

# October 2009

*Hope you are enjoying this gorgeous fall weather. There is much to do this month with The Fair Barn Oktoberfest; Cameron Antiques Fair; Arboretum Concert Series; Holly Arts & Crafts Festival; NC Philharmonic; Horse Farm Tours; A Taste of Moore; Tennis Tournaments; Boo at the Zoo; Halloween Fall Fest and more! Check out the enclosed Calendar [\[Click Here\]](#) and do your best to get out and enjoy this beautiful area we call home.*

*Since "Apple" season is here, I thought you would enjoy a "Quick" and "Not-So-Quick" Apple Crisp recipe. No matter which one you choose, make sure you have vanilla ice cream and caramel sauce for the finishing touches!*

*Enjoy & Have a Great October!*

## Old-Fashioned Apple Crisp

Preheat Oven to 375

- 6 Golden Delicious Apples; peeled, cored, and sliced
- 2 tsp Fresh Lemon Juice
- 1 cup Granulated Sugar
- 3/4 cup All Purpose Flour
- 1 1/2 tsp Ground Cinnamon
- 1/4 tsp Ground Nutmeg
- 1/4 tsp Salt
- 1/2 cup Unsalted Butter; chilled and cut into small pieces

Ice Cream & Caramel Sauce

Butter 9 x 9 glass baking dish. Spread apples on bottom, sprinkle with lemon juice and toss well. Whisk together in separate bowl: sugar, flour, cinnamon, nutmeg and salt. Cut butter into dry ingredients with pastry blender or fork until crumbly. Spread evenly over apples. Bake for 1 hour or until apples are tender & topping golden brown. Serve warm with dollop of Ice Cream & drizzle with Caramel Sauce!



## Quick & Easy Apple Crisp

Preheat Oven to 350

- 2 Cans (21 oz. each) Apple Pie Filling
- 1 Pkg Yellow Cake Mix (18 oz.)
- 1 Teaspoon Ground Cinnamon
- 3/4 Cup Butter, Melted
- 1 Cup Walnuts, Chopped
- Ice Cream & Caramel Sauce

Pour apple pie filling into greased 9 x 13 pan. Sprinkle Cinnamon over pie mix. Combine cake mix with walnuts. Drizzle butter over this and toss until large crumbs form. Sprinkle evenly over apple mixture. Bake 30 minutes or until topping is puffed and golden. Serve with a dollop of Ice Cream & drizzle with Caramel Sauce!



On November 1, 2009