

Perfect fall baking recipes



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10 Minute Caramel Apples



Ingredients:

Large Apples of your favorite variety
Pack of Caramel Sheets
Popsicle Sticks
Candy Melts in the color of Choice
Cinnamon Sugar

Instructions:

Wash and fully dry your apples, plus remove the stem from the top of your apple. Using a vinegar bath is my favorite way to wash my apples.

When they are completely dry, use your caramel sheets to wrap your apple. Place the sheet on top of the apple, and slowly stretch the caramel all the way down the apple. Depending on the size of your apple, the caramel may or may not cover the entire thing.

Once the apple is covered, go ahead and insert a popsicle stick into the top of the apple.

Preheat the oven to 250 degrees and line a baking sheet with parchment paper. Once heated, put your apples in the oven for 5 minutes. Remove the apples and let cool completely.

Turn your traditional easy caramel apple into an “Apple Pie” Caramel Apple!

Melt your Candy Melts in the microwave on 20 second intervals, stirring in between. I’ve found it’s best to melt in a plastic bowl with a plastic spoon for stirring.

Once the chocolate is melted, put some cinnamon sugar into a separate bowl for dipping.

Roll your apple around in the melted chocolate, covering as much of the apple as wanted. Let the excess run off as much as possible before moving to the next step.

Roll your apple or just dip the bottom in the cinnamon sugar mixture. Replace the apple onto the parchment paper to cool/dry.

The best way to enjoy the apples is to use a large knife and cut around all 4 sides of the popsicle stick, releasing the apple from the core. Then slice each section into bite sized pieces!

Do not cut until ready to enjoy because the apples will brown!

Amazing Pumpkin Bread



Ingredients

3 1/3 cups flour
1 tsp pumpkin pie spice
1 tsp ground nutmeg
2 tbsp cinnamon
2 teaspoons baking soda
1 teaspoon baking powder
1 1/2 teaspoon salt
2 2/3 cups sugar
2/3 cup butter
4 eggs
30 oz can of pumpkin
2/3 cups water

Instructions

Preheat oven to 325°

In a large bowl, combine all the dry ingredients; flour, pumpkin pie spice, nutmeg, cinnamon, baking soda, baking powder and salt. Sift together then set aside.

Whip together the softened butter and sugar until well combined. Add the eggs one at a time and then the pumpkin. Once mixed together, add the dry ingredients slowly alternating with the water.

Place mixture into 3 large (or 6 small) cake pans that have been greased or lined. Bake at 325° for an hour (about 10 minutes less for the small loaves)

Let cool on a baking rack then store in an air tight bag, or freeze in freezer paper and then an air tight bag.

Caramel Pumpkin Cupcakes



Ingredients:

3/4 cup Butter, softened
2-1/2 cups sugar
3 eggs
1 can (15 ounces) solid-pack pumpkin
2 1/3 cups all-purpose flour
1 tablespoon pumpkin pie spice
1 teaspoon baking powder
1 teaspoon ground cinnamon
3/4 teaspoon salt
1/2 teaspoon baking soda
1/2 teaspoon ground ginger
1 cup buttermilk

Frosting

1 package (8 ounces) cream cheese, softened
1/2 cup Butter, softened
4 cups confectioners' sugar
1 teaspoon vanilla extract
2 teaspoons ground cinnamon

Instructions:

Preheat oven to 350
Cream together the Butter and sugar until light and fluffy. Add the eggs, one at a time, mixing in between each egg. Cream in the pumpkin until well combined.

In a large bowl, combine flour, pumpkin pie spice, baking powder, cinnamon, salt, baking soda, and ground ginger. Add the dry ingredients to the wet mixture alternating with the butter-milk.

Place cupcake liners into baking pan and bake for 20-25 minutes (mine took 25 minutes), until a toothpick comes out clean. Let them sit in the pan for 5-10 minutes before removing and placing on a wire rack to continue to cool.

For the frosting: cream together the cream cheese and I Can't Believe It's Not Butter. mix the vanilla in. Combine the confectioners' sugar and ground cinnamon in a separate bowl, then slowly add a spoon at a time to the wet mixture. Stir until well combined. Place in the refrigerator for 20-30 minutes to let set up. Frost your cupcakes now, or if you would like caramel follow the instructions below

Using a large frosting tip, poke a hole in the center of each cupcake and fill with caramel syrup. Frost over the whole cupcake, covering the hole from site.

Tip: Because the caramel syrup can make your cupcake soggy, make these the same day as eating them. If you are going to make them in advance, skip the caramel on the inside and just top it with caramel.

Homemade Apple Chips



Ingredients:

Gala Apples
Granny Smith Apples
Cinnamon & Sugar Mixture

Instructions:

Slice the apples super thin. Only about 1/4 inch thick (or thinner!) all the way down the apple from top to bottom. There will be pieces that have the core in it, just use the point of the knife to cut a circle around the core.

Then put some parchment paper down on a cookie baking sheet and lay the apples out on top of that in a single layer.

The Granny Smith apples are more tart, so we sprinkle the cinnamon & sugar on top of them.

Bake them at 225• for 3 1/2-4 hours.



Chewy Pumpkin Chocolate Chip Cookies

Ingredients:

1 cup butter, softened
1 1/2 cup brown sugar & 1/2 cup white sugar
2/3 cup pumpkin pie puree
If you don't have pumpkin pie puree and just pumpkin puree, substitute it with the pumpkin puree plus add in the following seasonings
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon all spice
2 teaspoon vanilla
3 1/2 cups flour
1 teaspoon baking powder
1 teaspoon salt
1 bag BIG chocolate chips (cause they are better!)
Saigon Cinnamon for baking

TIP: If you are using regular ground cinnamon, STOP. You have to switch to a ground saigon cinnamon for a more powerful and incredible flavor!

Instructions:

In a big mixer, cream together the butter and both sugars. Add in the pumpkin puree and vanilla. Once it's all creamed together, add all the

dry ingredients except the chocolate chips. Mix until fully incorporated. Then on slow speed, stir in the chocolate chips. Refrigerate for 30 minutes.

If you are going to freeze the dough: Scoop the dough into balls, using a cookie dough scoop, onto a sheet of the Reynolds Cookie Baking Sheet that has been laid out on a cookie sheet. You can fit a whole bunch onto one sheet, because they can all go right by one another, just make sure they aren't touching. Place the whole cookie sheet into the freezer for 1 hour. After the hour, remove it from the freezer and throw all of the dough balls into a freezer safe plastic bag, label it and throw all of it back into the freezer. The dough can be stored for up to 3 months! (keep track of what's in your freezer using my free freezer inventory printable tracker)

If you are going to bake them right away, or after freezing them: Preheat the oven to 350°. Place one of the Reynolds Cookie Baking Sheets onto an oven safe cookie sheet. Place scooped cookie dough onto the cookie sheet, 12 at a time, and bake for 10 minutes. Store cookies in an air tight container.