ½ tablespoon and tamp to make a firm crust.

Cheesecake:

1 – 8 ounce package cream cheese, softened
1/2 cup Pioneer granulated sugar
½ teaspoon vanilla extract
3 Tablespoons all-purpose unbleached flour
1 large egg, slightly beaten (room temperature)

In a medium sized bowl, combine the room temperature cream cheese and granulated sugar. Beat gently only on low speed until smooth and creamy. Do not vigorously mix at all (this beats in air and can cause the cheese cakes to rise and fall a lot). Add in the vanilla extract, flour, and lightly beaten egg. Beat until just combined (again, very gently, mixing as little as possible).

Continued on Next Page: Apple Cinnamon Roll Mini Cheesecakes

Continued from Previous Page: Apple Cinnamon Roll Mini Cheesecakes**Cinnamon-sugar:**

¼ cup unsalted butter, softened, but not melted

¼ cup Pioneer light brown sugar

1 teaspoon Saigon ground cinnamon

1 teaspoon all-purpose unbleached flour

In a small bowl, combine the softened (do not melt) butter, brown sugar, flour, and cinnamon. Stir until completely combined to a thick paste. I used my fingers to blend it all together.

Spoon a scant tablespoon of the cheesecake filling into each of the prepared mini cup spaces. Then place ½ teaspoon of the cinnamon sugar swirl on top. Swirl the cinnamon sugar into the cheesecake with a toothpick, being careful not to dig up the crust.

Top the rest of the cheesecake filling on top (about 1 more scant tablespoon per cheesecake) and then disperse the remaining cinnamon sugar (about ½ teaspoon) swirl evenly among the 12 cheesecakes.

Swirl the cinnamon sugar (again) on top of the cheesecake with a toothpick and bake for 20 to 22 minutes. The centers will still jiggle a little bit, but the edges should be a very light brown.

Remove from the oven and let cool for 5 minutes and then take out of the pan and place on a cooling rack and put it into the fridge to cool down before adding a heaping tablespoonful of the cooled and cooked apple filling on the top of the cheesecake. Then swirl on the cream cheese icing.

Cream Cheese Icing:

1 cup Pioneer powdered sugar

2 Tablespoons unsalted butter, softened

½ teaspoon pure vanilla extract

4 ounces cream cheese, softened

1 to 1 ½ Tablespoons heavy cream or milk, only if needed for consistency

Cream together the powdered sugar, butter, vanilla extract and cream cheese. Slowly add in the heavy cream (if needed for a thinner frosting) until desired consistency is reached.

Place icing in a decorating bag (you can get a throw away cheap one at the Dollar Tree) and use a medium sized round tip. Starting in the center, make a concentric circle around the tops of each mini cheesecake.

Garnish:

Roasted and Salted Pecans, finely chopped

Garnish the tops of icing with roasted and salted finely chopped pecans.

Donna Bardocz – Howell, Michigan



SWEETS

Apple Custard Bars

Crust:

2 cups all-purpose flour
¼ cup Pioneer granulated sugar
1 cup cold butter

Filling:

2 ½ cups Pioneer granulated, divided
7 Tablespoons all-purpose flour
1 cup heavy whipping cream
3 large eggs, beaten
5 cups Michigan Golden Delicious apples, finely chopped
2 teaspoons cinnamon

Topping:

6 ounces cream cheese, softened
½ cup Pioneer granulated sugar
1 teaspoon apple pie spice
½ teaspoon vanilla extract
1 cup heavy cream, whipped

Filling: Peel and chop apples and place in large skillet with ½ cup sugar and cinnamon. Cook on medium high until sugar is melted then turn to simmer 10 to 15 minutes. Apples need to be cooked; cool.

Crust: In a bowl, combine flour and ¼ cup sugar; cut in butter until mixture resembles coarse crumbs. Press into greased 13 x 9-inch baking pan. Bake at 350 degrees for 10 minutes.

Filling: Meanwhile, for filling, combine 2 cups sugar and flour in a bowl. Whisk in whipping cream and eggs. Stir in apples and cinnamon. Pour over crust. Bake at 350 degrees for 40 to 45 minutes or until custard is set; cool.

Topping: Beat cream cheese, sugar, vanilla and apple pie spice until smooth; fold in whipped cream. Spread over top; cover and chill. Cut into 30 bars; store in the refrigerator.

Carole Skibbe – Eau Claire, Michigan



SWEETS

Apple Pecan Bread

Bread:

2 eggs, beaten lightly
½ cup vegetable oil
½ cup applesauce, sweetened
1 ½ cups Pioneer granulated sugar
1 teaspoon vanilla
1 ½ cups Michigan Northern Spy apples, diced
2 cups white flour
1 teaspoon ground cinnamon
½ teaspoon baking soda
½ teaspoon salt
½ teaspoon Apple Pie spice
1 cup chopped pecans

Combine the oil, eggs, sugar, applesauce, and vanilla. Set aside.

In a second bowl combine all dry ingredients and mix well. Add dry ingredients to the wet ingredients. Add apples and pecans. Add batter to a greased and floured regular loaf pan. Bake 80 minutes in a conventional oven at 350 degrees. Cool for 10 minutes before removing from the pan. Cool on a rack; drizzle frosting over the top of the cooled bread.

Frosting:

1 ½ cups powdered sugar
1 Tablespoon soft butter
½ teaspoon vanilla
Dash of salt
White milk

Mix the sugar, butter, salt and vanilla in a small bowl. Add enough milk to make spreading consistency. Beat until smooth. Drizzle over top of the cooled bread.

Note: Refrigeration is suggested.

James N. Sieb – Monroe, Michigan

Apple Praline Cake

2 cups Michigan Gala apples, diced
2 cups Michigan Empire apples, diced
2 cups Pioneer granulated sugar
2/3 cup oil
2 eggs
1 teaspoon vanilla
3 cups flour
2 teaspoon baking powder
2 teaspoon baking soda
1 ½ teaspoons cinnamon
1 teaspoon salt

In a large bowl, combine the apples and the sugar. Let sit for 15 minutes; mix the oil, eggs and vanilla together until combined. Sift the flour, baking powder, baking soda, cinnamon and salt together. Add the dry mixture to the oil mixture. Add the apples and mix well. Grease and flour three 8-inch round pans; pour even amounts of cake batter into each pan. Bake at 350 degrees for 35 to 40 minutes. Cool for 10 minutes before removing from pan.

Praline Filling:

1 cup butter
2 cups packed Pioneer brown sugar
½ teaspoon salt
1 ¼ cups evaporated milk
1 teaspoon vanilla
2 cups chopped pecans

Melt butter in a heavy saucepan over medium heat. Add the brown sugar and salt and bring to a boil. Cook for 2 minutes stirring constantly. Remove from heat and slowly whisk in the evaporated milk. Bring the mixture to a boil again and boil for 1 minute. Remove from the heat, stirring for a few minutes and cool to lukewarm. Add vanilla and pecans.

Caramel Cream Cheese Frosting:

1 cup unsalted butter
4 ounces cream cheese, cold
½ cup caramel sauce
4 cups Pioneer powdered sugar
2 Tablespoon heavy cream

Whip butter until light and fluffy. Add the cream cheese, caramel sauce and vanilla and mix well. Gradually add the powdered sugar one cup at a time. Add the heavy cream. Mix until all ingredients are combined.

Assembly:

Place the first layer on a plate. Top with a layer of praline filling and a layer of the caramel cream cheese frosting. Repeat with the remaining layers adding the praline filling to the top of the cake also. Frost the sides and top of the cake as desired. Garnish with caramel sauce, pecans or as desired.

Patti Rizzio – Marquette, Michigan



SWEETS

Apple Snow Nests

Servings: 5

Active Time: approximately 1 hour

Please note: This treat can be assembled with homemade cookies. I used 10 apple cinnamon Reko brand Pizzele Italian Waffle cookies.

Caramel Pastry Cream:

¼ cup Pioneer granulated sugar, divided

1 cup warmed cream

3 Tablespoons cornstarch

2 large eggs

½ Tablespoon salted butter

Place ¼ cup of sugar in medium saucepan and add enough water to make sandy consistency about 1 ½ tablespoons. Bring to a boil over medium heat, stirring constantly until boiling; cook without stirring until the sugar turns golden brown about 3 to 4 minutes.

In a metal bowl, combine 1 tablespoon of sugar, ¼ cup cream, cornstarch and eggs. Whisk to combine and set aside.

Add ¾ cup cream to the golden brown sugar mixture, stirring over low heat. Be careful as the mixture will rise in the pan. Remove from the heat.

Pour about a quarter of the hot milk mixture into the egg mixture into the pot, whisking constantly.

Whisk in another quarter then return to stove. Over low heat, bring to a simmer, whisking constantly, until thick, about 2 to 3 minutes. Remove from the heat and stir in butter. Pour into buttered baking dish and cover with plastic wrap directly on the surface of the cream. Refrigerate until completely cooled.

Caramelized Apples:

5 to 6 Michigan Braeburn or Jonathan apples, remove skins, core and slice and set aside

1 cup Pioneer granulated sugar

¼ cup warm apple cider

½ cup corn syrup

In a small saucepan, combine sugar, enough water to make it sandy, about ¼ cup scant. Bring to a boil over medium-low heat, stirring continually; cook until golden brown, about 4 to 6 minutes.

Add the apple cider, then the apples and cook until the apples are tender. Remove from heat and add corn syrup to combine. Pour apple mixture in a pan and cool before assembling.

Whipped Cream:

1 cup whipping cream

1 teaspoon vanilla

½ cup sugar

Cinnamon to garnish

Whip cold cream in a mixer until almost stiff. Add sugar gradually until not grainy; add vanilla and beat until stiff. Dollop on top of assembled nests and decorate garnish with cinnamon

To assemble: Place 5 cookies in a circle on dish. Layer the apples, then caramel pastry cream. Place cookie on top. Then dollop with whipped cream and enjoy!

Gayle Rickert – Rochester Hills, Michigan



SWEETS

Apple Walnut Pastry Dessert

Pastry:

1 pound store bought phyllo dough sheets
1 pound butter, melted to brush over each slice of phyllo dough

Nut Filling:

2 cups finely chopped walnuts
2 Tablespoons Pioneer granulated sugar
2 teaspoons cinnamon
½ teaspoon nutmeg
¼ teaspoon ground cloves
2 Tablespoons butter, melted
1 pound butter, melted
Combine all of the above ingredients.

Syrup:

In a medium saucepan combine:
1 can sweetened condensed milk
½ cup maple syrup
Bring to a simmer, stir and let cool.

Apple Layer:

6 Michigan Braeburn apples, cored, peeled and thinly sliced
Lemon juice of 1 to 2 lemons to cover apples as slicing to prevent browning
1 cup Pioneer granulated sugar
Combine the above ingredients and set aside.

Directions:

Make syrup first to allow it to cool to room temperature.
Place a sheet of phyllo dough in the bottom of a buttered oblong glass dish and brush with melted butter.
Repeat with 5 more buttered sheets of phyllo. Add about a third of the nut mixture. Repeat - buttering each layer of phyllo dough using 1/3 of the nut mixture for the next two layers.
Between the next three buttered phyllo layers, add the sliced apples.
Top with phyllo dough, butter, and sprinkle with walnuts.
Cut into strips diagonally to form diamond shaped pieces.
Bake at 325 degrees for one hour and 15 minutes until golden brown.
Pour the cooled syrup evenly over the pan after the pan has cooled for five minutes. Garnish with apple slices and walnuts. Let soak for at least three hours or overnight if you can wait that long! Yum!

Genny Connors – Rochester Hills, Michigan



Best Apple Bars

Crust:

1 sleeve graham crackers
2 Tablespoons Pioneer granulated sugar
4 Tablespoons butter, melted
Crush crackers, mix in sugar and butter. Press in 8 x 8-inch pan.

Cheesecake Layer:

8 ounces cream cheese, softened
½ cup Pioneer brown sugar
¼ cup sour cream
1 teaspoon vanilla
1 egg
Beat together and spread over graham cracker crust.

Apple Layer:

4 Michigan Macintosh apples, peeled and sliced
1 Tablespoon butter
¼ cup Pioneer brown sugar
¼ cup water (more if needed)
½ teaspoon cinnamon
Pinch of nutmeg
Add first four ingredients to pan. Cook over medium heat until apples are soft and water is evaporated.
Add spices; cook slightly; then spoon over cheesecake layer.

Crumble Topping:

½ cup flour
½ cup Pioneer granulated sugar
½ cup oats
½ cup Pecans, finely chopped
6 Tablespoons butter, softened
1 teaspoon cinnamon
Mix all ingredients and sprinkle over apple layer. Bake at 350 degrees for 45 minutes. Let cool 10 to 20 minutes. Then drizzle with salted caramel. Cool completely and store in refrigerator.

Salted Caramel:

1 cup Pioneer granulated sugar
¼ cup water
1 teaspoon corn syrup
½ teaspoon salt
½ cup cream
1 teaspoon vanilla
Bring first three ingredients to a boil; boil until caramel colored (8 to 10 minutes). Slowly add cream while whisking. Slowly add vanilla; whisk in salt. Boil another minute then remove from heat.

Jessica Bryant – Shepherd, Michigan



SWEETS

Best Apple Cake Ever

Ingredients:

Baking spray with flour or shortening and flour for pan

Cake:

3 cups all Nightingale flour
1 teaspoon baking soda
2 teaspoon cinnamon
½ teaspoon nutmeg
½ teaspoon salt
1 ½ cups vegetable oil
1 ½ cups Pioneer granulated sugar
½ cup Pioneer brown sugar
3 eggs
2 teaspoon vanilla
3 large Michigan Braeburn or Gala apples, peeled and cut into pieces
1 cup chopped walnuts

Glaze:

3 Tablespoons butter
3 Tablespoons Pioneer brown sugar
3 Tablespoons heavy cream
¼ teaspoon vanilla

Instructions:

Preheat oven to 325 degrees; grease and flour a 12 cup bundt pan and set aside.

In a large bowl sift together flour, baking soda, cinnamon, nutmeg and salt. Sift an additional 2 times and set aside.

In a bowl of a stand mixer combine oil and both sugars and mix until well blended.

Add eggs one at time mixing thoroughly after each addition. Add vanilla and mix again.

Add the sifted ingredients to the batter and mix thoroughly. By hand, fold in apples and walnuts until evenly combined.

Spoon batter into prepared bundt pan; bake for 1 hour and 15 minutes or until toothpick inserted comes out clean.

Remove cake from oven and allow to cool in bundt pan for 20 minutes.

While cake is cooling prepare glaze. In a saucepan, over medium heat, combine all glaze ingredients.

Bring to a boil and allow mixture to boil for 1 minute.

Remove cake from pan and place on serving plate; spoon glaze over the warm cake. Cool a little longer before serving.

Joan Gerhardt – Saginaw, Michigan

Beth's Apple Pie

Crust:

2 ½ cups flour

1 teaspoon Kosher salt

1 Tablespoon Pioneer granulated sugar

1 cup cold unsalted butter (2 sticks), cut into ½" cubes

6 to 8 Tablespoons ice water

Measure 1 ½ cups flour, salt and sugar to food processor; pulse 2 to 3 times.

Put in cubed butter; pulse until no uncoated flour.

Scrape bowl; add rest of flour; pulse several times.

Add 6 tablespoons ice water; mix into dough; if it doesn't hold together – add 2 more tablespoons of water and make a big ball.

Cut ball in half; wrap and refrigerate at least one hour to one day.

When done remove dough; sit at room temperature for 5 minutes. Flour your work surface and roll pin out; put into pie pan. Refrigerate dough for 5 minutes. Roll top dough out too. Put pie on cookie sheet before refrigerating it.

Pie:

1 ½ cups Pioneer granulated sugar

3 Tablespoons unsalted butter

1 large egg

3 Tablespoons flour

2 Tablespoons pineapple juice

½ teaspoon ground cinnamon

½ teaspoon ground ginger

½ teaspoon ground nutmeg

1 teaspoon pure vanilla extract

7 apples – 2 Michigan Golden Delicious apples, 2 Michigan Empire apples, 2 Michigan Ida Red apples, and 1 Michigan McIntosh apple, peeled and sliced

Pie dough

½ stick unsalted butter

Turbinado cane sugar

Preheat oven to 350 degrees. In a bowl, beat sugar and melted three tablespoons butter until combined; add egg, flour, pineapple juice, cinnamon, ginger, nutmeg and vanilla. Mix all together until smooth.

Place apples in pie crust – take some out if there are too many apples. (I like mine high and all mixed up inside.) Spoon mixture over apples; cover with second crust and crimp edges together to seal; cut lines in top of crust to vent. Put foil around edges so they don't dry out and bake faster. When you put the pie in oven, put a cookie sheet under it to catch any juice spillage. Bake 30 minutes. Take foil off. Take room temperature half stick of unsalted butter and spread all over top of pie crust and edges. Slice the remaining butter on top. Sprinkle evenly with the sugar cane to give it a crunch.

Bake another 20 to 30 minutes until it looks golden. Cool.

Beth Dunai – South Lyon, Michigan



SWEETS

Caramel Apple Crumble

1 cup flour
2/3 cup Pioneer granulated sugar
1 ½ teaspoons baking powder
½ teaspoon cinnamon
Pinch of ground cloves
½ cup milk
4 Michigan Gala apples, peeled and cubed
½ cup nuts (pecans), chopped
¾ cup Pioneer brown sugar
¼ cup butter
¾ cup boiling water

Combine flour, granulated sugar, baking powder, cinnamon and cloves. Stir in milk. Stir in apples and nuts. Place in an ungreased 8x8-inch baking dish. Combine brown sugar, butter, and boiling water. Pour over the batter. Bake in 350 degrees oven for 45 to 50 minutes. Serve warm with ice cream or whipped cream.

A variation is to add ½ cup of fresh cranberries along with the apples.

Carolyn Durst – West Branch, Michigan



SWEETS

Double Delight

Mix pie crust:

1 $\frac{3}{4}$ cups all-purpose flour
1/2 teaspoon salt
2/3 cup shortening
1/4 to 1/2 cup cold water
Roll out crust.

Pie Ingredients:

1 to 1 $\frac{1}{2}$ pounds Michigan Gala apples, peel and dice
1 teaspoon cinnamon
1/2 cups Pioneer granulated sugar
2 Tablespoon all-purpose flour
Dash of pumpkin pie spice
Mix well and place on pie crust
Add 1 Tablespoon pat of butter.

Mix together:

1/2 stick butter, melted
1 small box yellow cake mix, dry
Place over apple pie

Mix in a glass bowl:

2 cups raspberries
1/4 cup minute tapioca
2/3 cups Pioneer granulated sugar
1 Tablespoon lemon juice
1/8 teaspoon cinnamon
1/2 teaspoon almond extract

Place on top of cake mixture. Add 1 pat of butter. Place top crust on pie; Bake at 400 degrees for 45 to 50 minutes or until done.

Rose Collings – Bad Axe, Michigan

Grandma's Apple Bourbon Dumplings

Ingredients

Apples:

6 Michigan Northern Spy or Ida Red apples, peeled and cored-leave whole
1 Tablespoon Pioneer brown sugar
¼ teaspoon cinnamon
1 Tablespoon butter

Sauce:

2 cups Pioneer granulated sugar
2 cups water
¼ teaspoon cinnamon
¼ teaspoon nutmeg
¼ cup butter

Cook first 4 ingredients for 5 minutes, then add butter.

Dough:

2 cups flour
¾ cup Crisco Butter shortening
1 teaspoon salt
1 teaspoon grated lemon zest
½ cup milk
2 teaspoon baking powder
2 ounces cream cheese

Dough: In a large bowl, mix flour, baking powder, salt, shortening, cream cheese, lemon zest; add milk. Roll out into large rectangle and cut into six – 6 x 5-inch squares. Place apples on dough. Place butter, brown sugar and cinnamon inside of apple. Pinch dough together and place in a 9 x 13-inch pan. Pour the sauce around the dumplings and bake at 350 degrees for 70 minutes, 35 minutes uncovered and the remaining 35 minutes covered with a tent of foil.

Caramel Bourbon Sauce:

1 cup Pioneer granulated sugar
¼ cup water
½ cup heavy cream
1 Tablespoon Bourbon
Pinch of salt

Simmer sugar and ¼ cup water on medium heat, swirling pan NOT stirring for about 15 minutes or until a deep amber color is reached. Watch closely as not to let burn. Turn off burner and remove from heat and slowly add cream while stirring. Add pinch of salt and bourbon and place back on still-warm burner for another minute while stirring. Transfer to a heat safe dish or bottle and let cool. After dumplings are cooled for an hour, serve with the caramel bourbon sauce.

Enjoy!!!!

Susan Datte – Freeland, Michigan



SWEETS

Kicked-Up Apple Cheesecake

Apple Whiskey Soaked Raisins:

½ cup raisins

2 Tablespoon Apple Whiskey

1 Tablespoon Pioneer granulated sugar

Soak raisins in whiskey to plump. When plump, transfer to small pan; add sugar. Heat to boil, reduce heat; reduce liquid by half. Cool.

Cheesecake:

1 ¼ cups graham cracker crumbs

½ cup plus 2 Tablespoons Pioneer brown sugar, divided

2 Tablespoon butter, melted plus 3 Tablespoons melted butter

4 – 8 ounces packages cream cheese

2 teaspoons pumpkin pie spice

2 Tablespoons brandy

1 cup sour cream

½ cup maple syrup

4 eggs

5 Michigan Honeycrisp apples, cored and peeled

2 Tablespoons Pioneer granulated sugar

Heat oven to 325 degrees. Combine cracker crumbs and 2 tablespoons brown sugar; add 2 tablespoons butter; mix well. Press onto bottom of 9-inch Springform pan; bake 10 minutes.

Beat cream cheese, pumpkin pie spice, brandy and remaining brown sugar in large bowl with mixer until blended. Add sour cream and ½ cup maple syrup; mix well. Add eggs – 1 at a time, mixing well on low speed after each one – mixing until just blended.

Slice cored and peeled apples into ½-inch thick rings. In a large skillet, melt 3 tablespoons butter and 2 tablespoon granulated sugar over medium low heat. Add apple rings and sauté until soft – turning once to cook through – about 10 minutes.

Lay apples on top of crust – leave space about ½-inch between apples and pan side. Sprinkle whiskey soaked raisins over apple layer. Pour cheesecake mixture over apples.

Place a pan of water on the lower rack – (the water will keep the cheesecake from cracking.) Place cheesecake on the upper rack and bake 1 hour or until center is almost set. Remove cheesecake from the oven. Run knife around side of pan to loosen cake. Cool; refrigerate 4 hours.

Drizzle Apple Whiskey Maple Sauce over cheesecake just before serving. Sprinkle candied pecans over cake.

Apple Whiskey Maple Sauce:

½ cup whipping cream

½ cup maple syrup

3 Tablespoons Crown Royal Apple Whiskey

Bring cream, maple syrup and Apple Whiskey to boil in medium saucepan on medium heat – stirring constantly. Simmer on medium-low heat 10 to 12 minutes or reduced to about 2/3 cup. Cool completely.

Continued on next page: Kicked-Up Apple Cheesecake



SWEETS

Continued from previous page: Kicked-Up Apple Cheesecake

Candied Pecans:

1 cup pecans

1/3 cup Pioneer granulated sugar plus 1/4 cup Pioneer granulated sugar

2 Tablespoons water

1 teaspoon cinnamon

1/4 teaspoon salt plus 1/4 teaspoon salt

1/2 teaspoon vanilla

Heat oven to 275 degrees; grease cookie sheet; spread nuts on cookie sheet; bake 10 minutes.

In a saucepan combine 1/3 cup sugar, water, cinnamon and 1/4 teaspoon salt. Bring to a boil. Cook two minutes stirring occasionally. Remove from heat; stir in vanilla and nuts. Using a slotted spoon, remove nuts to wax paper; separate with a fork. When cool, shake pecans with remaining sugar and salt; chop for sprinkling.

Bob Gillmann – Frankenmuth, Michigan



Michigan Apple Pie

Crust:

2 ½ cup all-purpose flour
2 Tablespoons Pioneer granulated sugar
1 teaspoon kosher salt
8 Tablespoons (1 stick) unsalted butter, chilled (cut into small pieces)
8 Tablespoons shortening, chilled
2 Tablespoons + 2 teaspoons sour cream
½ cup ice water + additional ice water if needed

Apple Pie Filling:

6 to 7 cups Michigan Pink Lady apples, peel, cored and thinly sliced (¼ -inch)
1 Tablespoon freshly squeezed lemon juice
¾ cup Pioneer granulated sugar
¼ teaspoon kosher salt
2 Tablespoons flour
1 Tablespoon cornstarch
1 teaspoon cinnamon
1/8 teaspoon freshly grated nutmeg
½ teaspoon vanilla

Egg Wash:

1 egg
1 Tablespoon heavy whipping cream
Turbinado sugar (natural brown sugar)

Pie Crust:

*In a food processor, pulse the flour, sugar and salt about 4 to 6 pulses. Scatter unsalted butter and shortening over top and pulse until mixture is the size of large peas, about 10 to 12 pulses. Combine ice water and sour cream and gradually add, pulsing 10 to 12 times until dough forms a ball (if dough is crumbly, add 1 teaspoon additional ice water at a time). Gather dough in a round disk, wrap in plastic wrap and refrigerate while preparing apple mixture.

*A pastry blender or 2 forks can be used to make crust.

Apple Pie Filling:

Peel, core and slice apples thin and place in a large bowl; add freshly squeezed lemon juice. Combine sugar, flour, salt, cornstarch, cinnamon, freshly grated nutmeg, and vanilla; sprinkle over apple slices and toss to coat.

Roll out half of the pie crust and line a 9-inch pie plate; fill with the apple mixture. Roll out the other half of the dough to fit the top. Trim pie crust (if needed) to ½-inch beyond edge of plate and flute edges; cut slits in the center of dough to allow steam to escape.

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SWEETS

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Egg Wash:

Beat egg and whipping cream with a whisk; brush over pastry, then sprinkle lightly with Turbinado sugar.

Bake 10 minutes at 450 degrees; reduce oven to 350 degrees and bake 35 to 45 minutes longer or until apples test tender. If top crust browns too quickly, cover loosely with foil. Cool pie completely on a wire rack for 3 to 4 hours.

Debbie Rhoads – Williamsburg, Michigan



SWEETS

Spiced Apple Pie Cupcakes Topped With Praline Pecans and Salted Caramel Butter Cream Frosting

Cupcakes:

1 ½ cups all-purpose flour
1 teaspoon baking powder
1 teaspoon ground cinnamon
½ teaspoon apple pie spice
½ teaspoon salt
½ cup unsalted butter, melted
1 cup Pioneer granulated sugar
2 large eggs
1 teaspoon pure vanilla
1/3 cup buttermilk
¼ cup sour cream

Preheat oven to 350 degrees. Line a cupcake pan with paper liners. (12 jumbo)

In a large bowl, whisk together the flour, baking powder, spices and salt. In a large microwave-safe bowl, melt butter. Whisk in sugar. Mix in eggs one at a time. Pour in vanilla, buttermilk and sour cream. Slowly stir into dry ingredients until no lumps remain. Batter will be thick. Divide batter evenly among cupcake liners, filling each 2/3 full. Bake in preheated oven for about 17 to 20 minutes or when a toothpick inserted in center comes out clean. Cool completely.

Apple Pie Filling:

3 medium size apples – 1 each Michigan Honeycrisp, Gala and Fuji, peeled, cored, and diced
3 Tablespoon unsalted butter
1/3 cup Pioneer brown sugar
Juice from half a lemon
1 Tablespoon cinnamon
½ teaspoon apple pie spice

In medium saucepan, combine the above together. Cook over medium heat for about 5 to 8 minutes, until apples are tender. Stir occasionally. Set aside to cool.

Praline Pecans:

¼ cup Pioneer light brown sugar
2 Tablespoons salted butter
¼ cup praline mix
1 cup pecan pieces
¼ teaspoon baking soda

Heat butter, brown sugar and praline mix until sugar is melted. Bring to a boil and boil gently for 2 minutes. Remove from heat and add ¼ teaspoon baking soda. Pour mixture over pecan pieces, stirring until coated. Bake at 250 degrees on parchment lined cookie sheet for 30 minutes. Stir and bake for an additional 30 minutes. Remove from oven and cool.

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SWEETS

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Salted Caramel Buttercream Frosting:

¾ cup unsalted butter, softened

1 teaspoon vanilla paste

¼ cup salted caramel ice cream topping

¼ teaspoon salt

1 ½ to 2 cups Pioneer powdered sugar

1 Tablespoon heavy cream

Cream the butter with electric mixer on medium-high speed for 3 minutes. Add vanilla and salted caramel topping. Mix until well combined. Add 1 cup powdered sugar and salt. Beat on low until sugar is incorporated. Add heavy cream and then add more sugar until desired consistency is reached. Increase speed to medium, and beat until smooth.

Assembly:

Using a small knife, cut and remove a large circle in center of each cupcake. Fill with apple pie filling. Spread a layer of pecans over the apples. Pipe the frosting on top of pecans, drizzle with more salted caramel sauce and add additional topping if desired.

Carol Socier – Bay City, Michigan



Tip-Topped Apple Cheesecake

Yield: 12 servings

Crust:

1 cup graham cracker crumbs
1 cup sliced almonds, toasted
6 Tablespoons (3/4 stick) butter, melted
2 Tablespoons Pioneer golden light brown sugar
1/4 teaspoon salt

Filling:

1 1/2 – 7 ounce package almond paste, crumbled
3 – 8 ounce package cream cheese, room temperature
1/4 cup Pioneer golden light brown sugar
4 large eggs

Apples:

4 large Michigan Jonagold apples (about 2 1/2 pounds), peeled, cored, cut into 1/3-inch thick slices
2 Tablespoons fresh lemon juice
4 Tablespoons butter
3/4 cup packed Pioneer golden light brown sugar
3/4 teaspoon ground cinnamon

Crust: Preheat oven 350 degrees. Butter 10-inch diameter springform pan. Wrap bottom with 2 layers of heavy-duty foil. Mix all ingredients in medium bowl to blend, crumbling almonds slightly. Press mixture onto bottom and 1-inch up sides of pan. Bake until set, about 7 minutes. Maintain oven temperature.

Filling: Combine almond paste, cream cheese, and sugar in processor; blend until smooth, occasionally scraping sides of bowl, about 2 minutes. Mix in eggs until just blended. Pour filling into crust. Bake 15 minutes. Reduce heat to 325 degrees and bake until center is set and top appears dry, about 45 minutes longer. Cool. Wrap in plastic and refrigerate overnight.

Apples: Toss apple slices with lemon juice in large bowl. Melt 3 tablespoons butter in heavy large skillet over high heat. Add apples and sauté until golden and tender, stirring frequently, about 9 minutes. Sprinkle with brown sugar and cinnamon. Stir to coat. Add remaining 1 tablespoon butter. Stir until coated and glazed. Cool slightly.

Run small sharp knife around edge of pan to loosen cheesecake. Release pan sides. Arrange apples (warm or room temperature) in concentric circles atop cheesecake. Brush apples with any juices left in skillet. Cut into wedges and serve.

Richard Rizzio – Troy, Michigan



SWEETS

Wayne's – Bavarian Apple Torte

Dough:

1/3 cup of Pioneer granulated sugar

1 stick of margarine

¼ teaspoon vanilla

1 cup flour

Beat together sugar, margarine and vanilla until blended. Slowly stir in flour. Press dough into the bottom and 1 ½ inches up the sides of an ungreased 8 ½ or 9-inch springform pan.

Filling:

8 ounces cream cheese

¼ cup Pioneer granulated sugar

1 egg

½ teaspoon vanilla

4 cups thinly sliced Michigan apples (about 5)

½ teaspoon cinnamon

1/3 cup of Pioneer granulated sugar

¼ cup sliced almonds

Beat cream cheese and sugar in a medium bowl with mixer. Add egg and vanilla; beat until smooth and pour into spring form pan.

Combine apples, cinnamon and sugar in a large bowl; layer evenly over the cream cheese mixture. Sprinkle top with sliced almonds.

Bake at 450 degrees for 10 minutes. Lower heat to 400 degrees and bake 25 minutes longer. Cool in pan on wire rack before removing side of pan.

Serves at room temperature or chilled.

Wayne D. Conner II – Ray, Michigan