



HOLIDAY APPLE-TITE *recipes*



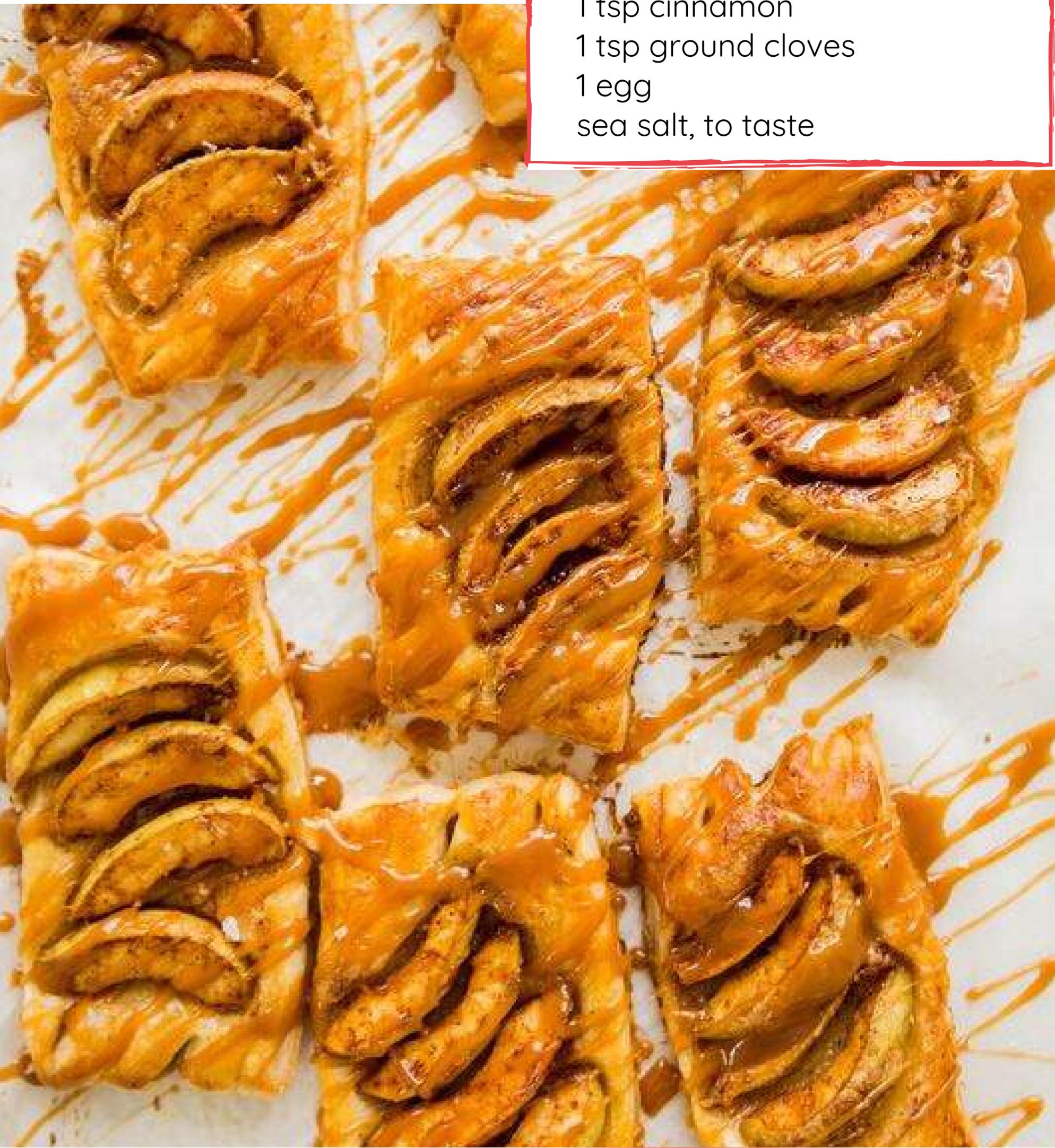


**THE HOLIDAYS
ARE HERE AND
WE'VE GATHERED
A DELICIOUS
COLLECTION OF
RECIPES
TO MAKE THE
MOST
OF THE SEASON!**

DIG IN!

SALTED CARAMEL APPLE PASTRY PUFFS

1 Bag Crunch Pak Sliced
Sweet Apples
1 package of Puff Pastry
1/2 cup sugar
1 tsp cinnamon
1 tsp ground cloves
1 egg
sea salt, to taste



1. Slice puff pastry into 12 rectangles per each sheet.
2. Coat Crunch Pak apple slices in sugar, cinnamon, and ground cloves.
3. Place 3-4 sliced coated apples in the center of the pastry.
4. Take a butter knife and slice/indent pastry around the apples and finish with egg wash.
5. Bake for 20 minutes or until golden and the apples are tender.
6. Finish with caramel drizzle and flaky sea salt.

APPLE CROSTINI

1 baguette
1 package of blue cheese
1 bag of Crunch Pak
Sliced Tart Apples
Sprigs of fresh thyme
Honey, for topping
Pecans, for topping



1. Slice and toast a baguette.
2. Spread each piece of bread with blue cheese and thyme.
3. Add Crunch Pak apple slices.
4. Top with honey drizzle, and pecans. Enjoy!

BAKED BRIE WITH CARAMELIZED APPLES

1 Bag of Crunch Pak Tart Apple Slices, diced
2 tbsp unsalted butter
2 tbsp Kahlua
1 tsp cinnamon
1 cup sugar
1 tsp nutmeg
Sprigs of rosemary
bread or crackers, for dipping



1. Preheat oven to 400 F.
2. In a medium sauté pan, add apples, butter, Kahlua, sugar, cinnamon, and nutmeg and let them simmer for 5 mins.
3. Bake brie for 5-10 mins or until the center is soft to the touch.
4. Top with apple mixture and rosemary.
5. Serve with apple slices, baguette or crackers.

SPICED APPLE CIDER

1 Bag of Crunch Pak Tart Apple Slices
4 cinnamon sticks
4-5 anise stars
1 gal of Apple Juice or cider



1. Combine apple juice, cinnamon sticks, apples and anise in a large pitcher.
2. Cover and let mixture merrry together for 1-2 hours.
3. Enjoy! Serve hot or cold.

BROWNEB BUTTER CARAMEL APPLE BLONDIES

BY @BROWNEB BUTTERBLONDIE



3½ cups Crunch Pak Organic Sliced Apples, diced
¼ cup brown sugar
2 tbsp maple syrup
2 tbsp heavy cream
3 tbsp unsalted butter, cubed
1 tsp cinnamon
1½ sticks browned butter, cooled to room temperature
2⅓ cups brown sugar
1½ cups all purpose flour
1¼ cups bread flour
2¼ tsp baking powder
½ tsp kosher salt
4 eggs, room temperature
2 tsp vanilla

For Cinnamon Sugar Topping:
¼ cup granulated or turbinado sugar
1 tsp cinnamon

1. In a medium saucepan over medium-high heat, melt the 1½ sticks of butter. Once the butter has melted it will begin to foam. Continue stirring often. After about 5-8 minutes, the butter will start to form golden brown specks at the bottom of the pan. Continue stirring. Once the butter gives off a nutty aroma, remove the butter from heat and pour into a heat safe bowl. Set aside to cool. About 30 minutes.
2. Preheat oven to 350 degrees. Spray a 9 x 13 inch baking pan with cooking spray and line bottom and sides with parchment paper. In a large saucepan, combine diced apples, brown sugar, maple syrup, heavy cream cinnamon and butter. Heat over medium-low heat and continue stirring until butter is melted. Stir apples over low heat for two more minutes. Remove from heat and set aside until ready to use.
3. In a medium bowl, whisk together all-purpose flour, bread flour, baking powder and salt.
4. In the bowl of a stand mixer fitted with the paddle attachment, cream cooled browned butter and brown sugar together on medium-high speed until light and fluffy. About 5 minutes.
5. Add eggs one at a time until fully incorporated. Add vanilla and stir on low speed to mix. Slowly add flour mixture, stopping to scrape down sides of the bowl as needed. Stop mixer when a few streaks of flour remain. Remove bowl from mixer and using a slotted spoon, transfer apples from the pan to the blondie batter. Do not include too much liquid from the apple mixture. Gently fold apples into the batter using a rubber spatula. Do not over mix.
6. Transfer the mixture to the prepared pan and level the top. Place pan on center rack of oven and bake for 30 minutes. If blondies are not done after 30 minutes, continue baking in 2-3 minute increments until edges are golden brown.
7. Stir together cinnamon and sugar in a small bowl. Sprinkle tops of blondies generously with cinnamon sugar mixture. Glaze if desired. For best results, cool blondies completely before cutting.

CARAMEL APPLE SCONES

BY @WONDERANDCHARM

2 ¾ cup pastry flour
1/3 cup sugar
¾ tsp salt
1 tbsp baking powder
1 tsp apple pie spice
1/2 cup cold butter, cubed
2/3 cup chopped Crunch Pak Sweet
Apple Slices
2 eggs
1 tsp vanilla extract
1/2 cup apple sauce, unsweetened
1/4 cup walnuts, chopped
1 tbsp buttermilk
caramel sauce



1. In a large bowl whisk together flour, sugar, salt, baking powder, and apple pie spice.
2. Add cubed butter and work together using a pastry cutter. Be sure not to overmix. It should be crumbly.
3. With a rubber spatula stir in the apples and walnuts. Set aside.
4. In a separate bowl whisk together eggs, vanilla, and applesauce.
5. Add the mixture to the dry ingredients. Stir until combined.
6. Place the dough into a large circle about 1" thick. Cut the dough into wedges and place them onto a baking sheet. Place the scones in the freezer for 30 minutes uncovered.
7. Preheat oven to 425°F. In a small bowl mix together buttermilk and a splash of vanilla extract. Remove the dough from the freezer and with a small pastry brush, brush the tops of the scones with the buttermilk mixture. Bake for 18- 22 minutes until golden.
8. Allow to cool for a few minutes. Drizzle the scones with a generous amount of caramel sauce. Serve warm and enjoy!

APPLE CRANBERRY BUNDT CAKE

BY @SHUGARYSWEETS



For the Cake:

1 cup butter, softened
1 cup sugar
1/4 cup applesauce
1/4 cup sour cream
2 eggs
1 teaspoon vanilla extract
1 teaspoon rum extract
3 cups flour
1 tablespoon cinnamon
1 1/2 teaspoons nutmeg
1/2 teaspoon ginger
1/2 teaspoon ground cloves
1 teaspoon baking soda
1/2 teaspoon salt
3 cups shredded Crunch Pak peeled apples
1 1/2 cup halved fresh cranberries
1/2 cup finely chopped pecans

For the Topping:

1/2 cup sugar, divided
1/4 cup water
1/2 cup fresh cranberries
1 cup powdered sugar
5 teaspoons apple juice
mint leaves, optional

1. Preheat oven to 350 degrees.
2. Spray a 12 cup bundt pan with nonstick baking spray that has flour in it as well. Beat the butter and sugar until light and fluffy. Add the applesauce, sour cream, eggs, and extracts and beat again.
3. Stir together the flour, cinnamon, nutmeg, ginger, cloves, baking soda, and salt. Slowly add to the butter mixture beating until everything is mixed in.
4. Stir in the shredded apples, cranberries, and pecans by hand. Spoon into the prepared pan. Bake for 55-65 minutes, or until a knife inserted in the center comes out mostly clean. Do not over bake.
5. Remove from the oven and cool in the pan for 10-15 minutes. Place a plate over the top and flip the cake out. Let cool completely.
6. Bring 1/4 cup sugar and water to a boil in a small saucepan. Remove and let cool. Add the cranberries and stir to coat. Let them sit for an hour or more, and then roll the berries in the remaining sugar. Place on a plate to dry.
7. Whisk together the powdered sugar and juice. Spoon over the top of the cake letting it drip down the sides. Top with the sugared cranberries. Garnish with mint leaves right before serving. Cut into 12 slices.

CRUNCH PAK®



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YOU!**

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