



Delicious ways to use your BC Apples

FRESH FROM THE TREE TO YOUR TABLE



Caramel Apple Tart Tatin

Best with Honeycrisp or Spartans

Ingredients

- 1 sheet frozen puff pastry
- ¼ cup unsalted butter, softened
- ½ cup sugar
- 7–9 apples, peeled, cored & cut lengthwise

Directions

1. Preheat oven to 425°F.
2. On a lightly floured surface, roll puff pastry into a 10½-inch square. Cut out a 10-inch circle using a plate as a guide. Chill in the fridge.
3. Spread softened butter over the bottom and sides of a skillet. Sprinkle sugar evenly. Arrange apple pieces standing upright and tightly packed in concentric circles.
4. Cook on stovetop over medium-high heat for 18–25 minutes, until juices are deep golden and bubbly.
5. Bake skillet in the oven for 20 minutes (use foil underneath to catch drips).
6. Carefully place chilled pastry circle over the hot apples.
7. Bake another 20–25 minutes until pastry is golden brown.
8. Cool for 10 minutes.
9. Place a rimmed serving platter upside down over skillet, carefully flip together, and invert the tart. Serve immediately.

Easy Apple Crisp

Best with Spartans or Ambrosia

Ingredients

- 1/2 cup sugar & 2 tbsp cornstarch
- 1 tsp cinnamon & 1/8 tsp nutmeg
- 4-5 medium apples, peeled, cored, diced
- 1 tbsp orange juice

Crumble Topping:

- 1 1/2 cups old-fashioned oats
- 1 cup all-purpose flour
- 1/2 cup light brown sugar, packed
- 1/2 tsp salt & 1/2 cup melted butter

Directions

1. Preheat oven to 350°F. Spray a 2-quart baking dish.
2. Whisk sugar, cornstarch, cinnamon, and nutmeg in a large bowl. Toss with apples and orange juice. Pour into dish.
3. Mix oats, flour, brown sugar, salt, and melted butter until crumbles form. Sprinkle over apples.
4. Bake 50–60 minutes until filling bubbles and apples are tender. Serve warm with vanilla ice cream.

Crockpot Apple Butter

Perfect for Golden Delicious

Ingredients

- 6 large apples, peeled, cored, finely chopped
- 1/3 cup raw sugar
- 1/2 cup light brown sugar, loose
- 1 tsp ground cinnamon
- 1/8 tsp allspice
- 1/8 tsp nutmeg

Directions

1. Place chopped apples in a slow cooker. Add sugars, cinnamon, allspice, and nutmeg; mix well.
2. Cover and cook on HIGH for 5 hours (or LOW for 10 hours), stirring halfway, until apples are tender and dark brown.
3. Uncover and puree using an immersion blender until smooth.
4. Cook uncovered on HIGH for 2 more hours, stirring occasionally, until thick.
5. Spoon into jars, cover, and refrigerate.