

SATURDAY: HEY! IT'S APPLE PICKING SEASON



Ran across this purported image of Rep. Jason Chaffetz' business card in my Twitter timeline. Huh...has the GOP-led Congress cut funding to Congress' information technology so tightly that they've outsourced email services to Google and didn't even buy a domain which might appear to be something other than Gmail?

It's apple picking season here, though after our first frost and snow this week in my neighborhood I'll be doing less picking than buying. I'm going to make some baked apples, apple crisp, and the Impossible French Apple Pie recipe below. What about you – do you harvest anything special like apples or other autumn fruits and vegetables of the season?

Impossible French Apple Pie

Serves 6

Ingredients:

Pie filling:

- 3-4 cups sliced peeled apples (3-4 large)
- 1 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- 1/2 cup biscuit/baking mix
- 1/2 cup granulated sugar
- 1/2 cup milk
- 1 TBSP butter or margarine, softened
- 2 eggs
- 1 tsp vanilla extract

Streusel:

1/2 cup biscuit/baking mix
1/4 cup chopped nuts
1/4 cup packed brown sugar
2 tablespoons butter or margarine, cold

Directions:

Preheat oven to 325°F.

Grease well a 9-inch glass pie plate.

In medium bowl, mix apples, cinnamon and nutmeg;
place in pie plate.

In medium bowl, stir remaining filling
ingredients until well blended.

Pour over apple mixture in pie plate.

In small bowl, mix all streusel ingredients with
pastry cutter or fork and knife until crumbly;
sprinkle over filling.

Bake 40 to 45 minutes or until knife inserted in
center comes out clean.

Cool 5 minutes before serving.

Store in refrigerator.

Cook's notes:

- Firm, tart apples give the best results. Not so much Macintosh or Jonamacs which tend to be soft.
- I use half-and-half white and brown sugar instead of all white. The result is moister and more flavorful.
- I prefer chopped walnuts, but use any you'd prefer, or omit altogether.
- Try substituting an equal measure of pumpkin pie spice instead of cinnamon and nutmeg for a slightly different twist.
- Butter is best versus margarine; if you must use margarine, use one with higher oil content for best results.
- VANILLA. The real thing is best here. May be omitted.