

Baking Apple Muffins with Kids

LINK: <https://modernpreschool.com/baking-apple-muffins-with-kids/>

Ingredients

- 1 apple peeled and diced
- 2 cups apple sauce
- 1 box Spice cake

Instructions

1. Preheat oven to 350 Fahrenheit.
2. Peel and chop apples so they are about 1/4 inch pieces. You don't need to be exact!
3. Add chopped apples and a big teaspoon of cake mix into a bowl. Stir to cover apple bits. Set aside
4. Add 2 cups of apple sauce to cake mix. I needed a mixer to combine well. About 2 minutes on medium.
5. Add the cake mix coated apple bits to the dough.
6. Stir together.
7. Spray your muffin tin with Pam.
8. Scoop a large scoop of dough into each muffin well. To about 3/4 full.
9. Makes 12 nice sized muffins.
10. Bake for about 18-20 minutes, until toothpick comes out clean.

Apple Muffins

Simple baking with kids!



Honeycrisp Apple Quesadillas with Bacon & Cheddar

Makes 2. Total time: 10 minutes

Ingredients:

- 1 Honeycrisp apple, core and thinly sliced

- 4 pieces of cooked bacon, crumbled
- 1/2 cup shredded cheddar cheese
- 4 flour tortillas

Instructions:

1. Bring a large skillet pan to medium heat.
2. Once the pan is hot, place the tortilla in the pan and layer on the bacon pieces, apples and cheddar cheese.
3. Top with the other tortilla and cook for about two minutes or until the bottom tortilla is golden brown.
4. Use a spatula to check often.
5. Flip the quesadilla being careful to keep ingredients sandwiched between the two tortillas.
6. Once the other tortilla is golden brown, your quesadilla is ready.

LINK:

<https://www.homeandplate.com/blog/2015/honeycrisp-apple-quesadillas-with-bacon-and-cheddar?for mat=amp>



Crockpot Applesauce

Ingredients:

- 4lbs apples –cored and sliced
- 1/2 cup of sugar
- 1/2 teaspoon of cinnamon

- 1 cup of water
- 1 tablespoon of lemon juice

Directions:

1. First, mix apples, cinnamon and sugar into the crockpot
2. Next, pour water and lemon juice over apples
3. Then, leave on high for 3 hours
4. Last, smash up your apples and enjoy

LINK: <http://teachitwithclass.blogspot.com/2011/10/crockpot-applesauce.html>



Cinnamon Applesauce Cookies

** To make 1 cup cake flour, measure out 1 cup all-purpose flour, remove 2 tablespoons and add 2 tablespoons cornstarch (whisk together to combine). This recipe makes approximately 15-20 cookies.

Prep Time: 20 mins

Cook Time: 12 mins

Total Time: 32 mins

Servings: 20 cookies

Calories: 152kcal

Ingredients



- 1/2 cup butter
- 1 cup brown sugar
- 1 egg
- 2 cups cake flour **
- 1 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 3/4 teaspoon cinnamon
- 1 teaspoon salt
- 1 cup thick applesauce (unsweetened or very lightly sweetened)
- HOMEMADE APPLESAUCE
- 4 medium apples (peeled, cored and chopped)
- 2 tablespoons water
- 1 teaspoon lemon juice
- 1 tablespoon sugar

Instructions

1. Pre-heat oven to 400° (200° celsius), line 2 cookie sheets with parchment paper.
2. HOMEMADE APPLESAUCE (makes approximately 2 cups) (500 grams)
3. In a medium pot add chopped apples, water and lemon juice, cover and cook on low for approximately 15-20 minutes or until apples are soft, add 1 tablespoon sugar mash with a potato masher and continue cooking on low for approximately 5 minutes or until thickened. Let cool. Refrigerate unused applesauce, use within a week.
4. Sift cake flour, baking powder, baking soda, cinnamon and salt into a large bowl.
5. In a medium bowl cream together butter and brown sugar add egg blend about 2 minutes, add sifted dry ingredients alternately with the applesauce, combine until just combined.
6. Drop batter by spoonful (about the size of a golf ball) on prepared cookie sheets, bake for approximately 10-12 minutes until lightly golden. Keep in cool dry place, best if let to sit for 1 day before eating. (If you can wait) Enjoy! Dust with powdered sugar if desired.

Cinnamon Apple Chips

Ingredients

- 1 large or two medium apples
- 1 tsp of cinnamon

Instructions

1. Preheat oven to 200 degrees and line baking sheets with parchment paper.
2. Lay apple slices in a single layer on lined baking sheets and sprinkle evenly with cinnamon.

3. Bake at 200 degrees for 2 hours.
4. Once you remove the slices from the oven loosen them from the parchment paper and they will crisp up even more

LINK:



<https://cookcraftlove.com/healthy-cinnamon-apple-chips-3/>

Slow Cooker Apple Butter (No Sugar Added)

Prep Time: 20 minutes

Cook Time: 6 hours

Total Time: 6 hours 20 minutes

Ingredients

- 5 lbs. apples assorted varieties, cored and sliced
- ¼ cup water
- 2 cinnamon sticks optional
- 1 teaspoon cinnamon
- ¼ teaspoon freshly grated nutmeg
- 1 teaspoon fresh lemon juice



Instructions

1. Add your sliced apples (you can keep the peels on) to your slow cooker with 1/4 cup water. Turn the slow cooker on to high heat and cook for four hours. Alternatively, set it to low heat and let it cook for a longer amount of time - about 6 to 8 hours. Stir the apples semi-frequently to prevent sticking to the bottom of the slow cooker - the water will help prevent sticking but you don't want them to burn at all. The apples will get very tender.
2. Turn off the heat and using a potato masher or wooden spoon, mash the apples into a thick, chunky applesauce. Let it cool slightly.
3. Next, we're going to blend the applesauce completely smooth so the apple butter will be super silky. If you have an immersion blender, that's an easy way to blend it up. I used my Vitamix, and most blenders would do the job. If your blender is on the smaller side, it may require multiple batches. You can also use a food processor, though that will require a couple batches. Make sure to leave an air hole while blending to let the steam escape - your applesauce will still be very hot. I left the apple butter blending in my Vitamix on medium speed for about 1 minute - yours may take longer to get as smooth as you want.
4. Pour the blended applesauce back into the slow cooker (add the cinnamon sticks now, if using) and cook uncovered for another 1-2 hours, or until you reach your desired darkness and thickness. Mine went for about 1 1/2 hours on high after blending.
5. When you've achieved your desired thickness, stir in the cinnamon, nutmeg, and lemon juice.

6. Store in sealed jars or containers in the refrigerator. Enjoy on toast, stirred into oatmeal or yogurt, or in these [apple butter rugelach!](#)

LINK: <https://www.bakerita.com/slow-cooker-apple-butter/>