

MICHIGAN APPLE RECIPES



APPLE SALAD BUNDLES

Apple Salad Bundles

- 2 medium unpeeled cored Michigan Gala apples, chopped
- ¾ cup (3 ounces) shredded aged provolone cheese
- 1/3 cup cooked drained crumbled bacon
- 1/3 cup toasted chopped almonds
- 3 tbsp. diced green onions
- ¼ tsp. ground black pepper
- ½ cup reduced fat mayonnaise
- 16 medium to large leaves Boston lettuce
- 2 cups reduced calorie Caesar dressing

Combine all ingredients except lettuce leaves and Caesar dressing. Refrigerate until ready to use.

For each serving, place ¼ cup apple mixture on each of 2 lettuce leaves. Fold sides inward, then fold top and bottom of lettuce over filling. Secure each with a wooden pick*. Serve with ¼ cup Caesar dressing for dipping.

Makes 8 servings (2 “bundles” each).

*NOTE: Use 7-inch pieces of chives to secure Bundles for a unique look. Blanch chives in boiling water 10 seconds. Drain, then immerse in ice water. Drain and pat dry. Tie one chive around each bundle; trim ends.

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CHOCOLATE APPLE CRÈME MINI TRIFLES

Chocolate Apple Crème Mini Trifles

- 1 ¼ cups firmly packed brown sugar, divided
- 2 tbsp. cornstarch
- 2 cups pomegranate juice
- 1 half sheet pan prepared chocolate cake
- 4 cups unpeeled cored diced Michigan Jonathan or Ida Red apples
- ½ tsp. ground cinnamon
- 1 ½ cups prepared whipped topping
- ¾ cup sour cream
- 3 tbsp. powdered sugar

Combine 1 cup of the brown sugar and cornstarch in saucepan. Gradually stir in pomegranate juice. Bring to a boil on medium heat, stirring frequently. Simmer 2 minutes or until clear and slightly thickened, stirring occasionally.

Cool completely.

Cut chocolate cake into ½-inch cubes. Set aside.

Combine apples, remaining ¼ cup brown sugar and cinnamon; mix well.

Combine whipped topping, sour cream and powdered sugar until blended. Refrigerate until ready to use.

For each mini trifle, place ½ cup cake cubes in bottom of glass. Top with 2 tbsp. apple mixture, 2 tbsp. whipped topping mixture and 1 tbsp. pomegranate sauce. Repeat layers. Refrigerate until ready to serve.

Makes 16 servings (1 trifle each).

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MICHIGAN APPLE RECIPES



**CREAMY BLUE CHEESE AND
HONEY APPLE TOPPED CROSTINI**

Creamy Blue Cheese and Honey Apple Topped Crostini

- 1 lb. part skim ricotta cheese
- 5 oz. crumbled blue cheese
- 2 tbsp. chopped fresh basil
- 1 tbsp. honey
- ¼ tsp. ground black pepper
- 4 tsp. olive oil
- 36 thin slices baguette
- 36 unpeeled cored thinly sliced Michigan McIntosh or Northern Spy apples
- 36 small fresh basil leaves

Combine all ingredients except olive oil, bread and apple slices. Refrigerate at least 2 hours.

Preheat convection oven to 375°F. Brush one side of each baguette slice lightly with oil. Place on a full sheet pan. Bake 4-5 minutes or until toasted. Cool.

For each serving, top 3 crostini with 1 tbsp. apple mixture, 1 apple slice and 1 fresh basil leaf each. Plate and serve.

Makes 12 servings (3 crostini each).

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MICHIGAN APPLE RECIPES



INDIVIDUAL APPLE UPSIDE-DOWN CAKES

Individual Apple Upside-Down Cakes

Cake:

- 3 tbsp. butter, melted
- 3 tbsp. firmly packed brown sugar
- ½ tsp. ground cinnamon
- 4 medium (about 2 ¼-inches in diameter) unpeeled cored Michigan Gala or Empire apples, sliced ½-inch thick
- ¼ cup dried Michigan tart cherries
- 3 ½ cups (1 lb. + 2 oz.) dry yellow cake mix
- 1 cup sour cream
- 1 cup apple juice
- ½ cup vegetable oil
- 3 large eggs
- 1 ½ cups plain granola, finely crushed

Toppings:

- ¾ cup caramel ice cream topping
- ¾ cup prepared whipped topping

Preheat standard oven to 350°F. Spray twelve 4 ½-inch muffin cups with baking spray with flour.

For Cake, combine butter, brown sugar and cinnamon. Divide mixture evenly between 12 muffin cups. Place 1 apple slice over butter mixture on bottom of each muffin cup pressing firmly into cup. Fill center with cherries.

Combine cake mix, sour cream, apple juice, oil and eggs in bowl of mixer fitted with paddle attachment. Mix on low speed 30 seconds. Then beat on medium speed 3 minutes. Portion batter into each muffin cup. Sprinkle with 2 tablespoons crushed granola, lightly pressing into batter.

Bake 30-35 minutes or until wooden pick inserted into center of cake comes out clean. Cool in pan 10 minutes. Carefully invert onto cooling rack. Cool completely.

When ready to serve, drizzle each cake with 1 tbsp. caramel topping and top with 1 tablespoon whipped topping.

Makes 12 servings (1 cake each).

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