



HOW D'YA LIKE THEM APPLES

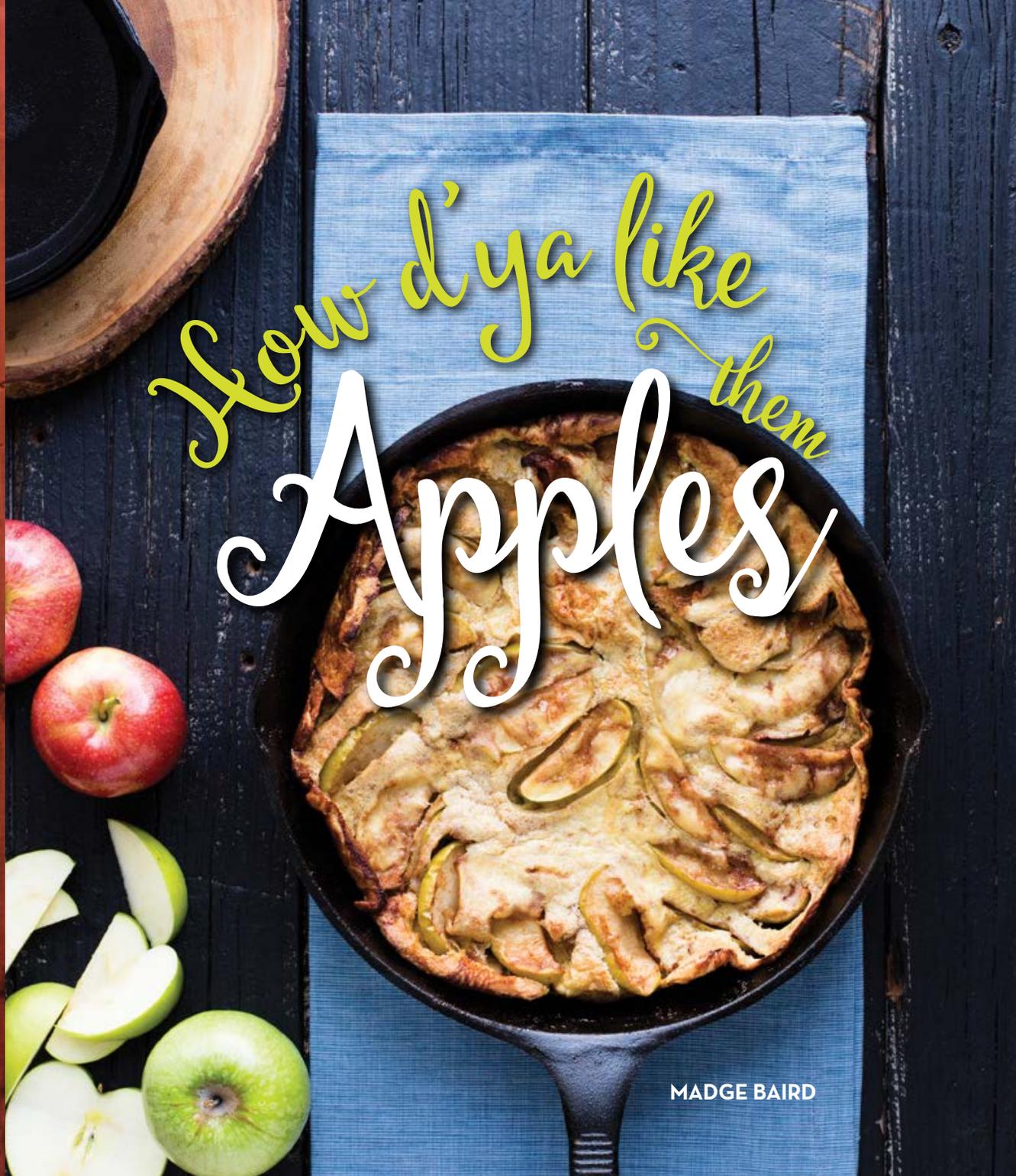
BAIRD

\$16.99U.S.

Jacketless Hardcover  
 7 1/4 x 8 in, 128 Pages  
 50 Color Photographs  
 Pub Date: August 2016

ISBN-13: 978-1-4236-4444-6  
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*How d'ya like them*  
**Apples**

MADGE BAIRD

# CONTENTS

**Introduction ... 7**

**Helpful Hints ... 8**

**Salads ... 9**

**Soups ... 25**

**Meats & Poultry ... 37**

**Pies & Pastries ... 71**

**Cakes, Cobblers, Breads & Sweet Treats ... 91**

**Index ... 126**



## BEET-APPLE SALAD

*Makes 4 servings*

**Mixed salad greens**

**1 (15-ounce) can sliced beets, drained**

**2 medium-size green apples, sliced**

**1 (15-ounce) can garbanzo beans (chickpeas), drained and rinsed**

**Balsamic vinaigrette dressing**

**1/3 cup shredded Parmesan cheese**

Assemble salads on 4 serving plates in the following order: greens, beets, apples, and beans. Spoon dressing lightly over salads and sprinkle with cheese.



# ALMOND APPLE CHEESECAKE

*Makes 12 servings*

## *Crust*

- 2 cups crushed almond windmill cookies
- 1/2 cup all-purpose flour
- 1/4 cup sugar
- 1/2 cup (1 stick) butter or margarine, melted

## *Filling*

- 2 (8-ounce) packages cream cheese, room temperature
- 1/2 cup firmly packed brown sugar
- 1 teaspoon almond extract
- 2 eggs
- 2 tablespoons sour cream
- 2 large or 3 medium tart apples, peeled and sliced
- 1/3 cup sliced almonds
- Whipped topping

Preheat oven to 350 degrees. Stir the cookie crumbs, flour, and sugar together in a large bowl. Add the butter and mix until all crumbs are moistened. Press mixture into the bottom of a 9-inch springform pan and bake for 10 minutes. Let cool for about 15 minutes.

Increase oven heat to 400 degrees.

Beat the cream cheese, brown sugar, and almond extract together until light and airy. Add eggs and sour cream and mix well. Spread filling evenly inside crust. Arrange apple slices in circles on top of the filling and sprinkle with almonds. Bake for 20 minutes. Reduce heat to 350 degrees and bake for 40 minutes more, or until a skewer inserted into the center comes out clean. Remove from oven and let cool. Refrigerate for 3 hours, or overnight. Serve chilled with a dollop of whipped topping.



# PIMENTO CREAM SOUP

*Makes 4 servings*

- 1 (10-ounce) bag fresh vegetable medley (broccoli, carrot, and cauliflower)**
- 2 cooking apples, peeled, cored, and thinly sliced**
- 1 teaspoon seasoned salt**
- 1/2 teaspoon salt**
- 1 teaspoon dried thyme leaves**
- 1 1/4 cups water**
- 1 (5-ounce) jar Kraft Pimento Cheese Spread**
- 1 cup milk**

In a medium saucepan, combine vegetables, apples, seasoned salt, salt, and thyme. Add the water and cook over medium-high heat until vegetables are tender. Stir in cheese to melt. Purée soup with an immersion blender, blender, or food processor. Add milk and continue blending until mixed.



# SLOW-COOKER APPLE BUTTER

*Makes about 2 cups*

- 4 cups peeled and roughly chopped apples**
- 1 cup sugar**
- 1 teaspoon cinnamon**
- 1/2 teaspoon nutmeg**
- 1/4 teaspoon ground cloves**
- 1/2 cup apple cider**

Place all ingredients in a slow cooker and stir. Cover and cook on high for 1 hour. Continue cooking on low overnight, or up to 10 hours. Purée with an immersion blender until smooth [or let cool slightly and transfer to a food processor or blender for puréeing]. Keeps well in refrigerator, tightly covered, for up to 6 weeks.