



Caramel Apple Turnovers

★ ★ ★ ★ ★ 5 from 7 reviews

Author: Sally **Prep Time:** 30 minutes **Cook Time:** 20 minutes **Total Time:** 1 hour

Yield: 8 turnovers

Easy, buttery, and incredibly flaky turnovers stuffed with gooey cinnamon apples and generously topped with caramel sauce. My favorite way to start a cool, crisp fall morning.

Ingredients

FILLING

- 2 small peeled & finely diced **apples**, any variety
- 1 teaspoon **cornstarch**
- optional:** 1/4 cup chopped pecans
- 2 teaspoons **pure vanilla extract**
- 1 teaspoon **ground cinnamon**
- 1/2 cup **granulated sugar**

PASTRY

- 1 package (2 sheets) frozen **puff pastry**, thawed*
- 1 large **egg**, beaten
- 1/2 cup **salted caramel** for drizzling

Cook Mode Prevent your screen from going dark

Instructions

- 1 Make the filling:** In a medium saucepan over medium heat, cook the apples, cornstarch, pecans, vanilla, cinnamon, and sugar. Stir constantly for 5 minutes. Switch to low heat and allow to simmer for 5 minutes. Remove from heat and allow to cool off for 20 minutes.
- 2** Adjust the oven rack to the lower third position and preheat oven to 400°F (204°C). Line two large baking sheets with parchment paper or silicone baking mats.
- 3 Prepare the pastry:** Unroll the puff pastry sheets onto a lightly floured surface. Cut each into 4 squares. Spoon 2-3 Tablespoons of apple mixture onto the center of each square. Fold each over into a triangle shape and crimp the edges with a fork to seal. See photo above for visual. Some apple juices may leak out.

- 4 Lightly brush the top of each turnover with beaten egg. Cut 2 or 3 small steam vents in the tops. Bake each batch for 20 minutes until golden brown. Rotate the pan halfway through bake time to avoid uneven browning.
- 5 Remove from the oven and drizzle each turnover with caramel sauce before serving. Turnovers taste best on the same day, though you can store them in the refrigerator in an airtight container for up to 3 days.

Notes

- 1 **Freezing Instructions:** Baked turnovers can be frozen up to 2 months and thawed overnight in the refrigerator, then warmed up in the oven or microwave.
- 2 **Puff Pastry:** See text above for the best way to thaw puff pastry for this recipe.

Find it online: <https://sallysbakingaddiction.com/caramel-apple-turnovers/>



Homemade Salted Caramel Recipe

★ ★ ★ ★ ★ 4.6 from 644 reviews

Author: Sally **Prep Time:** 5 minutes **Cook Time:** 15 minutes **Total Time:** 20 minutes

Yield: 1 cup

Made from only 4 simple ingredients, this homemade caramel is salty, sweet, and irresistibly buttery. No candy thermometer required and the possibilities for serving are endless. (Though just a spoon is acceptable!) Use caution as the cooking caramel may splatter. Stand back and wear kitchen gloves if desired. Review recipe notes prior to beginning.

Ingredients

- 1 cup (200g) **granulated sugar** (make sure it's labeled "pure cane")*
- 6 Tablespoons (85g) **salted butter**, room temperature cut up into 6 pieces
- 1/2 cup (120ml) **heavy cream**, at room temperature
- 1 teaspoon **salt**

Cook Mode Prevent your screen from going dark

Instructions

- 1 Heat granulated sugar in a medium heavy-duty saucepan (avoid using non-stick) over medium heat, stirring constantly with a high heat resistant rubber spatula or wooden spoon. Sugar will form clumps and eventually melt into a thick brown, amber-colored liquid as you continue to stir. Be careful not to burn it.
- 2 Once sugar is completely melted, immediately stir in the butter until melted and combined. Be careful in this step because the caramel will bubble rapidly when the butter is added. If you notice the butter separating or if the sugar clumps up, remove from heat and vigorously whisk to combine it again. (If you're nervous for splatter, wear kitchen gloves. Keep whisking until it comes back together, even if it takes 3-4 minutes. It will eventually—just keep whisking. Return to heat when it's combined again.)
- 3 After the butter has melted and combined with the caramelized sugar, stir constantly as you very slowly pour in the heavy cream. Since the heavy cream is colder than the hot caramel, the mixture will rapidly bubble when added. After all the heavy cream has been added, stop stirring and allow to boil for 1 minute. It will rise in the pan as it boils.
- 4 Remove from heat and stir in the salt. Allow to slightly cool down before using. Caramel thickens as it cools.

- 5 Cover tightly and store for up to 1 month in the refrigerator. Caramel solidifies in the refrigerator. Reheat in the microwave or on the stove to desired consistency. See “What is the Texture of This Salted Caramel?” above.

Notes

- 1 **Make Ahead & Freezing Instructions:** You can make this caramel in advance. Make sure it is covered tightly and store it for up to 1 month in the refrigerator. Warm the caramel up for a few seconds before using in a recipe. This caramel is OK at room temperature for a day if you’re traveling or gifting it. You can freeze the salted caramel, too. Freeze in an airtight container for up to 3 months. Thaw in the refrigerator or at room temperature, then warm up before using.
- 2 **Special Tools** (affiliate links): [Medium Heavy-Duty Saucepan](#) | [Wooden Spoon](#) or [Spatula](#)
- 3 **Sugar:** This recipe is most successful using granulated sugar that’s labeled “pure cane” on the packaging. I usually use and recommend Domino brand regular granulated sugar which says “pure cane granulated” on the packaging.
- 4 **Butter:** Unsalted butter may be used instead, though I prefer salted. No other changes need to be made to the recipe if using unsalted.
- 5 **Heavy Cream:** Heavy cream (approximately 36% milk fat) may also be sold as whipping cream. Light whipping cream (30% milk fat), or double cream (48% milk fat) may be substituted. Do not use milk. Room temperature cream is best.
- 6 **Salt:** Use regular table salt or kosher salt. If using larger flaky salt, add 1 teaspoon, taste, then add more if desired. This recipe works with 1 teaspoon of any variety of salt. You can always add 3/4 teaspoon, taste, then add more if desired.
- 7 **Caramel Candies:** This caramel is great as a sauce, topping, or filling, but won’t set up properly to make soft caramel candies. Here is my [soft caramels](#) recipe.
- 8 **Regular Caramel:** If you want to make regular caramel, reduce salt to 1/2 teaspoon. Do not leave it out completely.
- 9 **Larger Batches:** Avoid doubling or tripling this recipe. The added volume could prevent the sugar from melting evenly and properly. Make a couple batches instead.

Find it online: <https://sallysbakingaddiction.com/homemade-salted-caramel-recipe/>



honey apple cake



4.85 from 122 votes

This Honey Apple Bundt Cake for Rosh Hashanah is moist, sweet, and beautifully iced for a unique twist on Jewish honey cake. Kosher, Pareve.

Prep Time	Cook Time	Total Time
45 mins	1 hr 15 mins	2 hrs

Course: Dessert Cuisine: American Keyword: apple, cake recipe, dessert recipe, honey
Kosher Key: Parve Servings: 10 servings Calories: 363kcal

INGREDIENTS

Cake

- 3 large eggs
- 3/4 cup honey
- 1/2 cup white sugar
- 1/4 cup light brown sugar
- 1 1/4 cups canola oil
- 1 1/2 teaspoons vanilla
- 3 cups all purpose baking flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 1/2 teaspoons cinnamon
- 3/4 teaspoon salt
- 1/4 teaspoon allspice
- Dash ground cloves

- 4 Granny Smith apples (peeled, cored, and shredded)

Icing

- 1 cup + 3 tablespoons powdered sugar
- 1/4 teaspoon vanilla
- 1/2 to 2 tablespoons water or non-dairy creamer

INSTRUCTIONS

1. Preheat oven to 325 degrees F. In a large mixing bowl, beat the eggs until they are frothy. Whisk in the honey, white sugar, brown sugar, oil and vanilla. In a separate medium mixing bowl, sift together the flour, baking powder, baking soda, cinnamon, salt, and spices. Incorporate the flour mixture into the liquid, stir to blend. Fold in the shredded apples and their juice.
2. Spray your Bundt pan with cooking spray, making sure to evenly coat the entire inner surface. Pour your batter into the pan. Bundt pan depths vary, so make sure the batter fills the pan $\frac{3}{4}$ full or less. Do not fill beyond $\frac{3}{4}$ or your cake might overflow during baking. Use a spatula to gently push the batter to the outside of the pan, pushing slightly up the walls. This will help to get rid of any air pockets that might interfere with the pretty details of the pan. Smooth the batter on the top so it is flat and even all the way around the pan.
3. Bake cake in preheated oven for 75-90 minutes (if you're using a black or dark-colored bundt pan, yours may bake faster - start checking around 50 minutes). When the edges darken and pull fully away from the sides of the pan, and the cake browns all the way across the surface, insert a toothpick deep into the thickest part of the cake. If it comes out clean, it's done. It's a very moist cake, so it's easy to undercook it— err on the side of caution and let it bake a little longer if you're unsure (but don't bake it too long or it will dry out!).
4. Let the cake cool for exactly 10 minutes, then invert it onto a flat plate. Tap the Bundt pan gently to release the cake. If your cake sticks, use a plastic knife to carefully loosen the cake around the center tube and sides. Allow cake to cool completely (very important to let it cool before frosting).
5. Now it's time to decorate your cake. Decorate this cake the same day you serve it; the cake is moist so it tends to "soak up" the powdered sugar, plus the icing looks prettier fresh. To keep things neat, I like to do this part on a wire cooling rack with a piece of parchment paper underneath to catch extra sugar/ drips. You can simply do it on a plate if you prefer. First, put 3 tbsp of powdered sugar into a handheld mesh strainer or sifter. Sprinkle sugar onto the top of the cake by tapping the strainer or sifting to release an even shower of sugar around the surface of the cake.

6. Next, make your drizzle icing. Sift 1 cup of powdered sugar into a mixing bowl. Add ¼ tsp of vanilla extract and 1/2 tbsp water or non-dairy creamer to the bowl (when I first posted this recipe years ago I used non-dairy creamer, but I actually prefer using water now). Stir sugar and liquid with a whisk or fork to blend. The trick with this icing is to add liquid very slowly - you only want to add until it just comes together. Add additional liquid by half teaspoonfuls, mixing constantly, until the mixture has the texture of very thick honey. You want the icing to be quite thick. When you can pull a spatula through the icing, and it takes a few seconds for the gap in the icing to close again, the texture is right.
7. Place a sealing bag (reusable or disposable) inside a tall water glass, open end facing upward and wrapped around the edge of the glass, so there is an open space for easy filling. Pour the icing into the bag.
8. Close the bag, leaving a small bit open to vent. Guide the icing towards one of the lower corners of the bag. Cut the very tip of that corner off the bag.
9. Drizzle the icing in a zig-zag pattern around the cake by squeezing the bag gently to release the glaze.
10. Allow icing to dry completely before serving—this usually takes about 30-60 minutes. Slice and enjoy! *******Note - also *REALLY* good with the salted caramel recipe in the packet above!*****

NOTES

You will also need: 9 inch Bundt cake pan, sifter, wire cooling rack, parchment paper, sealing bag (reusable or disposable)

NUTRITION

Calories: 363kcal | Carbohydrates: 75g | Protein: 6g | Fat: 4g | Cholesterol: 55mg | Sodium: 327mg | Potassium: 209mg | Fiber: 3g | Sugar: 44g | Vitamin A: 120IU | Vitamin C: 3.5mg | Calcium: 50mg | Iron: 2.3mg

Nutritional information should be considered an estimate only; please consult a registered dietician, nutritionist, or your physician for specific health-related questions. Read more [here](#). Please note that the recipe above is published using a recipe card plugin, with preexisting software which can auto-calculate metric measurements, as well as change the number of servings. Metric conversions and changes to the number of servings (resulting in different ingredient amounts) will only appear in the ingredient list, and are not changed within the step-by-step directions of the recipe.

Caramel Apple Kugel

Amy Kritzer

The kugel of all kugels. With tart apples and a sweet caramel drizzle, make this for Rosh Hashanah and be prepared not to have leftovers!!

★★★★★ 5 from 3 votes



PREP TIME

30 mins

COOK TIME

1 hr

TOTAL TIME

1 hr 30 mins



COURSE

Side Dish

CUISINE

Jewish



SERVINGS

12

INGREDIENTS

- Noodle ingredients:
- 1/2 pound wide egg noodles 8 oz
- 1/4 pound butter plus more for greasing pan
- 2 pounds granny smith apples
- 6 large eggs beaten
- 1/2 pound cream cheese, softened
- 1-pint (16 oz) container sour cream
- 1-pound container cottage cheese
- 3/4 cup sugar
- 2½ teaspoons vanilla
- 2 teaspoons cinnamon
- 1 teaspoon salt
- Caramel ingredients:
- • 1 cup granulated sugar
- • 1/2 cup butter
- • 1/2 cup heavy cream
- • 1 teaspoon sea salt

INSTRUCTIONS

1. Preheat oven to 350 degrees F.
2. Butter a 13 by 9 by 2 inch glass or ceramic dish and set aside.
3. Cook noodles in large stockpot in salted water according to directions until al dente.
4. Drain well, then return to the pot and add butter, totally coating the noodles to melt.
5. In a large separate bowl, peel and shred apples and dry well with paper towels. In a swparate bowl, beat with a hand mixer the eggs, cream cheese, sour cream, cottage cheese, sugar, vanilla, cinnamon and salt. Mix well.
6. Combine your noodles with the mixture, and transfer into the baking dish.
7. Bake kugel for 45 min - 1 hour until golden brown. While kugel is cooking, making caramel sauce. Melt sugar in a small saucepan over medium-low heat until sugar just starts to brown. Add in butter and whisk until butter melts and sugar dissolves, about 30 seconds. Remove from heat and whisk in heavy cream and salt. *****Prefer the recipe/instructions from Sally's Baking Addiction website (Homemade Salted Caramel) on pg 3 of this packet*******
8. Once kugel is done, drizzle with caramel sauce and let stand at least 5-10 minutes before serving. Serve warm. Best served right after cooking. If you need to cook ahead of time, drizzle caramel right before serving. You can make the caramel ahead of time (up to 1 week), refrigerate, and reheat on the stovetop or microwave for just a few seconds before drizzling.



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The Best Vegan Apple Crisp

The best vegan apple crisp, naturally sweetened and made in 1 bowl!
Tender, caramelized apples under a crispy pecan-oat topping. Fall dessert perfection.

Author Minimalist Baker



4.89 from 242 votes

PREP TIME	COOK TIME	TOTAL TIME
20 minutes	1 hour	1 hour 20 minutes

Servings 12
Course Dessert
Cuisine Gluten-Free, Vegan
Freezer Friendly 1 month
Does it keep? 3 Days

Ingredients

FILLING

- 8 medium-large apples (half tart (like granny smith), half sweet (like honey crisp) // organic when possible)
- 1 lemon, juiced (1 lemon yields ~ 2 Tbsp or 30 ml)
- 2/3 cup [coconut sugar](#) (or sub organic cane sugar)
- 1 ½ tsp ground cinnamon
- 3 Tbsp arrowroot starch or cornstarch (for thickening)
- 1/4 cup fresh apple juice (or water)
- 3/4 tsp fresh grated ginger (*optional* // or sub 1/2 tsp ground ginger per 3/4 tsp fresh)
- 1 pinch nutmeg (*optional*)

TOPPING

- 1 cup gluten-free rolled oats
- 1/2 cup [almond meal](#)
- 1/2 cup unbleached all-purpose flour*

- 1/2 cup [coconut sugar](#) (or sub organic cane sugar)
- 1/2 cup muscovado sugar (or sub organic brown sugar)
- 1/2 cup pecans (roughly chopped)
- 1/4 tsp sea salt
- 1 tsp ground cinnamon
- 1/2 cup melted coconut oil or olive oil (or mix the two 1/2, 1/2)

Instructions

1. Preheat oven to 350 degrees F (176 C).
2. Peel apples, quarter, remove cores, and use a paring knife to thinly slice lengthwise (see photo).
3. Add to a large mixing bowl and top with remaining filling ingredients. Toss to combine. Add to a [9x13-inch](#) (or similar size) baking dish (adjust pan size if altering number of servings).
4. Rinse and wipe out your mixing bowl and add all topping ingredients. Stir to combine, then use fingers to break down any clumps of sugar. Pour over apples in an even layer.
5. Bake for 50 minutes to 1 hour (uncovered) or until the filling is bubbly, the apples are very fork tender (especially in the center of the dish), and the topping is deep golden brown.
6. Let rest at least 30 minutes before serving. This is delicious with [coconut whipped cream](#) or [vanilla bean coconut ice cream](#).
7. Best when fresh, though leftovers keep covered in the refrigerator up to 3 days, or in the freezer up to 1 month. Reheat in the microwave or in a 350-degree F (176 C) oven until warmed through.

Notes

*To keep this recipe gluten-free, ensure your oats are gluten free and sub the unbleached all-purpose for a gluten-free flour blend, such as my [DIY gluten-free blend](#) or Bob's Red Mill Gluten-Free 1:1 Baking Flour.

*Nutrition information is a rough estimate calculated without additional toppings.

*Recipe adapted from [Food 52](#).

Nutrition (1 of 12 servings)

Serving: 1 serving **Calories:** 383 **Carbohydrates:** 63 g **Protein:** 3.4 g **Fat:** 15.4 g

Saturated Fat: 8.1 g **Polyunsaturated Fat:** 1.4 g **Monounsaturated Fat:** 2.6 g **Trans Fat:** 0 g

Cholesterol: 0 mg **Sodium:** 55 mg **Potassium:** 297 mg **Fiber:** 6.5 g **Sugar:** 44.5 g

Vitamin A: 103 IU **Vitamin C:** 10 mg **Calcium:** 39.7 mg **Iron:** 1.1 mg

Did you make this recipe?

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Apple Kuchen

American-born and -bred Daniel Rose is one of the most successful chefs in Paris today. I met him years ago and since then have delighted in his food as I watch his restaurant, his talent, and his fame grow.

One of the things I like best about Daniel is that he has not forgotten his Chicago roots and what he learned from his grandmother. The first time I visited him in his kitchen, he baked his grandmother's apple cake, which I call here apple kuchen. In place of the apples, though, he used yellow plums he had found at the market, cutting them into quarters because some were sweeter than others, and he did not want anyone to get an inferior bite. As he added a pinch of anise instead of the cinnamon her recipe called for, he said, "I don't want to make it too different. I want it to taste like my grandmother's." I serve this for Rosh Hashanah with the first apples of the season.

yield: 8 to 10 servings

1 cup (2 sticks/226 grams) unsalted butter or 1 cup (235 ml) vegetable or melted coconut oil, more for greasing pan
1 $\frac{1}{3}$ cups (175 grams) plus 1 tablespoon sugar
 $\frac{1}{8}$ teaspoon salt
2 large eggs
2 cups (270 grams) unbleached all-purpose flour
2 teaspoons baking powder
4 Gala or other flavorful apples, peeled, cored, and each cut into 8 crescent slices, about 3 cups, divided
 $\frac{1}{2}$ teaspoon Calvados or other apple brandy
1 teaspoon freshly grated ginger
 $\frac{1}{2}$ teaspoon ground cinnamon or anise seeds

1. Preheat the oven to 350 degrees. Grease a 9-inch springform pan with butter or oil, and set aside.
2. In the bowl of an electric mixer fitted with a paddle attachment, combine the remaining 8 ounces butter or oil, 1 $\frac{1}{3}$ cups sugar, and the salt. Mix until blended. Add the eggs and mix until smooth. Using a rubber spatula, gently fold in the flour and baking powder until thoroughly mixed. Fold in about a cup of the apples, and spread batter evenly in the pan.
3. In a large bowl, toss the remaining apples with the Calvados or other apple brandy, ginger, and cinnamon or anise seeds. Arrange the apple slices in closely fitting concentric circles on top of the dough; you may not need all the slices. Sprinkle the remaining 1 tablespoon sugar over the apples.
4. Bake until a toothpick inserted into the center of the cake dough comes out clean and apples are golden and tender, about 50 minutes. Serve warm or at room temperature.

Note This cake, when it is made with vegetable oil instead of butter, is similar to the "Jewish Apple Cake" found in many church cookbooks throughout America, and was brought to this country by Polish immigrants, like my mother-in-law.

Csúztatott Palacsinta, Hungarian Apple Pancakes

In Hungary, one sign of a good cook is his or her prowess with *palacsinta*, the Hungarian crêpe, blintz, or pastel. I have tasted *palacsinta* alone or stacked in a kind of torte layered with jams, nuts, and chocolate. But Agnes Sanders, a Hungarian immigrant, taught me how to prepare a similar but different dish her mother made in Miskolc, Hungary, during the Stalin period. Since her mother died when Agnes was eighteen, she learned the recipe from her aunt. Now a librarian living in New York City, Agnes calls this “a lazy housewife’s cake,” because it is foolproof.

This great modern brunch recipe has a meandering history that dates back to the Roman Empire. According to the late George Lang—whose book *The Cuisine of Hungary* is a masterful history lesson—crêpes, *palacsinta*, and blintzes all came to the Austro-Hungarian Empire via Romania from the Roman army two thousand years ago. These pancakes also traveled early on through the Middle East, the other way to Russia, where they became *blinchiki*, or blintzes.

This simple seven-layer cake is made from pancakes that are baked on one side, then literally slid onto a serving plate, one by one, and sprinkled with cinnamon sugar. Having made this several times, I now caramelize and double the amount of apples used in Agnes’s original recipe. It can be either a dessert or a brunch dish; it is served with blueberries and raspberries on the side and dotted with Greek yogurt or sour cream.

**yield: 4 to 6 servings for brunch
or 8 servings as a dessert**

**6 tablespoons (84 grams)
unsalted butter, melted and
cooled, divided**

4 large eggs, separated

2 tablespoons sugar

Grated rind of 1 orange

**2 tablespoons orange or
apricot juice**

**⅓ cup (40 grams) unbleached
all-purpose flour**

Juice of ½ lemon

**2 medium Granny Smith or
Jonathan apples, cored and
sliced very thin**

**3 tablespoons cinnamon sugar
(see page 6) for sprinkling**

**1 cup (250 grams) Greek yogurt
or sour cream**

Berries for garnish

-
1. Mix 4 tablespoons of the butter, egg yolks, sugar, orange rind, and orange or apricot juice in a medium bowl. Then gradually whisk in the flour, making sure to get rid of any lumps.
 2. In a separate bowl, beat the egg whites until soft peaks form (either in a standing mixer with the whisk attachment or by hand with a whisk) and fold into the flour mixture. Let sit for a few minutes while you are preparing the apples.
 3. Sprinkle the lemon juice over the apples. Put a tablespoon of butter into a 6-inch nonstick pan set over medium heat. Add the apples and caramelize them on both sides, cooking for about 10 minutes total. Put in a small bowl.

4. Wipe out the pan, reheat over medium-low heat, add more butter, and scatter a few tablespoons of the caramelized apple pieces into the pan. Using a ladle, pour about $\frac{1}{2}$ cup of the batter over the apples in the pan. With a circular motion, swirl the pan so the batter completely covers the bottom. If the batter is too thick, you might have to add a bit more juice. Fry the pancakes slowly, but only on one side. This will make about 7 pancakes.
5. Using a spatula, slide each pancake carefully, cooked side down, onto a serving dish. Sprinkle with a little cinnamon sugar, and continue piling until all but one of the pancakes is piled up. Then sprinkle with some more cinnamon sugar and put the last pancake on top, cooked side up. Sprinkle with the remaining cinnamon sugar and serve immediately with Greek yogurt or sour cream and berries.

Note Although it takes just minutes to make these pancakes, you can cook them in advance, freeze, and reheat in the oven at 350 degrees for 30 minutes. Or you can prepare the batter and the apples ahead of time, then fold in the egg whites just before cooking.

APPLE AND HONEY GRANOLA

Bring the flavors of Rosh Hashanah to the breakfast table with this honey-sweetened granola that brims with dried apples and nuts. It pairs deliciously with yogurt or milk, but I particularly like the way its sweet flavor and crisp texture taste on top of vanilla ice cream.

SERVES 6 TO 8

½ CUP/115 G HONEY

½ CUP/80 ML VEGETABLE OIL

2 TBSP LIGHT BROWN SUGAR

2 TSP GROUND CINNAMON

1 TSP GROUND GINGER

½ TSP KOSHER SALT

**2½ CUPS/265 G OLD-FASHIONED
ROLLED OATS**

**1 CUP/115 G WALNUTS, ROUGHLY
CHOPPED**

**½ CUP/55 G ROASTED UNSALTED
ALMONDS, ROUGHLY CHOPPED**

1 CUP/60 G CHOPPED DRIED APPLE

½ CUP/85 G GOLDEN RAISINS

1. Preheat the oven to 375°F/190°C and line a large rimmed baking sheet with parchment paper.
2. Whisk together the honey, vegetable oil, brown sugar, cinnamon, ginger, and salt in a small bowl.
3. Combine the oats, walnuts, and almonds in a large bowl. Drizzle with the honey mixture and stir to completely coat.
4. Spread the granola on the prepared baking sheet. Bake, stirring occasionally, until deep golden brown and toasty smelling, 20 to 25 minutes. (The mixture will look wet; don't worry, it will crisp up as it cools.)
5. Remove the baking sheet from the oven, add the apple and raisins, and stir to combine. Set the baking sheet on a wire rack to cool completely. Store in an airtight container for up to 1 week.



By Mari Levine for JewishBoston

Mansanada (Sephardic Spiced Apples)

While my Ashkenazi family dips slices of apple into bowls of honey on Rosh Hashanah, Sephardic families feature these two ingredients in mansanada.

SEPTEMBER 3, 2014



While my Ashkenazi family dips slices of apple into bowls of honey on Rosh Hashanah, Sephardic families feature these two ingredients in mansanada. This rustic compote couldn't be simpler or more versatile. You simply simmer apple pieces in water, honey and spices, then remove the apples and reduce the sauce until slightly thickened—kind of like a thicker, less processed applesauce. I enjoyed it in yogurt, but the possibilities are endless: serve it hot or cold over ice cream, or alongside meat or poultry.

Mansanada

You may leave the apples' peels on if you'd like a more rustic compote.

Makes about 3 cups

3 tart apples, such as Granny Smith, peeled and cut into ¼-inch cubes

2 sweet apples, such as Jonathan, peeled and cut into ¼-inch pieces

⅓ cup honey

⅛ teaspoon cinnamon

⅛ teaspoon cloves

Large pinch cardamom

¼ teaspoon lemon juice

1. Combine apples, honey, cinnamon, cloves and cardamom in medium pot. Bring to simmer and cook, stirring occasionally, until apples are softened but not mushy, about 4 minutes.

2. Using slotted spoon, remove apples from pot and transfer to small bowl. Continue to simmer liquid in pot until reduced to $\frac{1}{2}$ cup, 15 to 18 minutes. Stir in lemon juice, then pour reduced liquid over apples. Serve on yogurt or ice cream, or alongside chicken or meat.

from "The Jewish Cookbook" by Leah Koenig

APPLE MURABBA



Calcutta's Jewish community serves apples cooked in a rose water-perfumed syrup on Rosh Hashanah. The fragrant confiture evokes wishes for a sweet year ahead. Start with sweet-tart apples that hold their shape well during cooking.

Serves: 6

Preparation time: 10 minutes, plus cooling

Cooking time: 15 minutes

- 1 cup (200 g) sugar
- 6 medium apples, peeled, cored, and halved or quartered
- 1 teaspoon whole cloves
- 1 cinnamon stick
- 2 teaspoons fresh lemon juice
- 1 teaspoon rose water

In a medium saucepan, combine $\frac{3}{4}$ cup (175 ml/6 fl oz) water and the sugar and cook over medium heat, stirring occasionally, until the sugar dissolves, about 2 minutes. Add the apples, cloves, and the cinnamon stick. Increase the heat to medium-high and bring to a boil. Reduce the heat to low, cover, and cook until the apples are soft but still mostly retain their shape, 10–15 minutes.

Remove the pan from the heat and stir in the lemon juice and rose water. Let cool to room temperature (the mixture will sweeten as it cools), then remove and discard the cloves and cinnamon stick. Store, covered, in the fridge, for up to 2 weeks. Serve cold or at room temperature.