

**North Carolina Apple Growers Association
Apple Recipe Contest
Monday, October 16, 2017**

First Place: Jackie Boegel, Raleigh

Baked Apple French Toast

4 cups day-old whole grain bread, cubed
5 large eggs
1 ½ cups milk
1 tsp. vanilla
1 ½ tsp. cinnamon, divided
1/8 tsp. ginger
1/8 tsp. nutmeg
¼ tsp. cloves
5 Tbsp. coconut palm sugar
2-3 apples, cored, peeled and sliced into wedges
2 Tbsp. butter
¼ cup brown sugar

Preheat oven to 375 degrees and grease a 9 x 9 baking pan.

Add bread cubes to the baking pan.

In a medium bowl whisk; eggs, milk, vanilla, ½ tsp. cinnamon, ginger, nutmeg, cloves and coconut palm sugar. Pour over the bread, pushing the bread down to soak up the liquid.

In a large skillet over medium-low heat, add the apples and butter. Sprinkle with 1 tsp. cinnamon, stir and cover to steam for about 3 minutes. Sprinkle with brown sugar. Continue cooking with cover off until tender and slightly caramelized (you don't want them to get mushy). Remove from heat to cool slightly. Spoon caramelized apples over the bread.

Bake on center rack for 20-30 minutes. Knife inserted in the middle should be dry. Remove from oven. Drizzle with maple syrup.

Second Place: Craig Partin, Garner

Caramel Apple Crumble Muffins

Muffins:

2 cups all-purpose flour
1/3 cup brown sugar
2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1 egg, beaten
1 cup milk

1/3 cup vegetable oil
2 cups diced apples, peeled

Filling:

1 8 oz. pkg. cream cheese, softened
1/4 cup sugar
1/4 cup caramel apple dip

Crumb Topping:

1/4 cup brown sugar
3 tablespoons all-purpose flour
2 tablespoons butter, softened

Directions:

1. Heat oven to 375 degrees. Line a 12 cup muffin pan with liners.
2. In a large bowl, stir together flour, brown sugar, baking powder, salt and cinnamon until well mixed. In a medium bowl, whisk together the egg, milk and oil. Stir the dry ingredients into the egg mixture until just moist. Fold in diced apples.
3. Fill each muffin cup about 3/4 full with batter. In a small bowl, beat together the filling ingredients until well blended. Drop a tablespoon of filling into each muffin cup.
4. In another small bowl, stir together the topping ingredients with fork until crumbly. Sprinkle topping over top of the mixture in each muffin cup.
5. Bake for 20 to 25 minutes or until inserted toothpick comes out clean. Let cool.

Third Place: Sarah Stallings, Raleigh

Apple Biscuit Muffins (with Apple Cider Glaze)

4 cups all-purpose flour
4 boiled egg yolks
2 Tbsp. baking powder
1/2 tsp. kosher salt
6 Tbsp. sugar
2 packets Alpine Spiced Apple Cider
1 stick plus 4 Tbsp. butter cold and cut into small pieces
1 1/3 cup half and half
4 Tbsp. apple cider
2 cups apples, finely chopped

Combine flour and apple cider packets. Then add egg yolks, baking powder, salt, and sugar into the mixture. Put the butter cut into pieces in the flour mixture. Using a pastry cutter or fork, blend the butter into the dry flour mixture until the butter is mixed in well.

Add into the bowl the half and half, apple cider and the full 2 cups of chopped apples. Mix well. Spray muffin tins with non-stick cooking spray and fill them with biscuit batter about 2/3's full. Bake at 350 degrees for 20-22 minutes. Drizzle the apple cider glaze on top and serve. Enjoy!

Apple Cider Glaze

1 cup powdered sugar

1 cup apple cider

½ tsp. cinnamon

Simmer the cider with the cinnamon in a sauce pan until it is about ¼ cup. Add ¼ cup cider to powdered sugar, 2 Tbsp. at a time. Whisk and drizzle over warm biscuit muffins.

Honorable Mention: Domino Ireland, Raleigh

Southern Style Apple Bruschetta on crostini with cream cheese

Serves 6 (2 per person)

2 cups NC Honeycrisp apples, diced to ½ to 1" pieces

1 lime, juiced

½ pint cherry tomatoes, diced fine

¼ cup green onions, diced

4 oz. can of mild hatch green chilies, diced

1 Tbsp. olive oil

1 Tbsp. dried basil

2 tsp. green pepper sauce

2 cloves garlic, minced

Salt and pepper to taste

6 oz. spreadable cream cheese

12 crostini's (baguette, pitas or toasted bread may be substituted)

Place apples in a large bowl and pour lime juice over then mix well. In a separate bowl, mix all other ingredients. Take this and fold into the apple pieces. Chill for at least 1 hour.

Serve on crostini's topped with cream cheese.