

Apple Fritters

The Recipe Box
(Apples for Breakfast)

3 c. flour
1/2 t. salt
2 t. baking powder
1/2 c. sugar
1 egg
1 c. milk

1/4 c. margarine, melted
1/4 c. orange juice
1 t. vanilla
2 c. Granny Smith apple, diced
vegetable oil
powdered sugar

Stir together flour, salt, baking powder, and sugar in large bowl. In medium bowl, combine egg, milk, and margarine. Stir in orange juice, vanilla, and apple. Add to flour mixture and stir until dry ingredients are moistened. In stockpot, heat oil (depth of 2") to 350°. Drop batter by spoonfuls into hot oil. Fry fritters 1-2 minutes on each side or until golden. Drain on paper towel and cool slightly. Generously sprinkle with powdered sugar.

Apple Flapjack

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2 T. margarine
3 apples, sliced
1/8 c. sugar
1/2 t. cinnamon
1/2 c. flour

2 eggs, beaten
1/2 c. + 1 T. milk
1/4 c. margarine, melted
1/4 c. sugar
1 t. cinnamon

In large skillet, melt 2 T. margarine and sauté apples. Combine 1/8 c. sugar and 1/2 t. cinnamon. Sprinkle over apples. Once apples are soft, spread evenly over bottom of 2-qt. baking dish. In separate bowl, mix together flour, eggs, and milk. Pour over apples and bake at 500° for 10 minutes. When apple mixture is done, remove from oven. Pour 1/4 c. margarine over flapjack and sprinkle with combined 1/4 c. sugar and 1 t. cinnamon. Bake for 5 more minutes. Serve hot with maple syrup.

Apple Swirls

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1 T. butter, melted
3 c. apples, diced
1/2 c. water
1 1/2 T. lemon juice
1/4 c. sugar
1 1/2 t. cornstarch
1/2 t. cinnamon
1/8 t. nutmeg
dash of ground cloves

3 c. biscuit mix
3/4 c. milk
2 T. butter, melted
1/4 c. sugar
1/2 t. cinnamon
2 c. powdered sugar
2 T. butter, melted
2 T. milk
1 t. vanilla

Pour 1 T. butter into small baking dish. Add apple, water, and lemon juice and toss gently. Combine 1/4 c. sugar, cornstarch, 1/2 t. cinnamon, nutmeg, and cloves; sprinkle over apple. Toss gently. Bake at 400° for 25 minutes or until apple is tender, stirring twice. Cool. In bowl, combine biscuit mix and 3/4 c. milk. Turn onto floured surface; knead 8-10 times. Roll into a 12"x10" rectangle. Spread with 2 T. butter. Sprinkle 1/4 c. sugar and 1/2 t. cinnamon over butter. Spread apple filling over dough. Roll up jellyroll fashion. Cut into 12 slices; place in greased 9"x13" baking dish. Bake at 450° for 10-12 minutes. Beat together powdered sugar, 2 T. butter, 2 T. milk, and vanilla. Spread over rolls. Serve warm.

Apple Pancakes with Cinnamon Syrup

The Recipe Box
(Apples for Breakfast)

Apple Pancakes

1 1/4 c. flour
1 1/4 t. baking powder
1/2 t. cinnamon
dash of nutmeg
1 c. apple, shredded
1 c. milk
1/4 c. margarine, melted
1 egg, lightly beaten
1 T. brown sugar

Cinnamon Syrup

1 c. water
1 c. brown sugar
1 t. cinnamon
3" cinnamon stick

In small bowl, mix together flour, baking powder, cinnamon, and nutmeg. In large bowl, combine apple, milk, margarine, egg, and brown sugar. Stir well. Add flour mixture and stir until just combined. Scoop 1/4 c. of batter onto griddle. Cook over medium heat, flipping as necessary, until both sides are golden brown. Serve with cinnamon syrup.

Cinnamon Syrup

Combine water, brown sugar, and cinnamon in saucepan. Bring to a boil. Reduce heat and add cinnamon stick. Simmer for 10 minutes. Remove cinnamon stick before serving.