

APPLE DANISH CHEESECAKE

1 C. flour
 $\frac{1}{2}$ C. ground almonds
 $\frac{1}{4}$ C. sugar
 $\frac{1}{2}$ C. cold butter or margarine
 $\frac{1}{4}$ teaspoon almond extract

FILLING:

8 oz cream cheese, softened
 $\frac{1}{4}$ C. sugar
 $\frac{1}{4}$ teaspoon cream of tartar
1 egg

TOPPING:

$\frac{1}{3}$ C. packed brown sugar
1 tablespoon flour
1 teaspoon cinnamon
4 C. thinly sliced tart peeled apple

$\frac{1}{3}$ C. slivered almonds

In a small bowl combine flour, almonds & sugar; cut in butter until crumbly. Add extract.

Shape dough into ball; place between 2 sheets of wax paper. Roll into a 10-inch circle. Transfer to a greased 9-inch springform pan; gently press the dough against the bottom and up the sides of pan. Refrigerate for 30 min. In a mixing bowl beat cream cheese, sugar and cream of tartar until smooth. Add egg; beat at low just until combined. Pour over crust. Combine brown sugar, flour & cinnamon. Add apples & stir until coated. Spoon over filling. Sprinkle with almonds. Bake at 350 for 40-45 min. or till golden brown. Cool on rack for 10 min. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight. Remove sides of pan. NOTE: shorter cooling period is OK.

QUICK APPLE PIE

Use your normal pie recipe with a glass pan. Cook in microwave for 8-10 min. then in a 425 degree oven for 10 to 15 min.

CHICKEN IN APPLE -MUSTARD SAUCE

4 chicken breast halves boned & skinned
2 tablespoons butter or margarine
1 C. apple juice
1 medium onion, sliced
1 clove garlic, minced
 $\frac{1}{2}$ teaspoon dried thyme leaves
4 teaspoons Dijon mustard
1 apple cored & sliced

With dull side of a heavy knife or rolling pin flatten chicken breasts to about $\frac{1}{2}$ inch. Over medium heat, heat butter in a large skillet. Saute breasts about 3 min on each side till golden. Add apple juice, onion, garlic & thyme. Cover & cook over lowered heat 10 to 12 min or till chicken is tender. Remove chicken & keep warm. Heat liquid to boiling. Add mustard to skillet & stir well till blended. Add apples & simmer till apples are crispy tender. Pour sauce over chicken & serve.

CARAMEL APPLE CAKE

1 C. oil 2 C. sugar
3 eggs 1 tablespoon vanilla
3 C. flour 1 teas. soda
1 teas. nutmeg $\frac{1}{2}$ teas. cloves
1 teas. cinnamon $\frac{1}{2}$ teas. salt
3 C. apples peeled & thinly sliced
(diced if you prefer)
 $\frac{1}{2}$ C. chopped pecans
CARAMEL GLAZE:
 $\frac{1}{2}$ C. butter $\frac{1}{2}$ C. brown sugar
2 tablespoons milk
1 teas. vanilla

Combine oil & sugar. Beat in eggs. Stir in vanilla. Combine dry ingredients & stir into egg mixture. Stir in apples & pecans. Pour into a well greased bundt pan. Bake at 350 for 50 min or till cake tests done. Remove from oven & let stand for 10 min. Peel the cake away from the sides of the pan with a fork, then invert onto a serving plate. To prepare glaze: Combine all glaze ingredients in a sauce pan. Bring to a boil. Cook for 1 min. Pour over slightly warm cake (cooled OK also) For a thicker caramel, let glaze stand for $\frac{1}{2}$ hour before drizzling on cake.