

Marie-Hélène's Apple Cake

3/4 C all-purpose flour
3/4 tsp. baking powder
Pinch of salt
4 large apples (use different kinds if you can)
2 large eggs
3/4 C sugar
3 T dark rum
1/2 tsp. pure vanilla extract
1 stick unsalted butter, melted and cooled

Center rack in the oven and preheat the oven to 350°F.

Generously butter an 8-inch springform pan and put it on a baking sheet lined with a silicone baking mat or parchment paper.

Whisk flour, baking powder, and salt together in small bowl.

Peel apples, cut them in half and remove cores. Cut the apples into 1- to 2-inch chunks.

In a medium bowl, beat eggs with a whisk until foamy. Pour in sugar and whisk for a minute to blend. Whisk in rum and vanilla. Whisk in half the flour and add half the melted butter, followed by the rest of the flour and the remaining butter, mixing gently after each addition so that you have a smooth, rather thick batter. Use a rubber spatula to fold in the apples, turning fruit so it's coated with batter. Scrape mix into the pan and spread with the spatula so that it's evenish.

Bake for 50-60 minutes, or until the top of the cake is golden brown and a knife inserted deep into the center comes out clean; the cake may pull away from the sides of the pan. Transfer to a cooling rack and let rest for 5 minutes.

Run a blunt knife around edges of cake and remove the sides of the springform pan. Allow cake to cool until it is at room temperature. Carefully remove the bottom of the pan and turn the cake over onto a serving dish.

Served warm or room temperature, with or without a little softly whipped, barely sweetened heavy cream or spoonful of ice cream.

www.epicurios.com

Apple Crostata with Caramel Sauce

Filling and Topping

1/2 C sugar
3 T all-purpose flour
4 C chopped peeled apples
(4 medium)
1 T sugar
1/2 tsp. ground cinnamon
1 C caramel topping
(see recipe below)

Crust

1 C all-purpose flour
1/2 tsp. salt
1/3 C cold shortening
1 T cold butter
1 tsp. vegetable oil
3-4 T buttermilk

Heat oven to 400°F. In medium bowl, mix 1 C flour and the salt. Cut in shortening and butter, using pastry blender, until particles are size of small peas. Sprinkle oil and buttermilk, (1 tablespoon at a time) sprinkle over flour mixture, tossing with fork until all flour is moistened and dough almost cleans side of bowl.

Gather dough into a ball; shape into flattened 5-inch round on lightly floured ungreased large cookie sheet. With floured rolling pin, roll pastry into 12-inch round.

In large bowl, mix 1/2 C sugar and 3 tablespoons flour. Stir in apples until coated. Mound apple mixture on center of dough round to within 2 inches of edge. Fold edge of dough over apple mixture; crimp edge of dough slightly. In small

bowl, mix one tablespoon sugar and the cinnamon; sprinkle over apples and dough.

Bake 42-47 minutes or until crust is golden brown and apples are fork tender. (If apples begin to brown too quickly, cover loosely with aluminum foil. Cut into wedges. Serve warm drizzled with caramel topping.

www.bettycrocker.com

Salted Caramel Sauce

7 T coconut sugar
7 T cold water
4 oz. coconut milk
1/4 tsp. vanilla extract
pinch of salt

Place coconut sugar and water in a pan of medium heat. Stir gently until sugar has dissolved and let it bubble for 2-3 minutes.

Pour in coconut milk and keep stirring until it has fully combined. Turn down the heat and allow sauce to simmer for 10-15 minutes until it has thickened.

Remove from heat and add vanilla and salt and stir well. Pour sauce in to a bowl or jar and allow to cool. Mixture may thicken a little more once it cools.

Store in a sealed jar or container in fridge for up to 2 weeks.

www.myfussyeater.com

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Thirteenth Harvest: 8/25/15 & 8/28/15

Waldorf Salad (California Pizza Kitchen Copycat)

Dressing: 2/3 to 1 C olive oil (depending on desired tartness)

1/2 C balsamic vinegar

2 T Dijon mustard

1 clove garlic, minced

1/2 tsp. granulated sugar

1/2 tsp. fresh ground black pepper

1/4 tsp. salt

Salad: 3 C chopped chicken, chilled

1 C diced apple

2/3 C seedless red grapes, quartered

1/2 C diced celery

6 to 7 C mixed salad greens

1/3 C glazed walnuts

1/4 C crumbled Gorgonzola cheese

Make the dressing: Whisk oil and vinegar together. Add remaining ingredients, and whisk until combined. Cover, and refrigerate until ready to use.

Make the salad: Gently toss chicken, grapes, apple, celery, and walnuts together. Toss in salad greens and dressing (or if you prefer, you can serve the chicken salad mixture over the greens and then drizzle the dressing over the top). Sprinkle with Gorgonzola, and serve.

www.ihearteating.com

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Seventeenth Harvest: 9/23/14 & 9/26/14

Apple 'n' Pepper Saute

Serves 6

- 3 medium sweet peppers, julienned
- 1 small red onion, sliced and separated into rings
- 1 medium apple, sliced
- 2 tablespoons olive oil
- 1 tablespoon reduced-sodium soy sauce
- 2 garlic cloves, minced
- 1/4 teaspoon dried rosemary, crushed
- 1/4 teaspoon dried basil

Saute the peppers, onion and apple in oil in a large skillet until crisp-tender. Stir in the soy sauce, garlic, rosemary and basil. Cook and stir until heated through.

www.tasteofhome.com

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Seventeenth Harvest: 9/23/14 & 9/26/14

Autumn Apple Tart

Serves 6

- 1-1/4 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 tablespoon sugar
- 1/2 cup cold butter
- 1 egg, beaten
- 2 tablespoons milk
- 4-6 medium tart apples, peeled and cut into 1/4-inch slices

In a medium bowl, combine the flour, baking powder, salt and sugar. Cut in butter until mixture resembles fine crumbs. Combine egg and milk; gradually add to flour mixture, tossing with a fork until dough forms a ball.

With lightly floured hands, press dough onto the bottom and up the sides of a 12-in. fluted tart pan with removable bottom. Arrange apple slices in a circular pattern over dough, starting at the outer edge and overlapping slices.

For topping,* combine the sugar, flour and spices in a small bowl. Cut in butter until crumbly. Sprinkle over apples. Bake at 325°F for 50-60 minutes or until apples are tender. Serve warm or cold.

*TOPPING:

- 1/3 cup sugar
- 4-1/2 teaspoons all-purpose flour
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 2 tablespoons cold butter

TIP: Double the topping for caramelized crunch. Thinly slice apples and add lemon juice for tartness.

<http://allrecipes.com>

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Twelfth Harvest: 8/19/14 & 8/22/14

Apple Galettes *Makes 8 small galettes or 1 large*

Crust:

2-1/2 cups whole wheat flour
1/2 teaspoon salt
2/3 cup plus 1 T sugar
1 teaspoon cinnamon
3/4 cup plus 2 T butter

Filling:

2 medium sized apples
2 T brown sugar plus more
for sprinkling
1 teaspoon cinnamon

Galette: Combine flour, salt, sugar and cinnamon in a medium-sized bowl, then work in the cold butter until a dough forms. Cover and set aside.

Preheat oven to 350°F. Wash and core apples. Cut into small cubes or thin slices. Toss with sugar and cinnamon.

Knead dough once again and divide into eight equal parts. Roll out each part on a lightly floured surface with a rolling pin into a freestyle circle, 5.9" in diameter.

Divide apples equally onto crusts, with 1" distance to edge. Fold in edges, partly covering apple filling. Sprinkle with brown sugar (will caramelize during baking time).

Grease or line a baking sheet with parchment paper and arrange galettes, about 1-2" apart from each other.

Loosely cover with aluminum foil and bake for 20 minutes. Remove foil and continue baking for an additional 20-30 minutes until crust is slightly browned and apples are soft. Remove from oven.

Let cool for 10 minutes and serve immediately with honey whipped cream or at room temperature. Enjoy!

Honey Whipped Cream: 3/4 cup (6 oz.) whipping cream
1 T liquid honey

Start whipping the cream and slowly drizzle in the honey while beating until cream is thick and a knife cut stays visible. Serve immediately.

<http://aspoonfulofphotography.blogspot.com>

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Eleventh Harvest: 8/25/98 & 8/28/98

Apple Chutney

2-1/2 cups (or more) diced tart apples
1 cup cider vinegar
1/2 lemon, chopped
3/4 cup raisins
3/4 cup brown sugar
1/3 cup minced ginger
1 or 2 cloves garlic, chopped
1/2 teaspoon salt
dash (or more) cayenne

Combine all ingredients and simmer until fruit is soft, about 1/2 hour if the apples are crisp. Makes 2-1/3 cups.

Recipe source: The "New Laurel's Kitchen"

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Thirteenth Harvest: 8/30/11 & 9/2/11

Autumn Apple Tart *Serves 6*

- 1-1/4 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 tablespoon sugar
- 1/2 cup cold butter
- 1 egg, beaten
- 2 tablespoons milk
- 4-6 medium tart apples, peeled and cut into 1/4-inch slices

In a medium bowl, combine the flour, baking powder, salt and sugar. Cut in butter until mixture resembles fine crumbs. Combine egg and milk; gradually add to flour mixture, tossing with a fork until dough forms a ball.

With lightly floured hands, press dough onto the bottom and up the sides of a 12-in. fluted tart pan with removable bottom. Arrange apple slices in a circular pattern over dough, starting at the outer edge and overlapping slices.

For topping, combine the sugar, flour and spices in a small bowl. Cut in butter until crumbly. Sprinkle over apples. Bake at 325 degrees F for 50-60 minutes or until apples are tender. Serve warm or cold..

***TOPPING:**

- 1/3 cup sugar
- 4-1/2 teaspoons all-purpose flour
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 2 tablespoons cold butter

TIP: Double the topping for caramelized crunch. Thinly slice apples and add lemon juice for tartness.

Source: Allrecipes

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Nineteenth Harvest: 10/11/11 & 10/14/11

Winter Fruit Salad with Lemon Poppyseed Dressing

- 1/2 cup white sugar
- 1/2 cup lemon juice
- 2 teaspoons diced onion
- 1 teaspoon Dijon-style prepared mustard
- 1/2 teaspoon salt
- 2/3 cup vegetable oil
- 1 tablespoon poppy seeds
- 1 head romaine lettuce, torn into bite-size pieces
- 4 ounces shredded Swiss cheese
- 1 cup cashews
- 1/4 cup dried cranberries
- 1 apple, peeled, cored and diced
- 1 pear, peeled, cored and diced

In a blender or food processor, combine sugar, lemon juice, onion, mustard and salt. Process until well blended. With machine still running add oil in a slow steady stream until mixture is thick and smooth. Add poppy seeds and process just a few seconds more to mix.

In a large serving bowl combine the romaine lettuce, shredded Swiss cheese, cashews, dried cranberries, cubed apple and cubed pear. Toss to mix then pour dressing over salad just before serving and toss to coat.

Lindsey's at the Summit / Jeffrey Heicksen

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Thirteenth Harvest: 8/28/12 & 8/31/12

2011 Apple Pie Contest Winning Recipe

*Of the 17 beautiful pies entered in last year's Annual Apple Pie Contest at the Harvest Festival, **Louise Drummond's** entry emerged the winner. She's generously given us permission to share her recipe.*

Piecrust:

2 cups pastry flour plus extra to dust rolling surface
1 cup butter
Water to moisten, iced

Filling:

7 large apples
1 cup sugar
1 teaspoon cinnamon
1/2 teaspoon ground nutmeg
1/4 cup flour
1 teaspoon vanilla
Juice of 1 lemon

Piecrust: Cut butter into flour, mix in enough very cold water for dough to pull together in a ball. Flatten dough on floured surface, fold floured dough together several times. Chill.

Filling: Peel, core and slice apples. Mix together dry ingredients, then mix with apples. Add vanilla and lemon juice.

Roll out lower pie crust. Fill with apple mixture. Roll out upper crust and top pie. Trim, seal, and shape edge. Cut vent holes. Sprinkle with one tablespoon each of walnut pieces and sugar.

Bake for about one hour at 350°, until nicely browned.

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Fourteenth Harvest: 9/4/12 & 9/7/12

Tipsy Apple Betty

4 cups sliced apples (thinly)
1/4 cup orange juice
3 tablespoons amaretto liqueur (optional)
3/4 cup all-purpose flour
1 cup white sugar
1/2 tsp ground cinnamon
1/4 tsp ground nutmeg
1 pinch salt
1/2 cup butter

Preheat oven to 375°. Lightly grease a 9-inch pie plate.
Mound sliced apples in the pie plate. Sprinkle with orange juice and Amaretto (if using).

In a medium bowl, mix the flour, sugar, cinnamon, nutmeg, and salt. Cut in butter until the mixture resembles coarse crumbs. Scatter over the apples.

Bake in oven for 45 minutes until apples are tender and topping is crisp. Serve warm with ice cream.

www.yumly.com

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Eighteenth Harvest: 10/2/12 & 10/5/12

Apple and Cheddar Scones *Makes 6 scones*

2 firm tart apples (1 pound)
1-1/2 cups all-purpose flour
1/4 cup sugar plus 1-1/2 tablespoons for sprinkling
1/2 tablespoon baking powder
1/2 teaspoon salt plus additional for egg wash
6 tablespoons unsalted butter, chilled and cut into 1/2-inch cubes plus additional for baking sheet if not lining it with parchment
1/2 cup sharp cheddar, shredded (white is recommended)
1/4 cup heavy cream
2 large eggs

Position a rack at the center of oven and preheat oven to 375 °F. Line baking sheet with parchment paper.

Peel and core apples, then cut them into one-sixteenths. (chunks, not slivers.) Place in a single layer on a baking sheet lined with parchment paper and bake until they take on a little color and feel dry to the touch, about 20 minutes. They will be about half-baked. Let them cool completely. Leave oven on.

Sift or whisk flour, sugar, baking powder and salt together. Set aside. Place butter in the bowl of an electric mixer with a paddle attachment*, along with cooled apple chunks, cheese, cream and one egg. Sprinkle flour mixture over the top and

mix on low speed until the dough just comes together. Do not overmix.

*No mixer? Rub the cold butter into the flour mixture with fingertips or pastry blender, hand-chop apples coarsely and mix the rest together with a wooden spoon until combined. Again, don't overmix.

Generously flour your counter top and place scone dough on top of it. Sprinkle with flour. Use a rolling pin to gently roll (or use your hands to pat) the dough into a 1-1/4-inch thick, 6-inch circle. Cut circle into 6 wedges. Transfer to a baking sheet that has either been buttered or lined with a fresh sheet of parchment paper. Leave at least 2 inches between each scone.

Beat remaining egg in a small bowl with a pinch of salt. Brush scones with egg wash and sprinkle with remaining tablespoon of sugar. Bake until firm and golden, about 30 minutes. With a spatula, remove to a wire rack to cool for 10 minutes.

Note: Scones are best the day they are baked. They can be made ahead of time and stored unbaked in the freezer. Simply brush frozen scones with the egg wash and sprinkle with sugar, and bake for just a couple extra minutes.

www.smittenkitchen.com
Adapted from The Perfect Finish

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Twentieth Harvest: 10/16/12 & 10/19/12

Apple Pie Bake-off 2012 Winner

Crust:

2 cups flour
1/2 pound butter, salted
1/4 cup ice water

Filling:

11 apples, mixed varieties
2/3 cup sugar (turbinado,
mixed fine)
1 tablespoon lemon juice
1/2 teaspoon lemon zest
pinch salt
2 tablespoons flour
1 teaspoon cinnamon
dash nutmeg
1 teaspoon vanilla
1 teaspoon sugar for sprinkling
1 egg
1 tablespoon butter for crumbling

Well chilled butter pressed by hand with flour, then add ice water in divided portions until you can fold and gently form into a disc. Chill one half hour. Roll into rectangle then

fold into thirds, turn, repeat 2 more times. Form 2 discs, then wrap and chill overnight sealed in plastic.

Roll out the discs from fridge between 2 pieces of parchment paper. Preheat oven to 500° and place a baking sheet on bottom shelf of oven on top of baking stone. Cut and peel apples on peeler and quarter. Pour lemon juice and zest over. Add vanilla and mix. In a separate bowl, mix together the flour, salt, cinnamon, nutmeg and sugar, then pour over apples.

Mix egg and add a splash of water. Wash a very thin layer over the inside bottom of the pie crust. Pour in apple mixture with juices and mound a bit in the middle. Cut and crumble the butter and place pieces around over the apples.

Make lattice top. Also top with yolk mixture and finally sprinkle with remaining sugar.

Place on bottom rack of oven on baking sheet. Turn heat down to 425°. Bake for 25 minutes until crust is nicely browned. Turn oven down to 375° and continue baking for another 35 minutes. Remove from oven and cool on a wire rack for several hours.

Kaenan Hardy, age 7, won the apple pie contest over 17 other entries, including his mom's (she finished 4th)!

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Thirteenth Harvest: 8/27/13 & 8/30/13

Heirloom Apple Salad

- 1/4 teaspoon fine grain sea salt
- 12 rosemary leaves, minced (spiky needles)
- 1 medium garlic clove, peeled
- 1 teaspoon sugar
- 1/2 cup crème fraîche (or sour cream)
- 2-1/2 teaspoons white wine vinegar
- freshly ground black pepper
- 3 large celery stalks, sliced see-through thin (reserve any celery leaves)
- 2 crisp, flavorful heirloom apples, cut into sixths, and then thinly sliced
- 4 handfuls arugula, baby gems, or baby romaine
- 1/3 cup toasted hazelnuts, walnuts, almonds, or pine nuts

Make the dressing first. Crush the sea salt, rosemary, garlic, and sugar into a paste with a mortar and pestle

Serves 4-6

(or smash it all together with a knife). Work in the crème fraîche and vinegar, taste and adjust with a bit of pepper and more salt if needed.

When you're ready to serve, combine the celery, apples, salad greens, and most of the nuts with a few half of the dressing. Toss well, adding more dressing until it is to your liking. Finish with the remaining nuts, and any torn celery leaves.

Note: If you're not going to use the apples immediately keep them in a bowl of water spiked with a bit of lemon juice (or the white wine vinegar you're using for the dressing). Drain and pat dry before using.

101cookbooks.com

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Fourteenth Harvest: 9/3/13 & 9/6/13

Apple Zucchini Crostini

Makes 3 dozen

5-7 slices whole grain bread, very thinly sliced
3 ounces goat cheese or chevre, crumbled
tiny splash of milk or cream
splash of extra virgin olive oil
two big pinches of salt
1/4 cup apple, cut into 1/4 inch dice
3/4 cup zucchini, cut into 1/4-inch dice
1-1/2 teaspoons lemon juice, freshly squeezed
a bit of freshly ground black pepper

Preheat oven to 350°. Cut bread into bite-sized pieces, brush with olive oil and sprinkle with a bit of salt. Arrange in a single layer on a baking sheet and bake until golden, about 14 minutes, flipping once. Remove and let cool.

Whisk the goat cheese in a small bowl with enough milk to make it fluffy, light, and easily dollop-able. Spoon

into a piping bag, or a small plastic bag with a bit of the corner cut off, and set aside in a cool place.

Zucchini-apple prep: Heat a bit of olive oil in a skillet over medium-high. Stir in salt and apples. Saute for about 15 seconds and then stir in the zucchini. Cook for another 15-20 seconds. You only want to heat and soften things up, not turn everything to mush. Quickly remove from the heat and stir in the lemon juice and a tiny drizzle of extra virgin olive oil. Toss and taste, add more salt if needed. Transfer zucchini mixture to a large plate to cool a bit.

Assemble: Take one piece of the toasted bread and spoon a small amount of the zucchini mixture on top of it. Squeeze a little bit of the goat cheese on top of that and a few flecks of black pepper. Repeat and arrange on your favorite serving platter.

101cookbooks.com

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Nineteenth Harvest: 10/8/13 & 10/11/13

Apple Pie Bake-off 2013 Winner

Rebecca Bogdan won the apple pie contest over 17 other entries. Rebecca is also a docent for the UCSC Farm & Garden. Thank you for sharing!

Filling:

7-8 baking apples (try JonaGold
and Honey Crisp) cored, peeled and sliced
3/4 to 1 cup sugar
1-2 teaspoons cinnamon
1-1/2 tablespoons flour
1/2 teaspoon salt
Juice of one lemon

Crust:

2-1/2 cups pastry flour
1 tablespoon sugar
1 teaspoon salt
1 stick butter (frozen)
Approx. 1/2 cup ice water

Crust: Preheat oven to 425°F. Grate the frozen butter into the mixed dry ingredients with a regular sized grater and mix together. Add the ice water a tablespoon at a time until the dough holds together without being too moist. Without handling it too much, form into two balls and refrigerate while preparing the apples.

Filling: Coat the apples well with the rest of the ingredients and let rest while rolling out pie crust and place into 9 inch pie pan

Fill with apples and put on top crust that has been vented to let steam escape. Crimp the edge to make a seal

Brush the top of the crust with a little milk and sprinkle with sugar.

Bake at 425° for 10-15 minutes and reduce heat to 350° and bake approximately 40-50 minutes until crust is browned and pie is bubbling. Cool and enjoy!