

Applefest Apple Bars

1 stick margarine
1 c. brown sugar
1 c. white sugar
2 eggs
2 t. vanilla
1 c. chopped apples (fine)
2 c. flour
2 t. baking powder
½ t. salt
½ t. cinnamon

Melt margarine in a saucepan. Remove from heat and add the white and brown sugar, eggs, and vanilla.

Beat together the apples, flour, baking powder, salt, and cinnamon. Mix with above.

Spread the mixture in a 9x13 pan. Sprinkle top with 1/3 c. of sugar and 2 t. of cinnamon. Bake at 350 degrees for 30 minutes.

APPLE BUTTER FILLED COOKIES

3 Cups Flour - sifted
2 tsp. Baking Powder
½ tsp. Salt
1 Cup granulated Sugar
½ Cup Confectioners Sugar
¾ Cup Butter at room temperature
¼ Cup Crisco
1Tb Buttermilk
2 Eggs
1 tsp. Vanilla Extract

Preheat oven to 350 F.

Sift flour, baking powder, and salt and set aside. Mix butter and Crisco until well blended. Gradually add the sugar and beat until well blended. Add the buttermilk, eggs, and vanilla and mix thoroughly. Gradually add the dry ingredients and mix thoroughly. Refrigerate dough for about 45 minutes.

Drop a tablespoon of dough onto a greased cookie pan. Use your thumb to make a depression in the center of the cookie. Fill the depression with Apple Butter Filling. Bake for 15 – 20 minutes.

Makes about 24 – 36 Cookies

APPLE BUTTER FILLING

3 Apples peeled, cored and chopped
2 Cups Apple Butter

Mix apple butter with chopped apples until apples are thoroughly coated. Refrigerate until needed.

APPLE STREUSEL COOKIE CUPS

COOKIE CUPS

1 Cup Butter at room temperature
½ Cup Brown Sugar - packed
½ Cup Confectioners Sugar
1 Egg
1 tsp. Vanilla
2 Cups Flour
¼ tsp Salt
1 tsp Cinnamon

Pre heat oven to 375 F. Thoroughly mix together butter, both sugars, egg, and vanilla. Blend in flour, salt and cinnamon. Place bowl in refrigerator for about 30 minutes. Spray muffin pan with *Baker's Secret* baking spray. Place 1 Tbl. of chilled dough in each section of pan. Bake for about 15 minutes or until lightly browned. Let cool briefly and then press dough down in each section so that dough resembles a small cup. Remove cookie cups from pan and place on a lightly greased cookie sheet. Fill each cookie cup with Apple Streusel Filling and bake for a further 10 minutes. Remove from pan and place on a cooling rack.

Makes about 24 filled cookies

APPLE STREUSEL FILLING

1/2 Cup Brown Sugar- packed
2 tsp Cinnamon
3 Apples peeled, cored & chopped
2 Tb Melted Butter

Mix all ingredients together in a bowl and set aside until needed.