



Cider Tart

Pastry:

2 cups flour
1 tbsp. sugar
 $\frac{3}{4}$ cups shortening
1 egg
 $\frac{1}{4}$ cup ice water
1 tsp. white vinegar

Mix flour, sugar and salt

Add in shortening and mix until pea sized

In a separate bowl, mix egg, water, and vinegar

Mix the wet and dry ingredients, chill, and press into a tart pan

Filling:

4-5 large apples peeled and sliced thin
 $\frac{1}{4}$ cup sugar
 $\frac{1}{2}$ tsp ground ginger
1 tsp ground cinnamon
1 cup sour cream
 $\frac{1}{2}$ cup Spiced Apple Cider Concentrate

Preheat oven to 400 degrees

Arrange apples over the pastry

Mix sugar, cinnamon, and ginger and sprinkle over the apples

Mix Spiced Apple Cider Concentrate with sour cream and spread over the apples

Bake at 400 degrees for 10 minutes

Lower heat to 350 degrees for another 20-30 minutes

Apple Pie

8 apples peeled and sliced thin
½ cup Spiced Apple Cider Concentrate
2 tbsp. dark rum
1/3 cup brown sugar
2 tbsp. flour
1 tsp. cinnamon
¼ tsp. nutmeg
1 tbsp. butter
Pie crust

Preheat oven to 375 degrees
Combine apples, rum, and Spiced Apple Cider Concentrate in a saucepan
Bring to a boil, then reduce heat and simmer until apples are tender
Spoon filling into a pie crust
Mix brown sugar, flour, cinnamon, and nutmeg and sprinkle over the apples
Dot with butter
Top the pie with a pastry crust and cut vents
Bake for 1 hour or until crust is golden

Cider Pie

1 cup Spiced Apple Cider Concentrate
2 eggs
¾ cup milk
1/3 cup maple syrup or brown sugar
3 tbsp. flour
Pie crust

Preheat oven to 350 degrees
Mix all ingredients well and pour into pie crust
Bake for 50 minutes or until set

Apple Spice Granola

4 tbsp. Spiced Apple Cider Concentrate
½ can of old fashioned oats
1 tsp vanilla extract
½ to 1 cup of pecans or almonds

Preheat oven to 375 degrees
Mix all ingredients together and place on a greased baking sheet
Bake for 15 minutes or until granola has reached desired consistency

Cider Donuts

1 cup granulated sugar
5 tbsp. unsalted butter
2 large eggs
3 ½ cups all-purpose flour
1 ¼ tsp table salt
2 tsp baking powder
1 tsp baking soda
1 ½ tsp ground cinnamon
1/2 teaspoon freshly grated nutmeg
1/2 cup low-fat buttermilk
1/3 cup spiced apple cider concentrate
1 tbsp vanilla extract
Canola oil for frying
Cinnamon sugar for coating

Mix together sugar and butter until smooth. Add eggs one at a time and continue to mix.

In a separate bowl, mix flour, salt, baking powder, baking soda, cinnamon, and nutmeg.

Add buttermilk, spiced apple cider concentrate, and vanilla to the butter mixture and stir well.

Combine wet and dry ingredients and mix until fully moistened.

Spread the dough onto a flour dusted baking sheet and put in the freezer for 10 minutes, or until it has firmed.

While the dough is firming, heat a few inches of oil to 370 degrees F.

Begin breaking off golf ball (or slightly larger) sized pieces of dough and carefully drop them into the hot oil. Cook for 1 minute, then flip them over and cook the other side until the donut is fully browned.

Place cooked donuts on a baking rack to cool.

To serve, place donuts in a paper lunch bag with your desired amount of cinnamon sugar and shake until coated.

Cider Pork and Poultry Glaze

2 Tbsp. spiced apple cider concentrate
1/2 cup cider vinegar
3/4 cup packed light brown sugar
1 Tbsp onion powder
1 Tbsp grated fresh ginger
1 Tbsp yellow mustard seeds
1/2 tsp ground allspice
1/8 to 1/4 tsp cayenne pepper

Heat on low and stir until sugar has dissolved

Apply to roast pork or poultry at 5 minutes intervals for the last 15 minutes of baking.