



Apple-tizing Recipes

Denise Kearns Mainfreight Hamilton

Apple Tart Shortcake

Ingredients

150 Grams Softened Butter
¾ Cup Castor Sugar
1 Egg
1 tsp Vanilla Essence
1 tsp Grated Orange or Lemon Zest
2 ½ Cups Flour
2 ½ tsp Baking Powder
4- 5 Apples (sliced)



Method

Cream butter and sugar, add egg, vanilla and zest, mix, then add flour and baking powder.
Remove ⅓ of the mixture and wrap in gladwrap. Pop into the freezer for 15 minutes.
Place the remaining mixture into a prepared tin and place in apples.
Remove the mixture from the freezer and grate over the top of the apple tart.

Bake 20-25 minutes.

Optional

Serve with Vanilla Ice Cream and/or Whippend Cream

Aroha Phillips

Mainfreight Invercargill

Classic Toffee Apples

Ingredients

8 Apples
1 ½ Cups Caster Sugar
1 Tbsp Vinegar
½ Cup Water
6 Drops Red Food Colouring
8 Lollipop or ice block Sticks



Method

Wash apples and dry thoroughly. Remove the stalk and push a lollipop stick into the centre of each apple.

In a heavy-based saucepan, place the sugar, water and vinegar and heat gently for 5 minutes or until the sugar is dissolved.

Turn up the heat and boil vigorously for approximately 8 minutes until the toffee starts to turn golden. Test to see if the toffee is going to set by getting a small amount on a teaspoon and dribbling into a glass of cold water. (Every minute after 6 minutes). When the threads are hard, its ready!

Remove from heat and add food colouring. Dip the apples into the toffee and twirl each apple to make sure it is well coated and the excess drips off. Place the toffee apples on baking paper to cool.

Amie Gentle Mainfreight Wellington

Spicy Apple Muffins

Ingredients

3 Cups Sifted Flour
1 ½ tsp Mixed Spice
1 ½ tsp Baking Soda
¼ tsp Salt
4 Cups Sugar
1 Cup Sultanas
2 Eggs (Beaten)
1 ½ Cups Stewed Apples
100 Grams Butter - melted



Method

Sift the flour, spice, baking soda and salt together.
Add the sugar and sultanas.
Beat the eggs enough to blend the whites and yolks.
Melt the butter, add the eggs, fruit and melted butter to the dry ingredients.
Mix everything together until the flour has been dampened, but the mixture looks lumpy and unmixed.
Spoon into a well-greased pan and bake at 200 °C for 10-15 minutes and firm to touch.
Remove from the tin and let cool on a rack.

Makes 12

Rajnish Chand

M2Home Auckland

Norwegian Apple Cake

Ingredients

Apple Filling

4 Apples
3 Tbsp Sugar
2 Tbsp Cinnamon



Cake Batter

200 Grams Butter
200 Grams Sugar
4 Eggs
1 ½ Cup Flour
1 tsp Baking Powder

Method

Heat the oven to 180°C.

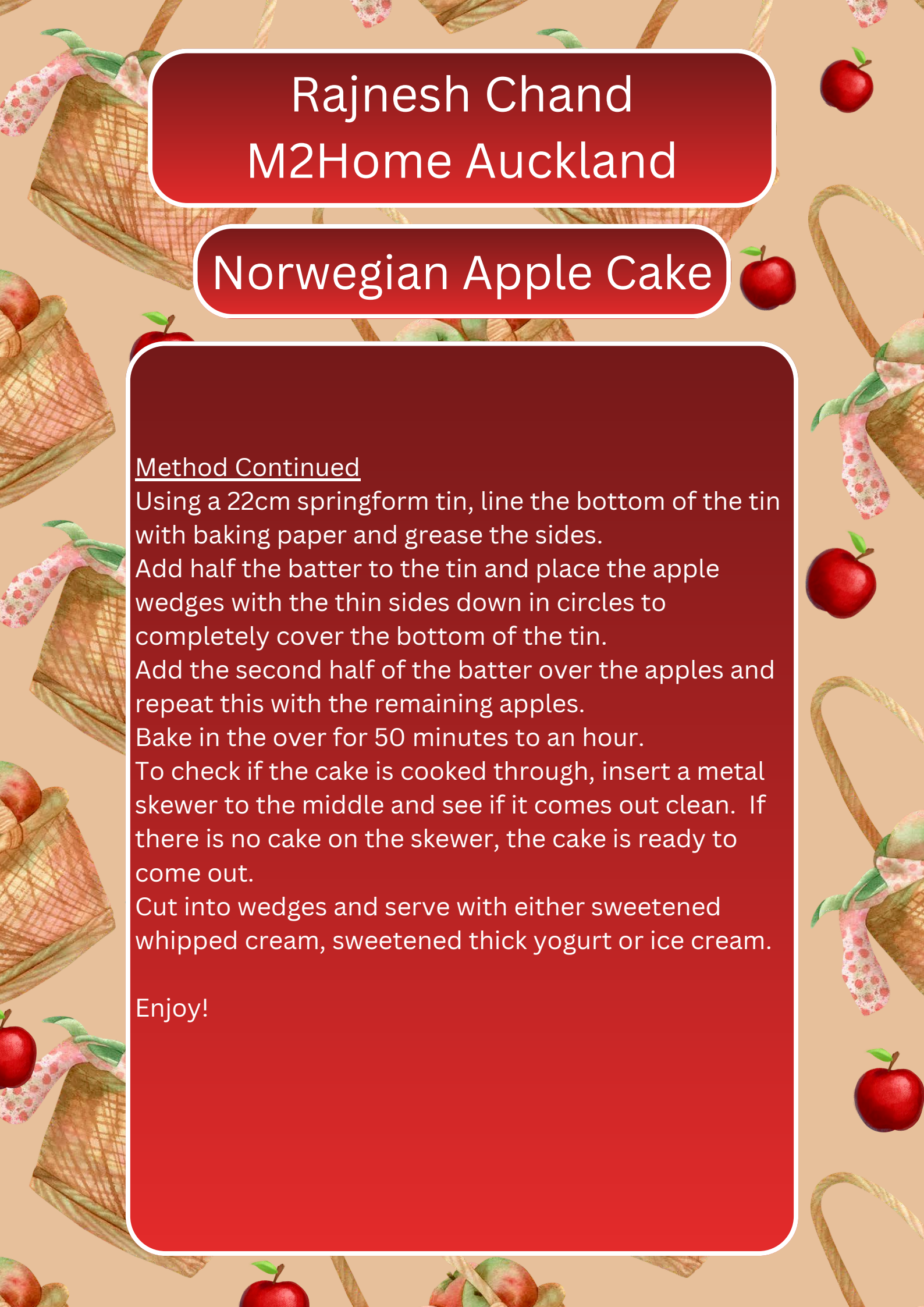
Peel the apples and remove the cores. Cut into thin wedges. Place in a bowl and coat with the sugar and cinnamon. Coat evenly.

In a bowl, combine butter sugar with an electric beater.

Add eggs one at a time and whisk in between.

Add the sifted flour and baking powder.

Use a spatula or spoon to mix the flour with the wet ingredients. (Do not over mix).



Rajnish Chand

M2Home Auckland

Norwegian Apple Cake

Method Continued

Using a 22cm springform tin, line the bottom of the tin with baking paper and grease the sides.

Add half the batter to the tin and place the apple wedges with the thin sides down in circles to completely cover the bottom of the tin.

Add the second half of the batter over the apples and repeat this with the remaining apples.

Bake in the oven for 50 minutes to an hour.

To check if the cake is cooked through, insert a metal skewer to the middle and see if it comes out clean. If there is no cake on the skewer, the cake is ready to come out.

Cut into wedges and serve with either sweetened whipped cream, sweetened thick yogurt or ice cream.

Enjoy!

Korey Kavakura Mainfreight Wellington

Apple Shortcake

Ingredients

125 Grams Butter
½ Cup Sugar
1 Egg
1 Tbsp Vanilla Essence
2 Cups Flour
1 tsp Baking Powder
6-8 Apples



Method

Cream the butter and sugar.
Add the egg and vanilla essence.
Sift the baking powder and flour mix well.
Combine the wet and dry ingredients and press ½ the mixture into a well greased pie dish.
Add the sliced apples.
Press the remaining mixture onto the apples.
Bake at 180°C for 40 minutes.

Serve with French Vanilla Ice Cream.

Maureen Paine Mainfreight Auckland

Apple Fritter Bread

Ingredients

1 ½ Cups Plain Flour
2 Apples (peeled and diced)
⅓ Cup Brown Sugar
1 tsp Ground Cinnamon
125 Grams Butter (Room Temperature)
⅔ Cup White Sugar
1 tsp Pure Vanilla Extract
2 Eggs
1 ¾ tsp Baking Soda
½ Cup Milk



Glaze

½ Cup Icing Sugar
1 Tbsp Milk

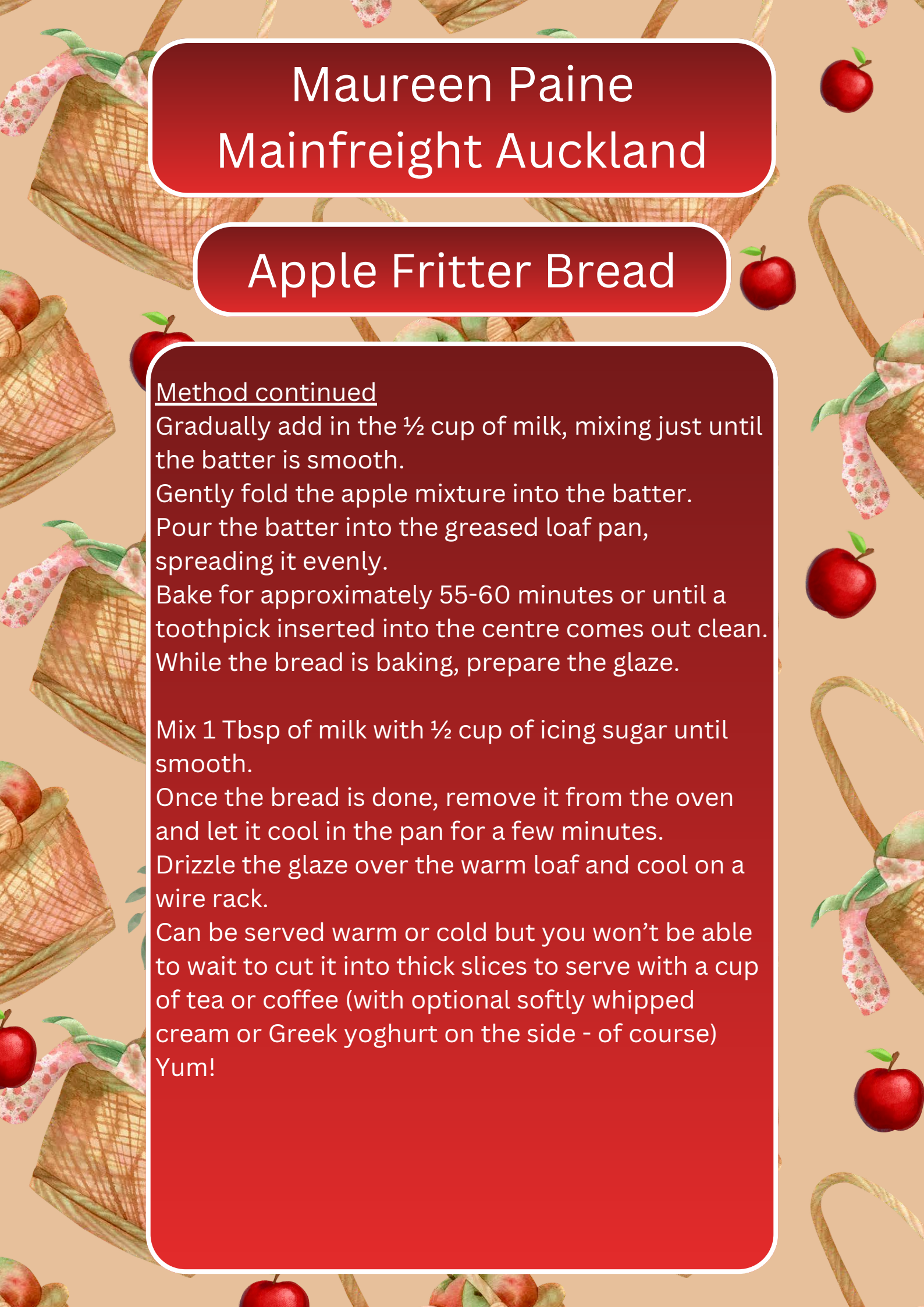
Method

Preheat your oven to 175°C and grease a 22 x 14 cm (standard size) loaf tin.

In a mixing bowl, combine the peeled and diced apples with brown sugar and cinnamon. Set aside.

In another bowl, cream together the white sugar, room temperature butter, eggs and vanilla extract until well blended.

Stir in the flour and baking soda until just combined.



Maureen Paine Mainfreight Auckland

Apple Fritter Bread

Method continued

Gradually add in the $\frac{1}{2}$ cup of milk, mixing just until the batter is smooth.

Gently fold the apple mixture into the batter.

Pour the batter into the greased loaf pan, spreading it evenly.

Bake for approximately 55-60 minutes or until a toothpick inserted into the centre comes out clean. While the bread is baking, prepare the glaze.

Mix 1 Tbsp of milk with $\frac{1}{2}$ cup of icing sugar until smooth.

Once the bread is done, remove it from the oven and let it cool in the pan for a few minutes.

Drizzle the glaze over the warm loaf and cool on a wire rack.

Can be served warm or cold but you won't be able to wait to cut it into thick slices to serve with a cup of tea or coffee (with optional softly whipped cream or Greek yoghurt on the side - of course)

Yum!

Leah Maxwell Mainfreight Dunedin

Apple Crumble Cheesecake

Ingredients

Base

250 Grams Anzac Biscuits
75 Grams Melted Butter

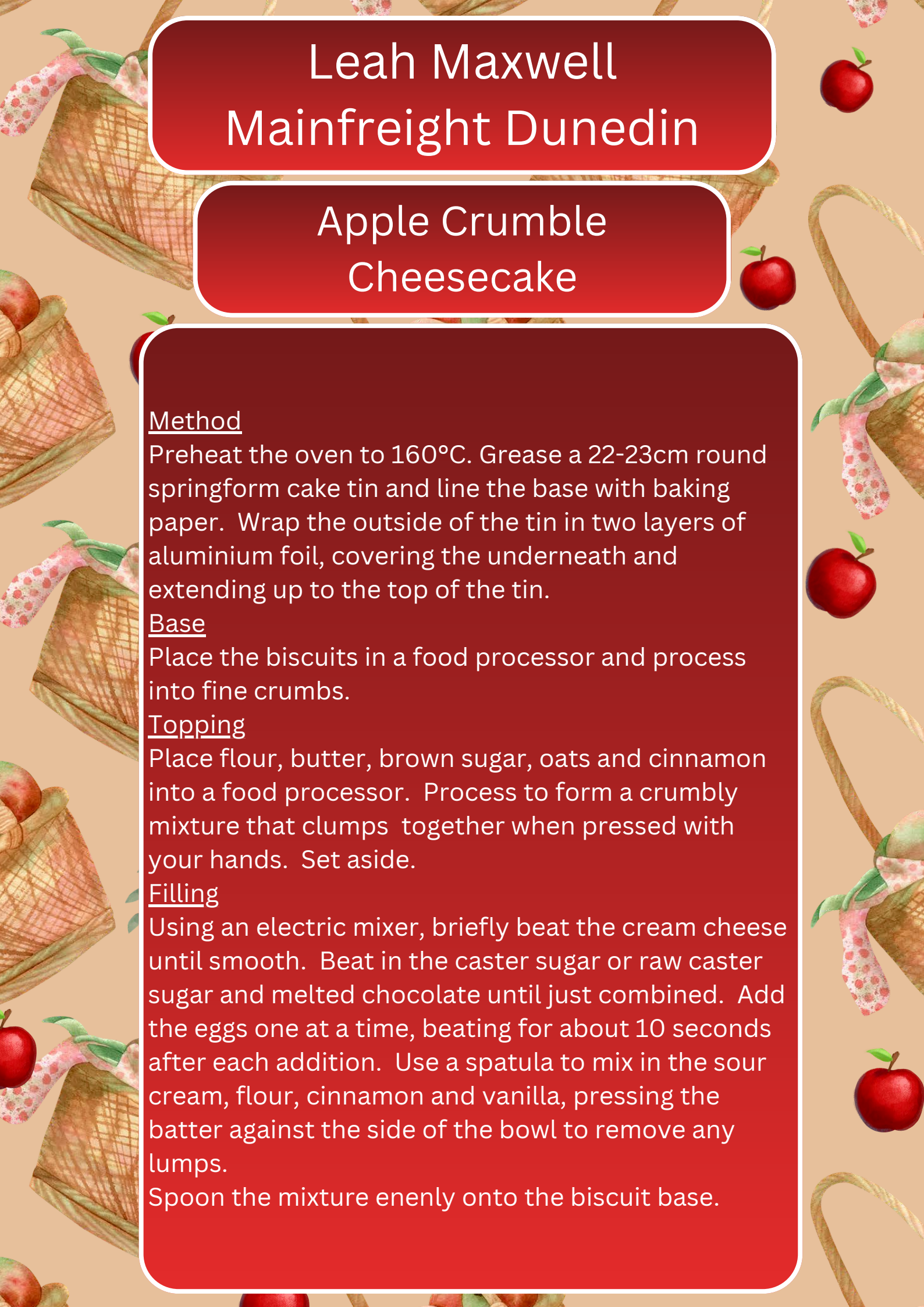
Topping

½ Cup Plain Flour
35g Butter, Cubed Or Grated
2 Tbs Soft Brown Sugar
2 Tbs Rolled Oats
¼ tsp Ground Sugar

Filling

500g Cream Cheese - Softened
170g Caster Sugar or Raw Caster Sugar
100g White Chocolate - Melted
2 Eggs
¾ Cup Sour Cream
2 tsp Plain Flour
1 tsp Ground Cinnamon
1 tsp Vanilla Extract
2 Small Granny Smith Apples





Leah Maxwell Mainfreight Dunedin

Apple Crumble Cheesecake

Method

Preheat the oven to 160°C. Grease a 22-23cm round springform cake tin and line the base with baking paper. Wrap the outside of the tin in two layers of aluminium foil, covering the underneath and extending up to the top of the tin.

Base

Place the biscuits in a food processor and process into fine crumbs.

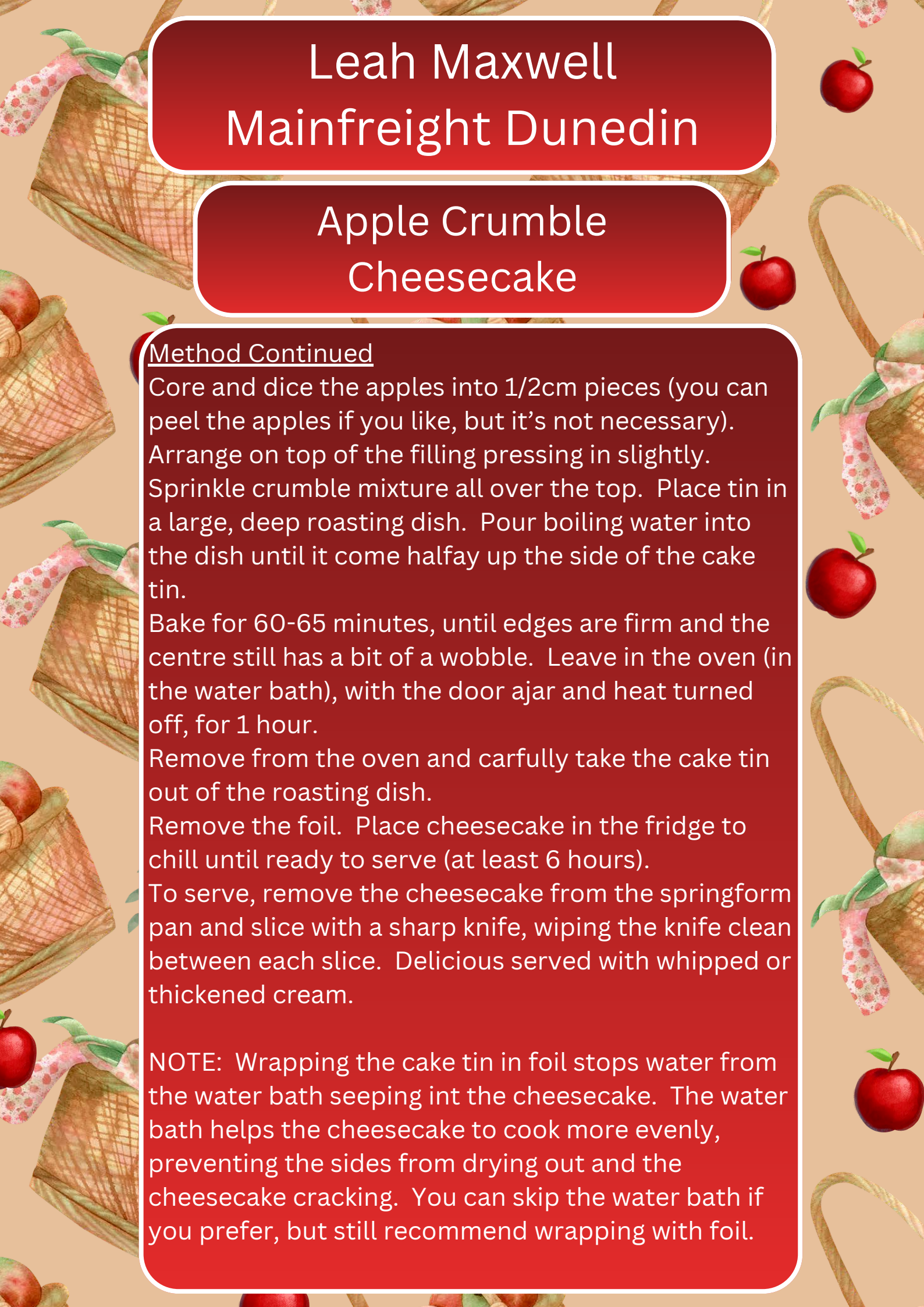
Topping

Place flour, butter, brown sugar, oats and cinnamon into a food processor. Process to form a crumbly mixture that clumps together when pressed with your hands. Set aside.

Filling

Using an electric mixer, briefly beat the cream cheese until smooth. Beat in the caster sugar or raw caster sugar and melted chocolate until just combined. Add the eggs one at a time, beating for about 10 seconds after each addition. Use a spatula to mix in the sour cream, flour, cinnamon and vanilla, pressing the batter against the side of the bowl to remove any lumps.

Spoon the mixture evenly onto the biscuit base.



Leah Maxwell Mainfreight Dunedin

Apple Crumble Cheesecake

Method Continued

Core and dice the apples into 1/2cm pieces (you can peel the apples if you like, but it's not necessary). Arrange on top of the filling pressing in slightly. Sprinkle crumble mixture all over the top. Place tin in a large, deep roasting dish. Pour boiling water into the dish until it come halfay up the side of the cake tin.

Bake for 60-65 minutes, until edges are firm and the centre still has a bit of a wobble. Leave in the oven (in the water bath), with the door ajar and heat turned off, for 1 hour.

Remove from the oven and carfully take the cake tin out of the roasting dish.

Remove the foil. Place cheesecake in the fridge to chill until ready to serve (at least 6 hours).

To serve, remove the cheesecake from the springform pan and slice with a sharp knife, wiping the knife clean between each slice. Delicious served with whipped or thickened cream.

NOTE: Wrapping the cake tin in foil stops water from the water bath seeping int the cheesecake. The water bath helps the cheesecake to cook more evenly, preventing the sides from drying out and the cheesecake cracking. You can skip the water bath if you prefer, but still recommend wrapping with foil.

Rajnish Kurmar

Mainfreight Westney Rd

Stewed Apples

Ingredients

2 Apples (Chopped Into Cubes
Skin On If You Like)
½ tsp Cinnamon or Cardamom
1-2 Tbsp Honey Or Date Paste
As Apples Are Already Sweet)
2-3 Tbsp Water



Method

Add apples and water into a pan.
Cover and cook on low heat for 5-7 minutes until soft.
Add cinnamon or cardamom and mix.
Add honey or date paste.
Turn off heat and let it cool slightly

Serve with plain yoghurt, ice cream or with a sprinkle of nuts or seeds stirred in at the end.

Can be eaten hot or cold.

Peter May Mainfreight Hamilton

Apple Shortcake

Ingredients

Apples

6 - 7 medium Apples
50 Grams Cinnamon
1tsp Ground Ginger
½ Lemon Juice and Rind
50 Grams Sultanas
2 Tbsp Cornflour

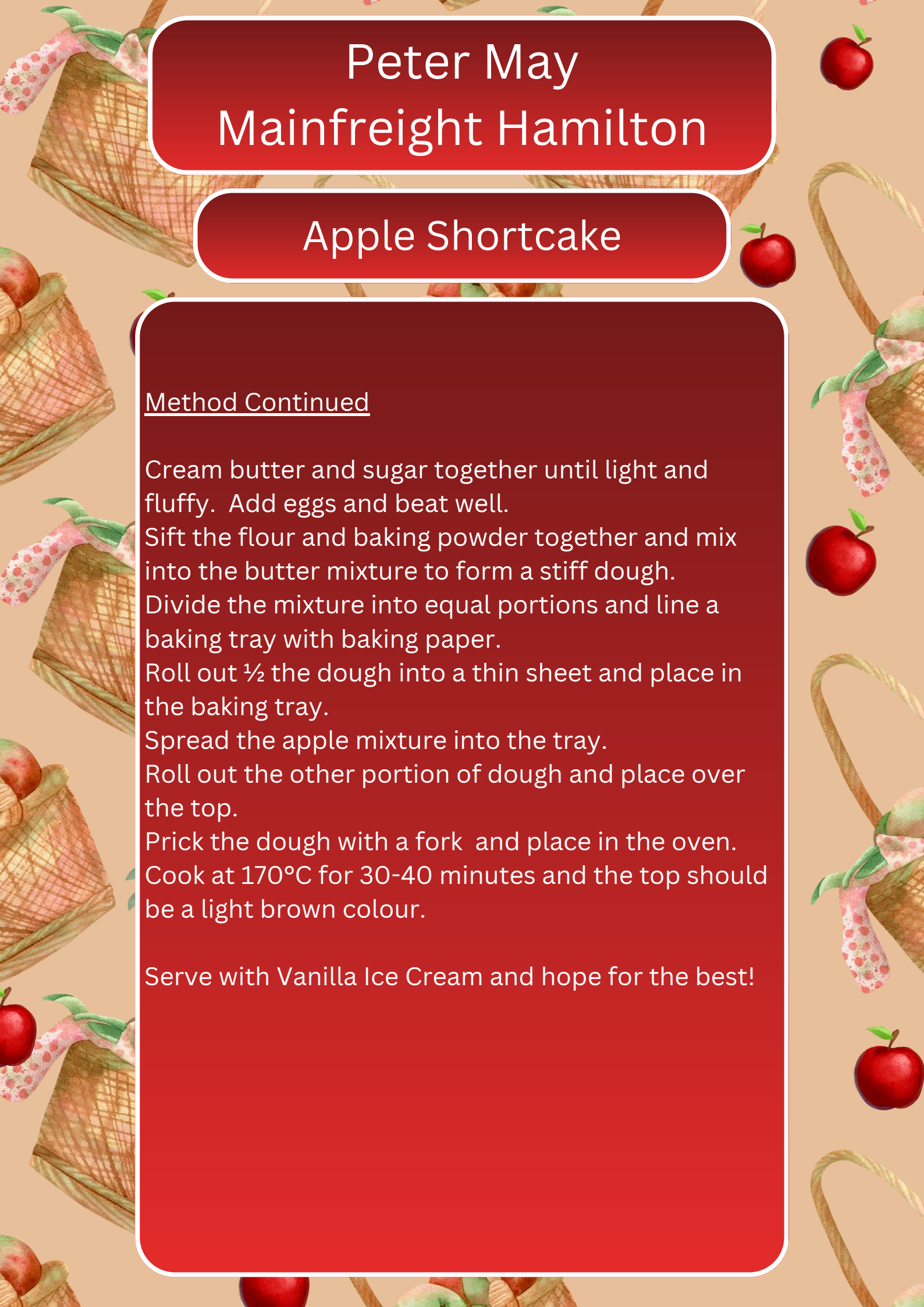


Shortcake

250 Grams Softened Butter
150 Grams Sugar
2 Eggs
500 Grams Flour
½ Tbsp Baking Powder

Method

Peel and core the apples and add to a pot with cinnamon, ginger, lemon and sultanas. Barely cover with water and bring to the boil and simmer until the apples are soft.
Mix cornflour to a smooth paste with a little cold water and add to the fruit mixture and stir until it thickens.
Allow to cool.



Peter May Mainfreight Hamilton

Apple Shortcake

Method Continued

Cream butter and sugar together until light and fluffy. Add eggs and beat well.

Sift the flour and baking powder together and mix into the butter mixture to form a stiff dough.

Divide the mixture into equal portions and line a baking tray with baking paper.

Roll out $\frac{1}{2}$ the dough into a thin sheet and place in the baking tray.

Spread the apple mixture into the tray.

Roll out the other portion of dough and place over the top.

Prick the dough with a fork and place in the oven.

Cook at 170°C for 30-40 minutes and the top should be a light brown colour.

Serve with Vanilla Ice Cream and hope for the best!

Anish Kumar Owens Auckland

Apple Shortcake

Ingredients

Apples

5-6 Medium Apples
(700 Grams peeled, cored
diced small)
2 Tbsp Lemon Juice
5¼ Cup Water (1)
⅓ Cup White Sugar
30 Grams Butter
2 Tbsp Corn Flour
2 Tbsp Water (2)
¼ tsp Salt



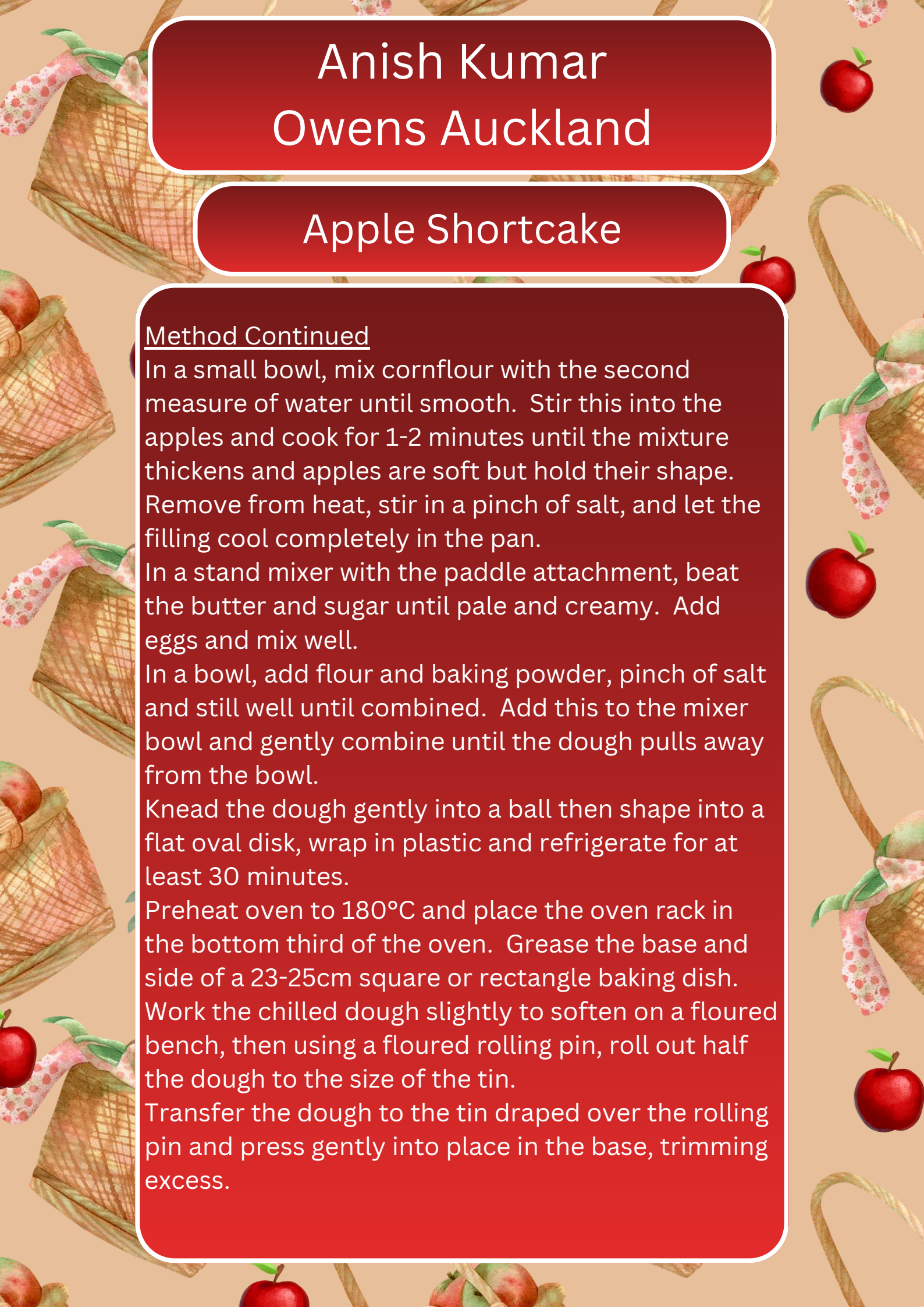
Shortcake Pastry

170 Grams Butter (Room Temperature)
1 Cup White Sugar
2 Eggs
3 Cups Plain White Flour
3 tsp Baking Powder
Pinch of Salt

Method

Add 2 Tbsp of lemon juice into a medium bowl. Peel, core and dice the apples into 1cm pieces, tossing them in the lemon juice to coat.

In a large saucepan, heat the first measure of water, sugar and butter over a medium-low heat until the butter melts. Add the apples and stir to coat. Simmer gently for 5 minutes, stirring often to prevent burning or over-softening.

The background of the entire page is a warm, light brown color. It is decorated with several woven baskets, each containing red apples and tied with a pink and white polka-dot ribbon. Scattered around the baskets are individual red apples and cinnamon sticks. The text is presented in white on dark red rectangular backgrounds.

Anish Kumar Owens Auckland

Apple Shortcake

Method Continued

In a small bowl, mix cornflour with the second measure of water until smooth. Stir this into the apples and cook for 1-2 minutes until the mixture thickens and apples are soft but hold their shape. Remove from heat, stir in a pinch of salt, and let the filling cool completely in the pan.

In a stand mixer with the paddle attachment, beat the butter and sugar until pale and creamy. Add eggs and mix well.

In a bowl, add flour and baking powder, pinch of salt and still well until combined. Add this to the mixer bowl and gently combine until the dough pulls away from the bowl.

Knead the dough gently into a ball then shape into a flat oval disk, wrap in plastic and refrigerate for at least 30 minutes.

Preheat oven to 180°C and place the oven rack in the bottom third of the oven. Grease the base and side of a 23-25cm square or rectangle baking dish. Work the chilled dough slightly to soften on a floured bench, then using a floured rolling pin, roll out half the dough to the size of the tin.

Transfer the dough to the tin draped over the rolling pin and press gently into place in the base, trimming excess.

The background of the entire page is a light beige color, decorated with several woven baskets filled with red apples. Some baskets have pink and white polka-dot ribbons tied around them. Scattered around the baskets are individual red apples and cinnamon sticks.

Anish Kumar Owens Auckland

Apple Shortcake

Method continued

Sprinkle a little sugar and cinnamon over the base, then add the cooled apple mixture evenly to the edges and sprinkle a little more sugar.

Roll out the remaining dough with a little sprinkle more flour, lay it over the apples and press down gently. Trim edges if needed and mark a fork pattern on the top of the pastry.

Bake for 30 minutes, or until the top is golden and the base is firm and starting to brown, if in doubt cook for a few minutes more than you need to dry the base.

Cool in the pan before slicing into squares, lifting each piece out with a spatula and dusting with icing sugar to serve.

Store in the open at room temperature, preferable not in an airtight container as it will go soft stored this way.

I like to keep mine on the bench overnight sitting on a wire rack covered in paper towels with a towel loosely draped over it.

Enjoy!

Jenny Pedersen Mainfreight Napier

Continental Apple Cake

Ingredients

300 Grams Butter
2 Cups Sugar
2 Eggs
280 Grams Ground Almonds
3 Cups Flour
2 tsp Baking Powder
6 -7 Apples (peeled, cored and diced)
1 tsp Vanilla Essence



Pre-heat the oven to 170°C.

In a bowl, cream the butter, sugar and add the vanilla essence and eggs. Mix well.

Mix in the almonds with the sifted flour and baking powder.

Add the apples and mix well.

Put in an oven safe dish and bake for 1 ½ hours.

The exterior cake should be firm to touch when cooked and fluffy in the middle.

Optional Serving: Full Cream or Vanilla Custard

Enjoy!

Sangetta Devi

Daily Freight Auckland

Apple Shortcake Squares

Ingredients

4 Apples (Peeled, Finely Grated)
½ Lemon (Grated Zest and Juice)
1 Tbsp Sugar (1)
2 Tbsp Water
2 Cups Flour
1 tsp Baking Powder
125 Grams Butter
½ Cup Sugar (2)
1 Egg (Beaten)
2 Tbsp Milk
Icing Sugar - for serving



Method

Place apples and lemon juice into a bowl. Add first measure of sugar and water into a saucepan with the apples and slowly cook until soft.

In a separate bowl, sift flour and backing powder. Add butter and mix until the mixture resembles breadcrumbs. Mix in the second measure of sugar and add the beaten egg. Add sufficient milk to mix a soft dough and knead until smooth. Divide the dough into two disks, wrap with plastic wrap and refrigerate for 30 minutes.

Roll out each piece to fit a greased 22cm square cake tin. Place one piece of dough in the tin and spread over the apple mixture evenly. Cover and lightly press the second piece of dough on the top.

Bake at 180°C for 25 minutes and allow to cool.

Cut into squares and sprinkle a dusting of icing sugar over top. Serve either hot or cold.

Jai Singh

Daily Freight Auckland

Crunchy Apple Cake

Ingredients

5 Red Apples Diced (Fresh and Crunchy)
¼ Cup Orange Juice
5 Eggs
2 Cups White Sugar
3 Cups Flour
2 ½ tsp Vanilla Essence
1 Cup Vegetable Oil
3 tsp Baking Powder
1 Tbsp Cinnamon
5 Tbsp White or Brown Sugar (extra)
125 Grams Butter



Method

Grease a 25cm round or square cake pan, and preheat the oven to 180°C - 210°C.

Apple Crumble Mix

Combine the apples with the 5 extra tablespoons of sugar and the Cinnamon. Toss together to coat.

Cake Batter

In a bowl whisk together melted butter and eggs until fluffy.

Add sugar and vanilla essence and mix again until smooth and creamy.

Add the orange juice and mix. Add the vegetable oil and mix thoroughly. Set aside.

Combine the dry ingredients. Make a well in the centre and add the wet ingredients and fold in gently.

Pour the cake batter into the cake pan and cover the batter with the apple curmble mix.

Bake for 30-35 minutes or until the apple topping is brown.

Emma Lowry Owens Auckland

Pork Sausage Rolls with Apple and Fennel

Ingredients

Caramelized Apple

2 Tbsp Butter
7-8 oz Apples
(Cored And Cut Into 1cm Batons
And Sliced Thinly)
5 oz Finely Diced Onion
3 Tbsp White Sugar
2 Tbsp Apple Cider
¼ tsp Salt
½ tsp Chilli Flakes



Sausage Rolls

1 Pound of Pork
2 Large Garlic Cloves (Finely Chopped)
1 tsp Thyme Leaves
2 tsp Heaped Fennel Seeds (Ground Into A Powder)
½ tsp Salt
¼ Cup Breadcrumbs
2 Tbsp Melted Butter
Pepper
Pinch Of Cayenne Pepper
2 Sheets Of Frozen Puff Pastry
Caramelized Apple

To Finish

1 Egg
Sea Salt Flakes
Sesame Seeds (Optional)



Emma Lowry Owens Auckland

Pork Sausage Rolls with Apple and Fennel

Method

Caramelized Apple

Heat butter in a nonsitck pan. When melted add onions and sugar and sute over a medium heat until the onions turn golden brown.

Add the apple, apple cider and salt and cook for a further 23-30 minutes. the liquid has reduced and the apples caramelized. Add chilli flakes and cook for a few minutes. Set aside and cool.

Preheat oven to 180°C. Line a baking tray with parchment paper.

Sausage Roll

In a bowl, place the ground pork, breadcrumbs and pour the melted butter over the breadcrumbs. Add the cooled caramelized apple, chopped garlic, thyme leaves, ground fennel, salt, pepper and cayenne pepper. Mix with a spoon or your hads until every thing is mixed through. Divide mix into 4 x portions.

Lightly flour your work-space with some flour. Place one puff pastry sheet on your bench and cut it in half. Take a single portion of the sausage filling and while leaving a 1 cm margin, place the filling along one long edge of the puff pastry rectangle evenly.

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Emma Lowry Owens Auckland

Pork Sausage Rolls with Apple and Fennel

Method Continued

Brush both long edges with some egg wash, and carefully roll up the pastry sheet with the sausage filling until the ends overlap by about 1 cm. Gently pinch the two ends together to create a seal. Place the seam side down, and cut this roll into 4 equal parts (with a back and forth motion using a serrated knife so that you cut evenly and smoothly). Place the 2 sausage rolls on the backing tray, slightly apart.

Repeat with the remaining puff pastry sheet to make 16 sausage rolls in total.

Using a small sharp knife, make two slits on the top of each sausage roll. Brush the tops generously with egg wash and sprinkle some salt and sesame seeds.

Bake in the oven for 15 minutes, and then increase the heat to 190°C and bake for a further 30 minutes or until they are golden brown.

Take out of the oven, allow them to rest for a few minutes and serve while warm with a dipping bowl of tomato sauce.

Note: These can be made ahead of time and they can be frozen by covering with plastic wrap (before brushing the tops with egg wash and baking) on a sheet pan.

Once frozen, store in a box with parchment paper between the separate layers.