



Carpenter Nature Center
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Cinnamon Sugar Apple Chips



Apple Fries



Apple Pizza

Snack Recipes



Apple Pie Bites



Apple Fruit Roll-ups

Cinnamon-Sugar Apple Chips

Ingredients:

2 apples
Juice of 2 lemons
2 cups water
1 1/2 cups white sugar
2 Tbsp cinnamon

Directions:

1. Preheat oven to 200°F.
2. In a small pot combine sugar and water, bring to a gentle boil over medium-high heat to create a simple syrup, set aside.
3. Core and cut apples into thin slices. Drizzle slices with lemon juice. Dip each apple slice into simple syrup and set on baking sheet. Sprinkle with cinnamon.
4. Bake with oven door slightly open to allow for moisture to escape for 2½-3 hours or until lightly golden brown and crispy.

Apple Fries

Ingredients:

4 tart apples
1 cup buttermilk
1 cup cornstarch

cinnamon sugar
oil (for frying)

Extra for serving

caramel sauce
ice cream

Directions:

1. Peel and cut apples into uniform fry like pieces.
2. In three separate bowls place buttermilk, cornstarch and cinnamon sugar. Heat oil on stovetop.
3. Dip apple slices in the buttermilk then cornstarch and place in hot oil. Cook for 2-3 minutes or until brown. Remove from oil and place on paper towel to let oil drain for 30 seconds.
4. Roll in cinnamon sugar and serve with ice cream and caramel sauce.

Apple Fruit Roll-ups

Ingredients:

4 cups apples, peeled, cored, and chopped
1/2 cup water
2 Tbsp sugar

1 tsp cinnamon
1 Tbsp lemon juice
1 pinch sea salt

Directions:

1. Add all ingredients into a saucepan, cover and bring to a full boil. Cook 20 minutes or until apples are softened, stirring occasionally.
2. Remove cover and cook at a gentle boil for 15 additional minutes.
3. Remove from heat allow for mixture to cool. Transfer to blender and blend until completely smooth.
4. Preheat oven to 170°F.
5. Pour pureed mixture, onto silicon matt (preferred) or parchment paper, on a baking sheet pan. Spread evenly.
6. Bake for 2 1/2 -3 hours or until mixture feels firm to the touch (like leather) remove from oven and allow to cool. Refrigerate until chilled.
7. Cut fruit leather into long strips and roll up in waxed parchment paper strips to create your own fruit roll-up.

Apple Pie Bites

Ingredients:

1 apple cored and sliced into 8 pieces
1 tsp apple pie spice
1/4 cup brown sugar
1/3 cup pecans (optional)
8 oz tube Pillsbury crescent rolls
3 Tbsp butter

Extra for serving

ice cream
caramel sauce

Directions:

1. Preheat oven to 375°F, line baking sheet with parchment paper.
2. Combine brown sugar and apple pie spice, set aside.
3. Melt butter and toss apples in butter.
4. Unroll crescents and separate into triangles. Evenly sprinkle with brown sugar and apple spice mixture.
5. Evenly spread chopped pecans over triangles.
6. Place one apple slice onto each triangle and roll/wrap up dough around apple slice. Brush with butter and sprinkle with apple pie spice.
7. Bake for 10-12 minutes. Cool and enjoy.

Slow Cooker Applesauce

Ingredients:

3 lbs apples
1 cup water
2 Tbsp sugar
2 cinnamon sticks

Directions:

1. Peel and core apples, cut into 1½ - 2 inch chunks. Place into slow cooker.
2. Add in the rest of the ingredients to slow cooker, stir.
3. Cook on low for 4 hours.
4. Remove cinnamon sticks.
5. Use potato masher or blender to mix apples into apple sauce.

Apple Pizza

Ingredients:

Apple Topping

4 cups peeled apples
2 Tbsp butter
1/2 cup sugar
2 Tbsp all-purpose flour
1 tsp ground cinnamon

Cheese Topping

4 oz cream cheese
softened
1/4 cup brown sugar
2 Tbsp caramel drizzle

No yeast Crust

2 cups all purpose flour
2 tsp salt
2/3 cup milk
6 Tbsp olive oil

Streusel

2/3 cup all purpose flour
1/3 cup sugar
1/4 cup butter, cubed

Directions:

1. Preheat oven to 375°F.
2. In a large bowl combine all crust ingredients and stir well until the dough begins to form a ball and pull away from sides of bowl. Knead dough by hand until smooth, form into ball.
3. In a large skillet, cook and stir apples in butter over medium heat for 2 minutes. Combine the sugar, flour and cinnamon; stir into skillet. Cook an additional 3 minutes. Reduce heat to low; cook, uncovered, for 4-6 minutes or until apples are tender, stirring frequently.
4. In a small bowl, combine the cheese topping ingredients. For streusel, in a small bowl, combine flour and sugar; cut in butter until crumbly.
5. Pat dough onto a greased 14 inch pizza pan, building up edges slightly. Spread with cheese topping, then apple topping. Sprinkle with streusel. Bake for 20-25 minutes or until crust is golden brown. Serve warm or cold.



Fall Fruit Galette



Apple Crisp

Pie Recipes



Apple Cheesecake Crumble



Apple Pie

Fall Fruit Galette

Ingredients:

Premade Trader Joes crust, or preferred crust
2 tsp kosher salt
1/3 cup sugar
2 lbs apples, cored and thinly sliced

1 Tbsp apple cider vinegar
1 tsp vanilla extract
1 Tbsp heavy cream

Directions:

1. Preheat oven to 375°F.
2. Mix salt and sugar in large bowl, add apple and toss to coat apples. Add vanilla and vinegar, toss gently.
3. Arrange apple mixture in the center of chilled dough and spread out evenly, overlapping slices if desired. Fold edges of dough up and over fruit, pleating as needed and being careful folded edge of dough doesn't tear (if it does, patch with dough scraps and pinch to seal). Pour cream into a small bowl and brush all over dough. Sprinkle sugar evenly over dough.
4. Bake at 375°, rotating halfway through, until crust is deep golden brown everywhere, apples are softened, and juices are bubbling, 45–50 minutes. Let galette cool 2 hours.
5. Serve with ice cream or whipped cream if desired.

Apple Pie

Ingredients:

1 box refrigerated pie crust, Pillsbury
6 cups peeled and thinly sliced apples
3/4 cup sugar
2 Tbsp all-purpose flour

1 Tbsp lemon juice
3/4 tsp cinnamon
1/4 tsp nutmeg
1/4 tsp salt

Directions:

1. Preheat oven to 425°F, take out refrigerated pie crust and bring to room temperature.
2. Line 9 inch glass pie plate with one of the two crusts, cover and chill for 10-15 minutes.
3. In a large bowl toss together all of the filling ingredients. Transfer to the pie plate.
4. Cover the pie with the second pie crust and pinch the edges together. Cut slits in the top of the pie to allow steam to vent.
5. Bake for 40-45 minutes, or until apples are tender and crust is golden brown.
6. Cool for at least 2 hours before slicing, serve and enjoy.

Apple Crisp

Ingredients:

4 cups thinly sliced tart apples
3/4 cup brown sugar
1/2 cup all-purpose flour
1/2 cup old fashioned oats

3/4 Tsp ground cinnamon
3/4 Tsp ground nutmeg
1/3 cup butter

Directions:

1. Preheat oven to 375°F.
2. Arrange apples evenly in greased 8x8 inch pan.
3. Mix remaining ingredients together.
4. Sprinkle over apples in 8x8 inch pan.
5. Bake for 30 minutes or until top is golden brown.
6. Best served warm with ice cream.

Apple Cheesecake Crumble

Ingredients:

Pie Filling

2 3/4 cup apple, cubed
1 Tbsp butter, melted
1/4 cup brown sugar
1 tsp nutmeg
1 1/2 Tbsp corn starch
1 Tbsp lemon juice
1/2 cup water

Crust

2 1/4 cups graham
cracker crumble
1/4 cup brown sugar
1-2 tsp cinnamon
6 Tbsp butter melted

Topping

1/2 cup all-purpose flour
1/2 cup brown sugar
1/2 cup quick cooking oats
1 tsp cinnamon
1/4 tsp nutmeg
1/4 cup butter

Cheesecake Filling

12 oz cream cheese, softened
1/2 cup sugar
1 1/2 tsp vanilla extract
2 Tbsp flour
1 large egg, slightly beaten

Directions:

Pie Filling

1. In a large saucepan melt butter, stir in all ingredients very well. Cover and cook over medium heat, stirring occasionally, for 10-15 minutes or until apples are slightly softened. Set aside and let cool.

Crust

1. Preheat oven to 350°F.
2. In a large bowl stir together graham cracker crumbs, brown sugar, and cinnamon. Add butter and stir until combined. Press mixture into bottom and up sides of 9 inch pie pan. Bake for 8 minutes.

Topping

1. Stir together dry ingredients. Add melted butter and whisk with a fork to make crumbly.

Cheesecake Filling

1. Beat together cream cheese, sugar, flour, and vanilla. Mix in egg until just combined. Spread mixture into pie pan. Add pie filling into pie pan, and sprinkle with topping. Bake 35-40 minutes.



Caramel Apple Bars



German Apple Pancakes



Apple Snack Squares

Bar Recipes



Apple Cinnamon Cheesecake Bars



Apple Cinnamon Bars



Apple Kuchen Bars

Apple Snack Squares

Ingredients:

2 cups sugar	1 cup chopped walnuts (optional)
2 eggs	3/4 cup butterscotch chips
1 tsp cinnamon	3/4 cup oil
3 cups diced peeled tart apples	2 1/2 cups self-rising flour

Directions:

1. In a large bowl, combine sugar, eggs and oil. Stir in flour and cinnamon (batter will be thick). Stir in apples and nuts (optional), spread onto greased 9x13 inch baking pan. Sprinkle with butterscotch chips.
2. Bake at 350°F for 30-40 minutes or until golden. Tooth pick inserted near center should come out clean. Cool before cutting.
3. As a substitute for each cup of self-rising flour, use 1 cup of all-purpose flour and add in 1½ teaspoons of baking powder plus ½ teaspoon of salt, Mix together before adding to other ingredients.

German Apple Pancakes

Ingredients:

8 eggs	1/2 cup sugar
1 1/2 cups all-purpose flour	1 tsp cinnamon
1 tsp salt	8 Tbsp butter
1 1/2 cups milk	4 apples peeled and thinly sliced

Directions:

1. Preheat oven to 400°F, place 9x13 inch pan in oven to heat.
2. Beat eggs, flour, milk, and salt on medium speed for 1 minute. In small bowl combine cinnamon and sugar, set aside.
3. Remove pan from oven, place butter in pan until fully melted. Make sure the bottom and edges of pan are coated in butter. Evenly spread apple slices in bottom of 9x13 inch pan. Pour batter into pan. Sprinkle with cinnamon sugar.
4. Bake for 20-25 minutes or until golden brown and puffy. Serve and enjoy.

Apple Cinnamon Bars

Ingredients:

1/2 cup butter softened
1/2 cup sugar
1/2 cup brown sugar
1/2 cup apple butter
2 eggs

1 tsp vanilla extract
1 3/4 cup all-purpose flour
1/2 tsp salt
1 cup finely chopped, peeled, and cored apples
1 cup cinnamon flavored chocolate chips

Glaze

1 cup powdered sugar
2 Tbsp milk

Directions:

1. Heat oven to 350°F.
2. In a large bowl beat butter, sugar, and brown sugar with electric mixer on medium speed until light and fluffy. Add apple butter, eggs, and vanilla, baking soda, and salt. On low speed beat in flour until well blended. Stir in chopped apple and cinnamon chips.
3. Spread batter into greased 9x13 pan and bake for 28-32 minutes or until edges begin to pull away from the sides of the pan and top is evenly browned. Cool in pan for at least 1 hour. Drizzle with glaze.

Apple Cinnamon Cheesecake Bars

Ingredients:

2 cans (9 oz each) Pillsbury crescent dough sheets	1 cups sugar
2 1/2 cups peeled and finely chopped apples	1 cup butter, melted
1/2 tsp cinnamon	1 tsp vanilla
16 oz cream cheese softened	Cinnamon sugar

Directions:

1. Preheat oven to 350°F.
2. Unroll 1 dough sheet onto greased 9x13 inch pan (glass preferably), firmly press dough to cover bottom of pan.
3. In a small microwavable bowl mix together apples and 1/2 tsp cinnamon, microwave uncovered on high for 2-3 minutes stirring every minute until apples are softened.
4. Mix together cream cheese, 1 cup sugar, and vanilla with an electric mixer until smooth, stir in apple mix. Spread evenly onto dough in 9x13 inch pan. Unroll second dough sheet stretch to cover filling.
5. Spread melted butter over top of dough. Sprinkle with cinnamon sugar.
6. Bake 28-31 minutes or until dough is golden brown, cool on rack for 1 hour, refrigerate for minimum of 2 hours, serve and enjoy.

Apple Kuchen Bars

Ingredients:

3 cups all-purpose flour
1/4 tsp salt
1 1/2 cups cold butter
4-5 Tbsp ice water

8 cups thinly sliced, peeled tart apples
2 cups sugar
2 tsp cinnamon

Directions:

1. Preheat oven to 350°F.
2. Place 2 cups flour and salt in food processor, pulse till blended. Add 1 cup butter, pulse until butter is the size of peas. While continuing to pulse add just enough ice water to form moist crumbs.
3. Press mixture into bottom of greased 9x13 inch pan. Bake 20-25 minutes or until edges turn golden brown, cool on wire rack.
4. In a large bowl combine apples, 1 cup sugar, and cinnamon. Toss to coat. Spoon over crust.
5. Place remaining flour, butter and sugar into food processor, pulse till coarse crumbs are formed. Sprinkle over apples.
6. Bake 60-70 minutes or until golden brown and apples are tender.

Caramel Apple Bars

Ingredients:

1/2 cup cold butter	3/4 cup caramel topping
1 pouch Betty Crocker oatmeal cookie mix	1/4 cup all-purpose flour
1 egg	
1 cup finely chopped peeled apples	

Directions:

1. Heat oven to 350°F, grease 9x13 inch pan.
2. In a large bowl, cut butter into cookie mix using fork or pastry blender. Stir in egg until mixture is crumbly.
3. Set aside 1 1/2 cups of cookie mixture. Press the remaining amount of cookie mix into 9x13 inch pan. Bake for 15 minutes.
4. Evenly spread chopped apples over baked cookie mix in pan.
5. In a small bowl combine caramel and flour, drizzle over apples. Sprinkle the rest of the cookie mix over the top.
6. Bake 20-25 minutes or until golden brown.



Oatmeal Caramel Apple Cookie

Cookie Recipes



Apple Pie Cheesecake Cookie



Spiced Apple Drop Cookies

Spiced Apple Drops

Ingredients:

1/2 cup butter softened	1/2 tsp baking soda	1/4 cup apple cider/juice
2/3 cup granulated sugar	1/2 tsp ground nutmeg	2 cups all-purpose flour
2/3 cup brown sugar	1/8 tsp ground cloves	1 cups chopped, peeled apples
1 tsp ground cinnamon	1 egg	1 cup chopped walnuts (optional)

Directions:

1. Heat oven to 375°F.
2. In a large bowl beat butter on med to high speed for 30 seconds. Add brown sugar, sugar, cinnamon, baking soda, nutmeg, and cloves. Beat until combined. Add in egg and apple juice.
3. Slowly add in flour until combined. Mix in chopped apples and walnuts.
4. Drop onto greased cookie sheet with a round teaspoon spacing approximately 2 inches apart. Bake for 10-12 minutes or until edges turn light brown. Cool and frost if desired with apple frosting.

Ingredients and Directions: Apple Frosting

4 cups powdered sugar	1. Beat in medium bowl until combined.
1/4 cup softened butter	2. Frost cookies.
1 tsp vanilla extract	3. Sprinkle with nutmeg.
3-4 Tbsp apple juice	

Apple Pie Cheesecake Cookies

Ingredients:

Cookie

1 3/4 cup all-purpose flour	3/4 cup sugar
1 tsp baking powder	1 large egg
1/4 tsp salt	1 1/2 tsp vanilla extract
8 oz cream cheese, room temp	3/4 cup Lotus Biscoff Speculoos
10 Tbsp butter, room temp	cookie crumble

Pie filling

2 medium apples	1/4 tsp ground cloves
peeled, diced	1 Tbsp corn starch
1 Tbsp lemon juice	2-4 Tbsp water
1/4 cup brown sugar	1/3 cup caramel sauce
1 tsp cinnamon	
1/4 tsp nutmeg	

Directions:

1. In a saucepan combine chopped apples, brown sugar, lemon juice, all spices, and corn starch. Cook over medium heat for 5-10 minutes until apples are slightly softened. Add 1 Tbsp of water at a time if needed. Set aside to cool.
2. Stir together flour, baking powder, and salt. Set aside.
3. In a separate bowl with an electric mixer beat together cream cheese, butter, vanilla, and sugar until smooth and creamy. Add egg and mix until incorporated. Reduce speed and gradually add in flour mixture until combined. Refrigerate dough for at least 1 hour.
4. Preheat oven to 350°F.
5. Roll dough into 1 1/4 inch balls and roll in cookie crumble, cover completely. Place 2 inches apart on baking sheet. Make indents in the center of each ball and fill with about 2 tsp of pie filling.
6. Bake 15-18 minutes, cool then drizzle with caramel sauce before serving.

Oatmeal Caramel Apple Cookies

Ingredients:

2 cups peeled and diced (or shredded) apples
1 cup Kraft caramel bites
2 sticks butter, softened
3/4 cup brown sugar
1/2 cup white sugar
2 eggs

2 tsp cinnamon
1 tsp baking soda
1 tsp vanilla extract
1 1/2 cups all-purpose flour
3 cups Quaker Oats

Directions:

1. Preheat oven to 350°F.
2. In a large bowl toss together apples, cinnamon, and brown sugar. Set aside in refrigerator.
3. On a low speed mix together sugar and butter, when combined add in eggs, and vanilla. Continue by adding in flour, oats, and baking soda. Finally slowly mix in the apple mixture.
4. Drop onto lined cookie sheet.
5. Press 2-3 caramel bites into each cookie.
6. Bake 8-10 minutes. Cool and serve.



Apple Cheese Coffee Cake

Bread and Cake Recipes



Spiced Apple Bundt Cake



Awesome Apple Bread

Awesome Apple Bread

Ingredients:

1 cup oil	3 cups all-purpose flour
3 eggs	1-2 tsp cinnamon
2 cups sugar	1 tsp baking soda
1 tsp vanilla extract	1 tsp salt
3-4 cups apples diced	1 cup chopped walnuts (optional)

Directions:

1. Preheat oven to 300°F.
2. In large bowl combine oil, eggs, sugar, vanilla, salt, cinnamon, and baking soda.
3. Gradually add in flour to mixture. Once combined, add in apples and walnuts.
4. Bake in 2-3 loaf pans for 1-1½ hours. Cool 10 minutes, sprinkle with powdered sugar if desired.

Spiced Apple Bundt Cake

Ingredients:

2 Tbsp melted butter	1 cup extra virgin olive oil
1 1/2 cups superfine granulated sugar	2 1/2 cups all-purpose flour
4 large eggs	1 Tbsp baking powder
2 large egg yolks	2 Gala apples, cored, peeled, and chopped
1/2 tsp salt	3 Gala apples grated
1 Tbsp cinnamon	8 oz mascarpone or cream cheese softened
1 Tbsp allspice	8 oz heavy whipping cream
1 Tbsp ground ginger	2-3 Tbsp pure maple syrup

Directions:

1. Preheat oven to 350°F.
2. Prepare bundt pan by brushing with 2 Tbsp melted butter and dusting with flour, set aside.
3. In a large mixing bowl whisk eggs, egg yolks, sugar, and salt until light and fluffy. Mix in spices. Slowly add in olive oil while continuing to stir until fully incorporated.
4. Remove bowl from mixer and sift in flour and baking soda. Gently fold into batter, being careful not to over stir. Fold grated apples into batter.
5. Spoon small amount of batter into bundt pan.
6. Fold in chopped apples into remaining batter. Pour rest of mixture into bundt pan and bake for 50-55 minutes. Cool on wire rack for 20 minutes. Remove from pan and cool for an additional 2 hours. Sprinkle with powdered sugar.
7. Whisk heavy whipping cream until firm, fold in maple syrup and mascarpone. Serve with cake.

Apple Cheese Coffee Cake

Ingredients:

1 1/2 cups all purpose flour
1/2 cup white sugar
2 Tbsp butter
1/2 cup milk
1 egg
2 tsp baking powder
1/2 tsp salt
1 cup shredded cheddar cheese
1 cup chopped tart apples

Topping

1/2 cup all-purpose flour
1/3 cup brown sugar
1/2 tsp cinnamon
1/4 cup butter

Directions:

1. Preheat oven to 375°F.
2. In a mixing bowl combine all coffee cake ingredients except the apples and cheese. Beat at low speed, scraping bowl often until well combined. Remove from mixer and fold in cheese and apples.
3. Spread into greased 9x13 inch pan, set aside.
4. In a small bowl combine flour, brown sugar, and cinnamon. Cut in butter until crumbly; sprinkle over cake batter in 9x13 inch pan.
5. Bake for 25-35 minutes.



Applesauce Spice Muffins



Apple Upside-down Cornmeal Cake

Muffin Recipes



Apple Cinnamon Muffins

Apple Cinnamon Muffins

Ingredients:

1 cup all-purpose flour
3 tsp baking powder
1/2 tsp salt
1 tsp cinnamon
1/4 cup brown sugar

1 cup rolled oats
1 egg, lightly beaten
3 Tbsp melted butter
1/2 cup milk
1 cup apples, peeled, cored, chopped

Directions:

1. Preheat oven to 400°F.
2. Sift together flour, baking powder, salt and cinnamon. Stir in brown sugar and oats. Mix in egg, butter, milk and apples.
3. Grease muffin tin, fill 2/3 full. Bake for 20-25 minutes. Sprinkle with cinnamon sugar if desired and enjoy.

Applesauce Spice Muffins

Ingredients:

1 cup butter, softened
2 cups sugar
2 eggs
2 cups apple sauce
4 cups all-purpose flour
2 tsp baking soda

1 tsp salt
1 Tbsp cinnamon
2 tsp allspice
1/2 tsp cloves
1 cup chopped pecans

Directions:

1. Preheat oven to 350°F.
2. Cream butter; gradually beat in sugar with electric mixer at medium speed. Beat in eggs one at a time. Beat in apple sauce.
3. Combine all dry ingredients in a separate bowl, gradually add into creamed mixture. Mix well, then stir in pecans.
4. Fill miniature muffin cups 3/4 full. Bake for 12-14 minutes.
5. Let cool, sprinkle with powdered sugar if desired, enjoy.

Batter can be stored for up to 2 weeks in a refrigerated space

Apple Upside-down Cornmeal Cake

Ingredients:

6 Tbsp butter	1/2 cup yellow cornmeal
2 cups Gala apples, about 3 apples, chopped	1/3 cup white sugar
1/3 cup light brown sugar	2 tsp baking powder
1 tsp fresh lemon juice	1/4 tsp salt
1/2 cup coarsely chopped walnuts	1 large egg
3/4 cup all-purpose flour	3/4 cup whole milk

Directions:

1. Put oven rack in upper third of oven and preheat to 425°F.
2. Heat 2 Tbsp butter in heavy skillet over moderate heat until foam subsides, then cook apples, brown sugar and lemon juice, stirring occasionally, until liquid is reduced to a glaze and apples are tender, 5-6 minutes. Stir in walnuts and divide into muffin cups.
3. Pulse together flour, cornmeal, white sugar, baking powder, and salt until combined. Add in 4 Tbsp butter and pulse until crumbly.
4. Whisk together egg and milk in a large bowl. Add flour mixture and whisk until combined.
5. Divide batter into muffin cups and bake 15-20 minutes or until golden brown.
6. Invert cakes onto a rack. Serve warm and enjoy. Best served with whipped cream on top.



Savory Stuffed Baked Apples



Apple, Bacon, and Blue Cheese Tart



Pan-seared Pork Chops with Apples



Sunday Chops and Stuffing

Dinner Recipes



Crockpot Apple Pork Tenderloin



Harvest Chicken Skillet

Crockpot Apple Pork Tenderloin

Ingredients:

1 pork loin, 3-4 lbs	1/4 tsp pepper
2 tart apples sliced	1/2 tsp cinnamon
1 white onion sliced	1/2 tsp dried thyme
1/2 cup butter	1/4 cup honey
1/4 tsp salt	

Directions:

1. Spray crockpot with non-stick cooking spray.
2. Cut slits about 1 inch deep in row along top of pork loin. Place into crockpot and add an apple slice into each slit. Place remaining apples and onion around pork loin.
3. Mix together dry ingredients and sprinkle over pork loin.
4. Top the pork loin and apples with pats of butter.
5. Pour honey over top of pork loin.
6. Cook on low for 4-6 hours.
7. Remove from slow cooker and tent with aluminum foil for 5 minutes.
8. Serve and enjoy.

Sunday Chops and Stuffing

Ingredients:

6 bone-in pork loin chops (7 oz each)
2 cups water
2 celery ribs, chopped (~1 cup)
7 Tbsp butter, divided
1/4 cup dried minced onions
6 cups seasoned stuffing cubes

1 Tbsp canola oil
1/4 tsp salt
1/4 tsp pepper
2 medium tart apples (sliced)
1/4 cup brown sugar
1/8 tsp pumpkin pie spice

Directions:

1. Preheat oven to 350°F.
2. In a large sauce pan combine water, celery, 6 Tbsp butter, and onion. Bring to a boil. Remove from heat; stir in stuffing cubes. Spoon into greased 9x13 inch pan.
3. In a large skillet, heat oil over medium heat. Brown pork chops on both sides. Arrange over stuffing in 9x13 inch pan, sprinkle with salt and pepper.
4. In a small bowl combine brown sugar and pumpkin pie spice. Toss apples in mixture. Spread over pork chops in 9x13 inch pan, spread remaining butter over everything.
5. Bake uncovered 25-30 minutes or until thermometer inserted in pork reads 145°F.
6. Let stand 5 minutes before serving.

Harvest Chicken Skillet

Ingredients:

1 Tbsp olive oil	4 slices thick cut bacon, chopped	4 cloves garlic
1 lbs boneless skinless chicken breasts, cubed	3 cups Brussel sprouts, quartered	2 tsp fresh thyme, chopped
1 tsp kosher salt	1 medium sweet potato, cubed	1 tsp cinnamon
1/2 tsp black pepper	1 medium onion, cubed	1 cup chicken broth
	2 apples, peeled, cored, cubed	

Directions:

1. Heat olive oil in large skillet over medium high heat until hot. Add chicken, cubed, 1/2 tps salt and pepper. Cook until lightly browned and fully cooked, about 5 minutes, transfer to plate.
2. Reduce skillet heat to medium low. Add in chopped bacon, cook until crisp and the fat has rendered, about 8 minutes. Transfer bacon off skillet. Discard bacon grease.
3. Increase skillet heat up to medium high. Add Brussel sprouts, sweet potato, onion, and 1/2 tsp salt. Cook about 10 minutes, or until onions are translucent. Stir in apples, garlic, thyme, and cinnamon. Cook for 30 seconds then add in 1/2 cup chicken broth. Bring to boil and cook until liquid has evaporated, about 2 minutes. Add in chicken and 1/2 cup chicken broth, cook until heated through, about 2 minutes. Stir in bacon at end.
4. Serve and enjoy.

Savory Stuffed Baked Apples

Ingredients:

1 Tbsp oil	1 box stuffing mix (replace water with Swanson's unsalted chicken broth)
1 celery stalk, diced	
1/4 cup onion, finely diced	
1/2 package of sausage	6-12 large apples

Directions:

1. Preheat oven to 350°F.
2. Heat oil in a medium skillet over medium heat. Add the onion and celery. Cook until softened, 2-3 minutes. Add in sausage and cook thoroughly.
3. In a large bowl combine stuffing mix and sausage mix. Stir together until stuffing is soft.
4. Slice tops of apples off, use a spoon or lemon baller to scoop out inside of all apples.
5. Spoon in stuffing and place apples into a high sided baking dish. Pour an additional 1/3 cup broth over apples and an additional 1/4 cup to bottom of dish.
6. Bake for 25-30 minutes or until apples are soft but not falling apart. Serve and enjoy.

Pan-seared Pork Chops with Apples

Ingredients:

4 apples, cored and quartered
2 Tbsp olive oil
2 Tbsp fresh rosemary leaves
4 small bone in pork rib chops

1/2 tsp salt
1/2 tsp pepper
3/4 cup hard pear cider or dry white wine
2 tsp grated peeled fresh ginger

Directions:

1. Preheat oven to 425°F.
2. On a large rimmed baking sheet, toss apples with 1 Tbsp oil, and 1 Tbsp rosemary. Roast 10 minutes.
3. Heat remaining oil in large skillet on medium-high. Season pork chops with salt and pepper and cook until golden brown, 2-3 minutes per side.
4. Transfer chops to baking sheet, nestling among sliced apples, and roast until chops are just cooked and apples are tender, 5-6 minutes.
5. While apples and pork are roasting discard fat in skillet and return to medium heat. Add cider/wine, ginger, and remaining rosemary. Simmer, scrapping up any browned bits, about 2 minutes.
6. Transfer pork chops and apples to platter and spoon sauce over top.

Apple, Bacon, and Blue Cheese Tart

Ingredients:

4 slices of bacon
2 medium onions, chopped
1/4 tsp pepper
1 sheet frozen puff pastry, thawed

1 apple, cored and thinly sliced
2 oz blue cheese

Directions:

1. Preheat oven to 400°F.
2. Cook bacon in large skillet until crisp. Transfer to paper towel lined plate. Spoon out all but 2 Tbsp bacon grease from pan.
3. Add onions to skillet and cook, covered, stirring occasionally, for 12 minutes. Uncover and cook and additional 12-15 minutes or until golden brown and very tender, add in pepper.
4. Line baking sheet with parchment paper. Unfold pastry onto baking sheet, spread onion mixture on top, leaving 1/2 inch border all around.
5. Top with apple slices and bacon, and crumble blue cheese on top. Bake until gold and crisp along edges, 20-25 minutes.



Apple and Walnut Salad
with Blue Cheese



Hearty Apple Salad

Salad Recipes



Salad of Spinach, Apples, and Pecans



Apple Snicker Salad

Apple Snicker Salad

Ingredients:

1 packages Hershey's white chocolate instant pudding
1 cup milk
8 oz whipped cream, thawed
At least 6 full size snickers candy bars, chopped (bite size)
2 apples, cored and chopped

Directions:

1. Combine instant pudding and milk, whisk until combined and no dry powder is left. Fold in thawed whipped cream.
2. Fold in chopped snickers and apples.
3. Cool in refrigerator for at least 1 hour.
4. Drizzle with caramel sauce if desired, enjoy.

Apple and Walnut Salad with Blue Cheese

Ingredients:

Salad

5 oz baby arugula
2 Tbsp minced parsley
1 cup walnuts, toasted
1 cup apples, chopped
1/2 cup blue cheese, crumbled
2 medium beets (optional)

Dressing

1 clove garlic
1 Tbsp white wine vinegar
1 tsp Dijon mustard
3 Tbsp olive oil
Salt and pepper for flavor

Directions:

1. Whisk together ingredients for dressing.
2. Toss greens with 2 Tbsp dressing.
3. If including beets, bake beets at 400°F for 70-80 minutes or steam.
4. Toss beets with 1 Tbsp dressing.
5. Add remaining ingredients to lettuce.
6. Serve with addition dressing.

Hearty Apple Salad

Ingredients:

Salad

1 Tbsp olive oil
5 slices of Prosciutto or smoked bacon
12 cups spring mix greens
2 medium honey crisp apples thinly sliced
1/2 cup roasted almonds
1/2 cup dried cranberries
1/2 cup blue cheese, crumbled
1 cup seasoned croutons

Dressing

6 Tbsp orange juice
1/2 cup olive oil
2 Tbsp apple cider vinegar
1 Tbsp honey
1 tsp salt
1 tsp pepper
Dash of cinnamon

Directions:

1. Whisk dressing ingredients together.
2. Pan fry prosciutto or bacon until crisp. When cool crumble.
3. Toss all ingredients together. Serve with any extra dressing.

Salad of Spinach, Apples, and Pecans

Ingredients:

Salad

4 cups spinach
1 medium red apple, cored and sliced

Dressing

3 Tbsp olive oil
1 Tbsp Dijon mustard
1 Tbsp honey
1 Tbsp lemon juice

Directions:

1. Whisk together all dressing ingredients.
2. In a large bowl toss all salad ingredients together.
3. Pour dressing over salad, toss to coat.

Carpenter Nature Center's Apple Shack

Our apple orchard in Minnesota began as the passion of Thomas and Edna Carpenter in the early 1940's, and today, Carpenter's apples are some of the tastiest and healthiest apples in the community. As a nature center, we are committed to growing and providing the highest quality fruit in a sustainable environment. If you are looking for fresh, locally grown apples, you have come to the right place.

Education is an important part of our mission, and our apple shack provides great learning materials for the public. We offer seasonal apple orchard classes for youth school groups. During these programs, students explore the orchard with a CNC naturalist and learn about the different parts of an apple tree, pollination, pest management, and many other cool facts about apple orchards. Students taste apples fresh off the tree and pick their own to take home. Their orchard experience is concluded by making and enjoying fresh apple juice.

Our Apple Festival is a free public event held each autumn. Activities for the weekend include pick-your-own apples, hayrides, cider-making demonstrations, live animal programs, live music, games and kids crafts, food sales, and more!



Carpenter Nature Center
12805 St Croix Trail South
Hastings, MN 55033

Open seasonally Wednesday to Sunday
9:00 am—5:00 pm

check online for exact dates and details

www.carpenternaturecenter.org