

Ingredients: 8 Granny Smith apples, 4 bags soft caramels (Werther's Original 4.51 oz), 3 tbsp. heavy cream, assorted toppings, 8 lollipop sticks

Wash and thoroughly dry the apples. Press and secure a lollipop stick into the top of each apple. Line a baking sheet with wax paper. Place the caramels in a medium saucepan set over medium-low heat. Add the heavy cream and cook the caramels, stirring occasionally, until they melt and the mixture is smooth. Reduce the heat to low. Dip each of the apples into the caramel mixture, shaking off any excess and scraping any caramel off the bottoms of the apples. Roll the apples in your preferred toppings then place them on the lined baking sheet. Refrigerate the apples for 15 minutes or until the caramel has firmed up. Store the apples in the fridge until ready to serve.

Candy Apples



Pumpkin Bars



Ingredients: 1 cup Flour, 1 tsp. Baking Powder, 1/4 tsp. Baking soda, 1/2 tsp. Salt, 1 tsp. cinnamon, 1 cup sugar, 2 eggs, slightly beaten, 1 cup pumpkin, 1/2 cup oil

Combine first six ingredients. Combine eggs, pumpkin, oil and add. Mix well. Bake in a 9x13 pan that has been greased and floured. Bake at 350 degrees for 25 to 30 minutes or until done. (Makes 32 bars).

Cream Cheese Frosting

Ingredients: 3 oz cream cheese, 1/2 stick margarine, 1 tsp. milk, 1 tsp. vanilla extract, 1 1/2 cups powdered sugar

Combine all ingredients and spread on bars.

A Flavor for Fall

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Pumpkin Spice Hot Chocolate



Mini Apple Pies



Ingredients: 3 cups whole milk, 1 cup canned pumpkin purée, 1 tsp pumpkin spice, 1/8 tsp salt, 1 tsp pure vanilla extract, 6 oz. white chocolate, whipped cream, cinnamon or pumpkin spice for dusting

Add the milk, pumpkin purée, pumpkin spice, salt and vanilla to a medium saucepan and heat over medium heat, whisking constantly, until the mixture is simmering, about 4-5 minutes. Do not boil. Remove from heat and add white chocolate and whisk until melted and smooth. Pour into mugs and top with whipped cream and dust with cinnamon or pumpkin pie spice.

Ingredients: 2 pie store-bought crusts, 2 and 1/2 cups chopped apples, 1/4 cup sugar, 2 tbsp. flour, 1 tsp. cinnamon, 1 tsp. vanilla extract, 1/8 tsp. ground nutmeg

Roll the pie crusts out to 1/8" thickness on a lightly floured surface. Using a 3.5-inch cup, cut out 12 circles from the pie crusts. Place each circle of pie crust in each spot of a 12-count muffin pan. Gently press the dough down and around the sides, making sure the dough fits snugly in the muffin pan. Put any leftover pie crust dough and the muffin pan in the refrigerator. In a large mixing bowl, mix the remaining ingredients until fully combined. Take the muffin pan from the refrigerator and evenly distribute the apple pie filling. Place any extra pie dough from the refrigerator on the tops of the pies as desired. Bake at 425°F for 20-25 minutes or until the pie crust is lightly golden brown. Remove from the oven and let it cool for 10-15 minutes before placing the pies on a wire rack to finish cooling.