



P.A.C SCHOOL FUNDRAISER

BC Farm Fresh Apples

10 pound boxes (~16-24 apples)

Honey Crisp \$29.50/box

Ambrosia \$23.95/box

Pickup at school on
Wednesday Oct 21st at 3pm

[ORDER HERE](#)

Deadline October 6th



YUMMY RECIPE IDEAS
FOR ALL THESE APPLES!



Easy
Peasy
Recipe

STEWED APPLES

FROM VANILLA AND BEAN

INGREDIENTS

4 C diced, peeled apples
2 Tsp lemon juice
1/3 C (plus 2 Tbs for later) apple
cider (NOT VINEGAR), or substitute
with apple juice or water
1 ½ Tsp vanilla extract
2 Tbs maple syrup, or more if you
like it sweeter
1 Tbs brown sugar
3/4 Tsp ground cinnamon
1/8 Tsp ground nutmeg
1/8 Tsp fine sea salt
3 Tsp corn starch
OPTIONAL ADD INS
2 Tbs salted butter
1/2 C toasted and chopped nuts
1/2 C your favourite dried fruit
chopped

Enjoy on its own, or on top of granola, oatmeal, pancakes etc.

INSTRUCTIONS

Medium sauce pan – add all the ingredients except the extra 2 Tbs
cider and corn starch. (Lid on and simmer. You decide how tender
you like them! 10 mins for firmer apples and longer if you prefer
them softer.

In a small bowl make a slurry by whisking the remaining cider and
the cornstarch.

Once the apples are cooked to your liking, pour the slurry and mix
to thicken the stewed apples.

Note – it will thicken as it cools! If you like it a bit looser, just add
more cider/juice/water.

Adjust the flavour now ! Feel free to add more cinnamon, sugar or
lemon. 😊

TO STORE

Keep in a closed container in fridge for max 3 days or freeze for
longer storage.



APPLE COBBLER

FROM SALLY'S BAKING ADDICTION

INGREDIENTS FOR THE APPLES

2 Tbs butter
8 C peeled, sliced apples (1/4" slices)
3 Tbs brown sugar
1 Tbs lemon juice
1 Tbs flour
1 1/2 Tsp ground cinnamon
1/4 Tsp ground allspice
1/4 Tsp ground nutmeg

INGREDIENTS FOR THE TOPPING

6 Tbs butter, melted
1 C granulated sugar
1 C buttermilk
2 Tsp vanilla extract
1 3/4 C flour
2 Tsp baking powder
1/2 Tsp salt (skip if you used salted butter)

INSTRUCTIONS

Preheat oven 350. Grease 9x13 baking pan

Pre-Cook Apples:

Melt 2 Tbs butter in medium pan on medium heat. Add apples, brown sugar, lemon juice, flour and spices, Cook, stirring 5 mins or until apples are coated and begin to soften. Transfer to greased baking pan.

Make the Topping:

In medium bowl whisk sugar and melted butter. Add remaining ingredients and whisk until mostly smooth - some lumps are Ok. Pour and spread over the apples. Use a butterknife to gently swirl the topping as best you can.

Bake on center rack for 45-55 mins or until golden and bubbling around edges. Check it at the halfway mark If browning too quickly, cover loosely with aluminum foil.

Remove from oven and cool for 5 mins before serving



More
challenging
Recipe

TARTE TATIN

BY DAVID LEBOVITZ

INGREDIENTS

DOUGH

2 C flour plus more for dusting
1 Tsp kosher (or sea) salt
1 Tsp baking powder
6 Oz (170g) cold unsalted butter, cubed
1/2 C ice water

APPLES

3 Lbs apples peeled, cored, quartered
1/4 C sugar
1 Tsp ground cinnamon
1/2 Tsp kosher (or sea) salt

CARAMEL

*exercise caution when making caramel
as melted sugar can cause severe burns
3/4 C sugar
4 Tbs cold unsalted butter, cubed
1 Tsp vanilla extract
1/2 Tsp kosher (or sea) salt

1. Make the dough: In a large bowl, stir flour, salt and baking powder. Add butter, using fingers to pinch into flour until pea sized crumbles form. Using your hand, knead in the water until a shaggy dough forms. Transfer to clean work surface.

Using a bench scraper or chefs knife, cut dough in half. Stack the halves and press down with hands to flatten to round disk. Repeat the cut and press process dusting with flour as needed to prevent sticking, for a total of 8 times. Cover in plastic wrap and refrigerate for an hour.

2. Cook the apples: Preheat oven 400F. Line sheet pan with parchment paper.

3. On prepared sheet pan, toss apples with sugar, cinnamon and salt to coat. Arrange apples cut side down. Roast for 25-30mins until tender. Let cool on the pan.

4. Make the caramel: 10" oven proof skillet, heat sugar over medium high heat. Cook stirring often (careful please!) until amber in colour (4-6 mins only) Working quickly, remove from heat and stir in the butter, followed by vanilla and salt. Arrange your apples in concentric circles (cut side up) over the caramel in the skillet.

5. Transfer the chilled dough to a lightly dusted surface. Roll into 12" circle, dusting as needed. Drape over the apples, tucking edges into the pan.

6. Bake for 35-40mins until golden brown and bubbling. Let cool for 10mins.

7. Serve the tarte tatin: Place a large plate directly on top of pan and use a towel or mitts to flip the pan onto your plate. Carefully remove the pan to reveal the tarte tatin! Slice and serve with vanilla ice cream. Enjoy! This one is a show stopper and Oh so good.