



The Best of Our Apple Butter Recipes



"Apple Butter makes everything better"



Enjoy this latest batch of apple butter recipes from our amazing bloggers! They're back at it, serving up more delectable dishes that you can't help but devour—everything from breakfast to dessert and from sweet to savory. A big thank you to our bloggers for creating these delicious recipes. Your kitchen is calling, so go ahead, dig in!



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French Toast Rolls-Ups

Makes 8 servings

Prep Time: 20 minutes

Cook Time: 20 minutes

Ingredients

- 16 slices white sandwich bread
- 1 cup MUSSELMAN'S® Apple Butter
- 2 eggs
- ¼ cup milk
- ¼ teaspoon cinnamon
- ⅛ teaspoon nutmeg
- 2 Tablespoons butter, melted
- 1 Tablespoon sugar
- ½ teaspoon cinnamon

Dipping Sauce

- 3 ounces cream cheese, softened
- ¼ cup MUSSELMAN'S® Apple Butter
- ½ cup powdered sugar
- 2 Tablespoons milk



Directions

- 1 Preheat oven to 375°F. Line a baking sheet with a silicone mat or grease well (the roll-ups will stick to the pan).
- 2 Flatten a slice of bread with a rolling pin to about half of its original thickness. Spread roughly 1 Tbsp of apple butter evenly on top. Roll up the bread (apple butter side inward) and set aside, seam side down. Repeat with the remaining bread.
- 3 In a bowl, beat together the eggs, ¼ cup of milk, ¼ tsp cinnamon and nutmeg. Dip each roll-up into the egg mixture, completely covering and shake off the excess. Place on the baking sheet.
- 4 Bake 10 minutes. Pull out of the oven, brush the top side with melted butter, flip each roll, then brush the bottoms with butter. (If they stick, gently use a spatula to loosen them.) Leave the bottom side up and bake another 10 minutes.
- 5 In a small bowl, add the sugar and ½ tsp cinnamon. When the roll-ups are done baking, roll each one in the mixture. Serve warm with dipping sauce.

Dipping Sauce

- 1 In a medium bowl, beat together the cream cheese and ¼ cup of apple butter until smooth.
- 2 Gradually beat in the powdered sugar and then the remaining 2 Tbsp of milk.

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Apple Fritter Breakfast Casserole

Makes 8 servings

Prep Time: 25 minutes

Cook Time: 25 minutes

Ingredients

- 5 cups apples, peeled and chopped
- 6 Tablespoons butter
- 1 cup brown sugar
- 1 teaspoon cornstarch
- 2 Tablespoons warm water
- 5 croissants, large
- ½ cup heavy cream
- ½ cup MUSSELMAN'S® Apple Butter
- 3 eggs
- ⅔ teaspoon ground cinnamon

Glaze

- ¾ cup powdered sugar
- 4 Tablespoons heavy cream

Directions

- 1 Preheat oven to 375°F. Grease a 9x11 casserole dish with cooking spray.
- 2 In a small bowl, stir together the cornstarch and warm water and set aside. In another bowl whisk together the heavy cream, apple butter, eggs, and cinnamon. Set aside.
- 3 Melt the butter in a large saute pan over medium heat. Add brown sugar and stir until combined. Transfer chopped apples to the pan and stir until coated with sugar mixture. Cook for 5 minutes while stirring frequently.
- 4 Add the cornstarch water to the apples and continue to cook/stir for 5 more minutes. The apples should be soft and the liquid will be syrup consistency. Remove from the heat and set aside.
- 5 Slice the croissants in half across the middle. Place the bottoms of the croissants in an even layer in the dish. Pour half of the apple butter/cream mixture over the top and then spread half of the apples. Put the croissant tops on next. Top with the remaining apple butter cream and then the remaining apples. Gently press down on the top of the casserole with a spatula.



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- 6 Bake for 25 minutes or until lightly browned on top. Remove from the oven, glaze and serve warm.

Glaze

- 1 Mix the powdered sugar and heavy cream together with a fork until smooth.
- 2 Drizzle over casserole.



Carrot Cake Oatmeal

Makes 4 servings

Prep Time: 10 minutes

Cook Time: 8 hours

Ingredients

- 4 cups milk or water
- 1 cup steel cut oats
- 1 apple; peeled, cored and finely chopped
- 1 large carrot, finely grated
- 2 Tablespoons unsweetened coconut flakes
- ¼ cup golden raisins
- ½ cup MUSSELMAN'S® Apple Butter
- 1 teaspoon cinnamon
- ½ teaspoon ginger
- ½ teaspoon vanilla
- pinch of salt
- 1 ounce mascarpone
- 1 Tablespoon MUSSELMAN'S® Apple Butter
- chopped walnuts for garnish

Directions

- 1 Combine the milk, oats, apple, carrot, coconut, raisins, ½ cup of apple butter, cinnamon, ginger, vanilla, and salt into a slow cooker and stir until thoroughly mixed.
- 2 Cook on low for 8 hours, overnight.
- 3 In the morning, stir together the mascarpone and tablespoon of apple butter until smooth.
- 4 Spoon oatmeal into serving bowls, top with apple butter mascarpone and garnish with chopped walnuts.

Quick Method

- 1 Prepare the oatmeal according to the package quick method.
- 2 Add in the remaining oatmeal ingredients and heat for 10 minutes to warm.
- 3 Top with the apple butter mascarpone and serve.



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Apple Butter Cinnamon Rolls

Makes 9 servings

Prep Time: 20 minutes

Cook Time: 20 minutes

Ingredients

- 5 Tablespoons butter, melted (divided)
 - 2 ½ cups flour
 - 2 Tablespoons sugar
 - 1 ½ teaspoons baking powder
 - ½ teaspoon baking soda
 - ½ teaspoon salt
 - 1 cup buttermilk
 - ¼ cup MUSSELMAN'S® Apple Butter
- Filling**
- 6 Tablespoons MUSSELMAN'S® Apple Butter
 - ⅓ cup brown sugar
 - 2 Tablespoons sugar
 - 1 teaspoon ground cinnamon
- Glaze**
- 4 ounces cream cheese, softened
 - 1 cup powdered sugar
 - 2 Tablespoons MUSSELMAN'S® Apple Butter

Directions

- 1 Preheat the oven to 425°F. Grease a 10x10 pan with 1 tablespoon of melted butter.
- 2 In a large bowl, sift together the flour, sugar, baking powder, baking soda, and salt. Create a well in the center and pour in the buttermilk, apple butter, and 4 tablespoons of melted butter. Slowly beat on low with a mixer until soft dough forms.
- 3 Place the dough ball on a floured surface and knead a few times to make the dough more manageable. The dough is very sticky. Pat out to form a 10x14 rectangle, making sure to keep flour underneath.
- 4 Spread the 6 tablespoons of apple butter over the dough, making sure to leave a ½ inch free along the edge. Mix together in a small bowl the brown sugar, sugar, and cinnamon. Sprinkle over the apple butter.
- 5 Gently and slowly start to roll up from the shortest side. The dough may stick to the work surface. You can use a butter knife to gently loosen the dough as you roll. Cut a small piece off each end to even it up. Cut the roll into 9 slices.
- 6 Place the rolls cut side down on the pan and bake for 20 minutes. Remove from the oven. Spread glaze over the slightly cooled rolls.



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Glaze

- 1 Beat together the cream cheese, powdered sugar, and apple butter until creamy.



Apple Butter and Bacon Stuffed Waffles

Makes 4 servings

Prep Time: 25 minutes

Cook Time: 10 minutes

Ingredients

- 2 8-ounce cans refrigerated crescent dough
- ½ cup MUSSELMAN'S® Apple Butter
- 8 slices bacon, cooked and crumbled
- maple syrup for serving

Directions

- 1 Unroll the crescent dough onto a clean surface and press 2 of the triangles together to form a rectangle.
- 2 Spoon 1 tablespoon of apple butter onto the rectangle and spread across, leaving space around the edges. Sprinkle the bacon crumbles on top of the apple butter.
- 3 Fold the dough rectangle in half with the apple butter and bacon inside. Seal the edges with a fork. (If the apple butter leaks out it could burn on the iron). Repeat with the remaining ingredients.
- 4 Preheat your waffle iron.
- 5 Place 2 of the pastry pockets onto the waffle iron, one on each side. Press the iron closed and cook for 2-3 minutes or until the waffles are browned and cooked through. Remove to a wire rack until ready to serve.
- 6 Serve the waffles with maple syrup or additional apple butter on top.



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Apple, Bacon and Goat Cheese Salad

Makes 4 servings

Prep Time: 15 minutes

Cook Time: 10 Minutes

Ingredients

Candied Walnuts

- ¼ cup sugar
- 1 Tablespoon butter
- ¼ teaspoon cinnamon
- 1 cup walnuts, halves or large pieces

Dressing

- ¼ cup MUSSELMAN'S® Apple Butter
- ½ cup MUSSELMAN'S® Apple Cider Vinegar
- 1 teaspoon salt
- ½ teaspoon ground pepper
- ½ cup olive oil

Salad

- 4 cups mixed greens
- 1 apple, cored and thinly sliced
- 4 ounces goat cheese, crumbled
- 4 slices bacon, cooked and chopped



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Directions

Candied Walnuts

- 1 Line a baking sheet with parchment paper or a Silpat.
- 2 On medium heat, add the sugar and butter to a skillet and let it melt. Add the cinnamon and the walnuts, stirring to coat. Cook until the sugar is completely dissolved, and starting to caramelize - about 2 minutes more.
- 3 Pour the walnuts onto the lined baking sheet in a single layer, and let them cool.

Dressing

- 1 Whisk the apple butter and vinegar in a small bowl. Add salt and pepper, then slowly whisk in the olive oil. Season to taste with additional salt and pepper if necessary.

Salad

- 1 Assemble the salad by placing the greens in a large bowl. Top with the sliced apples, crumbled goat cheese, bacon, and candied walnuts. Serve with dressing on the side.



Sweet and Savory Coleslaw

Makes 8 servings

Prep Time: 15 minutes

Ingredients

- 4 cups green cabbage, shredded
- 2 cups purple cabbage, shredded
- ½ cup carrots, cut into matchsticks
- 1 apple, thinly sliced
- ½ cup sliced almonds
- ½ cup golden raisins

Dressing

- ½ cup MUSSELMAN'S® Apple Butter
- ¼ cup MUSSELMAN'S® Apple Cider Vinegar
- pinch of salt and pepper
- 2 teaspoons olive oil



Directions

- 1 Combine cabbage, carrots, apple, almonds and raisins.
- 2 Prepare the dressing by mixing the apple butter and vinegar. Toss with the cabbage mixture to coat.
- 3 Salt and pepper to taste and drizzle olive oil over the top.
- 4 Serve immediately for a crisp slaw or refrigerate 2 hours for a marinated slaw.

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Slow Cooker Beef Enchiladas

Makes 8 servings

Prep Time: 10 minutes

Cook Time: 7 hours 15 minutes

Ingredients

- 4 pounds beef chuck roast
- 1 large onion, sliced thin
- 5 cloves garlic, peeled and minced
- 2 10-ounce cans red enchilada sauce
- 1 cup MUSSELMAN'S® Apple Butter
- ½ cup hot sauce
- 1 teaspoon salt
- 16 flour tortillas
- 3 cups monterey jack or "Mexican blend" cheese, shredded

Directions

- 1 Place the beef roast in a large slow cooker and cover with the sliced onions. Combine the garlic, enchilada sauce, apple butter, hot sauce and salt and pour over the beef and onions.
- 2 Place a lid on the slow cooker. Cook on high for 5-7 hours, or on low for 10-12 hours. When done, the roast should shred easily with a fork.
- 3 Pull the beef roast out of the sauce and place on a cutting board. Shred with 2 forks and then mix the shredded meat back into the sauce. Keep on warm until ready to prepare the enchiladas.
- 4 Preheat the oven to 400°F and get out a 10x15 (or 9x13) baking dish.
- 5 Scoop the meat into a tortilla and roll it. Place the rolled enchilada into the baking dish. Continue until all of the meat and tortillas are rolled and in the dish. Spoon the remaining sauce from the slow cooker over the top of the enchiladas then cover with shredded cheese.
- 6 Bake for 10-15 minutes until the cheese is melted and browned. Serve warm with your choice of fresh toppings.
- 7 Serve warm with your choice of fresh toppings like tomatoes, avocado, or sour cream.



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Apple Butter Pancetta Blue Cheese Pizza

Makes 4 servings

Prep Time: 10 minutes

Cook Time: 20 Minutes

Ingredients

- 1 pound pizza dough, prepared
- ½ cup MUSSELMAN'S® Apple Butter
- 1 cup mozzarella cheese, shredded
- ½ apple, thinly sliced
- 4 ounces pancetta, cubed and lightly browned
- ½ cup blue cheese, crumbles
- 1 cup arugula
- 2 teaspoons olive oil
- 1 teaspoon balsamic vinegar

Directions

- 1 Preheat oven to 425°F and line a rimmed baking sheet with parchment paper or a Silpat liner.
- 2 Stretch out the dough until it's almost the size of the pan. (If you let your dough rest at room temperature for a few hours it's easier to stretch)
- 3 Top with the ingredients in this order; apple butter, ½ cup of the mozzarella cheese, apple slices, pancetta, ¼ cup of the blue cheese and then the remaining ½ cup of mozzarella cheese. (Set aside the remaining blue cheese.)
- 4 Bake the pizza for about 18-20 minutes (until dough is cooked and pizza is browned on top).
- 5 While the pizza is cooking, toss the arugula with olive oil and balsamic vinegar.
- 6 When the pizza is fully cooked, remove it from oven and top with arugula and the remaining blue cheese. Let cool slightly, cut into slices, and serve.



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The Best Meatloaf Sandwich

Makes 4 servings

Prep Time: 40 minutes

Cook Time: 1 hour 10 minutes

Ingredients

Meatloaf

- ½ cup onion, finely minced
- 1 Tablespoon butter
- 1 teaspoon salt
- ¾ cup MUSSELMAN'S® Apple Butter
- 3 Tablespoons MUSSELMAN'S® Apple Cider Vinegar
- 1 dash hot sauce
- 2 pounds ground beef, lean

- 1 egg, lightly beaten
- 20 round butter crackers, crushed into crumbs
- 2 Tablespoons MUSSELMAN'S® Apple Butter

Sandwiches

- 8 slices sourdough bread
- softened butter for bread
- 8 slices gouda cheese, thin
- 4 slices apple butter meatloaf (above), thick
- 4 butter lettuce leaves



Directions

Meatloaf

- 1 Preheat oven to 350°F. Lightly spray a 9x5 loaf pan with cooking spray.
- 2 In a small skillet, add the onions and butter. Sprinkle with the salt and cook over medium heat until they are soft and translucent-around 10 minutes.
- 3 In a small bowl, whisk together the apple butter, apple cider vinegar, and hot sauce. Set aside.
- 4 In a large bowl, add the cooked onions and mix in the ground beef, egg, and crushed crackers. Add in ⅔ of the apple butter hot sauce. (Reserve the rest for making the sandwiches.)
- 5 Press the meat mixture into the loaf pan. Brush the top with an additional 2 tablespoons of apple butter, and then bake for 1 hour until done.

Sandwiches

- 1 Heat a large skillet over medium heat.
- 2 Spread butter on one side of each slice of bread. Place 4 slices of bread butter-side down in the skillet.
- 3 Add a slice of cheese to each slice of bread, and then a slice of the prepared meatloaf (above) to each slice of bread.
- 4 Spoon the reserved apple butter hot sauce on top of the meatloaf slices. Add a leaf of lettuce to each, followed by another slice of cheese.
- 5 Top with another piece of buttered bread butter-side up. Press the sandwiches slightly and flip to grill the other side. Serve hot.

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Chipotle BBQ Chicken Skewers

Makes 4 servings

Prep Time: 50 minutes

Cook Time: 16 minutes

Ingredients

- 1 ½ pounds chicken breast, boneless and skinless
- 8 pieces bacon, thick cut
- 1 cup BBQ sauce
- ⅔ cup MUSSELMAN'S® Apple Butter
- 2 chipotle peppers in adobo sauce, canned

Directions

- 1 Soak 8 wooden skewers in water for at least 30 minutes. Preheat the grill to medium heat (between 300°-350°F).
- 2 Cut the chicken into ¾ inch bite-sized pieces and the bacon into ¾ inch strips. Alternate threading the chicken and bacon onto the 8 skewers, leaving the ends bare. Salt and pepper to taste.
- 3 Using a blender, puree the BBQ sauce, apple butter and chipotle peppers until smooth.
- 4 Grill the chicken skewers for 4 minutes per side. Brush with the chipotle apple BBQ sauce and grill another 3-4 minutes per side until the chicken is cooked. The edges of the bacon should be crisp but not burnt. Serve warm.



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Oven Directions

- 1 Preheat the oven to 450°F.
- 2 Thread the skewers with chicken and bacon as directed above.
- 3 Lay the skewers on a foil-lined rimmed baking sheet and brush well with the sauce.
- 4 Bake for 15-20 minutes, until the edges of the bacon are crispy.



Creamy Caramel Toffee Dip

Makes 15 servings

Prep Time: 15 minutes

Ingredients

- 4 ounces cream cheese
- 3 Tablespoons brown sugar
- ½ cup MUSSELMAN'S® Apple Butter
- ¼ cup caramel sauce
- ½ cup powdered sugar
- 2 Tablespoons toffee bits
- apples, sliced

Directions

- 1 In a medium bowl, beat the cream cheese and brown sugar together until smooth. Add in the apple butter and caramel sauce, and beat until fully incorporated.
- 2 Add in ¼ cup of powdered sugar and mix until the dip starts to turn fluffy. Add more powdered sugar until the dip reaches desired consistency.
- 3 Sprinkle toffee bits on top of the dip and serve with sliced apples. Keep the leftovers in a covered container in the refrigerator for up to 3 days.

Apples

- 1 To help reduce the browning of the apple slices, dip them in a solution of 3 tablespoons of lemon juice in 1 quart of water.



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Caramel Apple Butter Popcorn

Makes 4 servings

Prep Time: 15 minutes

Cook Time: 1 hour 10 minutes

Ingredients

- 3 ½ cups popcorn, unsalted and popped
- ⅓ cup brown sugar
- ¼ cup unsalted butter, cut in pieces
- ¼ cup MUSSELMAN'S® Apple Butter
- 2 Tablespoons light corn syrup
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ¼ teaspoon salt
- ¼ teaspoon baking soda
- ¼ teaspoon vanilla extract

Directions

- 1 Preheat oven to 250°F. Lightly grease a 13x9 pan and add the popcorn.
- 2 In a medium saucepan, add the brown sugar, butter, apple butter, corn syrup, cinnamon, nutmeg, and salt. Bring to a boil over medium heat, stirring often. Once boiling, cook without stirring for 5 minutes.
- 3 Remove from the heat and stir in the baking soda (it may foam a bit) then stir in the vanilla. Quickly pour over the popcorn and stir until evenly coated.
- 4 Bake 60-70 minutes, stirring every 15 minutes, or until the coating is mainly dry. (It's ok if it is a little sticky when stirring the final time.) Remove from the pan and cool completely.
- 5 Best eaten the same day it is made. Store in an airtight container.



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Soft Apple Butter Sugar Cookies

Makes 24 servings

Prep Time: 30 minutes

Chill Time: 1 hour

Cook Time: 12 minutes

Ingredients

- 1 cup butter, softened
- ¼ cup MUSSELMAN'S® Apple Butter
- 1 ¼ cups sugar, divided
- 2 eggs
- 3 egg yolks
- 1 ½ teaspoons vanilla extract
- ¾ teaspoon almond extract
- 3 ½ cups flour
- 1 ½ teaspoons baking powder
- ½ teaspoon salt, plus a dash, divided

Frosting

- 4 cups powdered sugar
- ¼ cup MUSSELMAN'S® Apple Butter
- 2 Tablespoons butter, melted
- 1 teaspoon vanilla extract



Directions

- 1 In a large bowl, cream the butter, apple butter and 1 cup of sugar until light and fluffy. Beat in the eggs, egg yolks, vanilla and almond extract.
- 2 In another bowl, whisk flour, baking powder and ½ teaspoon of salt. Then add the dry ingredients into the wet ingredients. Mix until just combined. Do not overmix.
- 3 Shape dough into a disk; wrap in plastic wrap. Refrigerate for 1 hour.
- 4 Preheat oven to 375°F. Grease a baking sheet or use a Silpat liner.
- 5 Using a cookie scoop or spoon, form dough into balls about 2 Tablespoons each. Place on the baking sheet about 2 inches apart.
- 6 Put ¼ cup of sugar and a pinch of salt in a dish. Stick the bottom of a glass in it. This will be your cookie press. Firmly press the glass in the center of the dough ball. The dough may spill out from under the edge of the glass. Re-dip the glass in sugar before pressing each cookie.
- 7 Bake for 10-12 minutes or until edges begin to brown. Let cool before frosting.

Frosting

- 1 In a medium size bowl, mix powdered sugar, apple butter, melted butter and vanilla extract together until combined.
- 2 Frost cooled cookies and top with sprinkles.

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Caramel Pecan Carrot Cake

Makes 12 servings

Prep Time: 1 hr

Cook Time: 40 minutes

Ingredients

- ½ cup butter, softened
- 2 ½ cups sugar
- 5 eggs
- ¾ cup MUSSELMAN'S® Apple Butter
- ¼ cup vegetable oil
- ½ cup sour cream
- 3 ½ cups flour
- 2 teaspoons baking soda
- ½ teaspoon baking powder
- 1 teaspoon salt
- 3 teaspoons cinnamon
- 1 teaspoon nutmeg
- 3 cups carrots, grated (about 5 medium carrots)

Frosting

- 8 ounces cream cheese, softened
- 2 cups powdered sugar
- ¾ cup MUSSELMAN'S® Apple Butter
- 2 teaspoons vanilla extract
- 16 ounces whipped topping, thawed

Toppings

- ½ cup caramel ice cream topping
- 1 ½ cups pecans, chopped

Directions

- 1 Preheat oven to 325°F. Grease and flour three 9-inch cake pans. Line the bottoms with a circle of parchment paper. Set aside.
- 2 Cream together butter and sugar. Beat in eggs, one at a time. Add in the apple butter, oil and sour cream.
- 3 In separate bowl, combine flour, baking soda, baking powder, salt, cinnamon and nutmeg. Add the dry ingredients to the wet, a little at a time, and mix well. Stir in the grated carrots.
- 4 Divide the batter between the prepared cake pans. Bake at 325°F for 35-40 minutes, until a toothpick inserted in the center of the cake comes out clean.
- 5 Allow cakes to cool for 30 minutes in the pans, on a wire rack. Carefully remove the cakes from the pans, peel off the parchment circles and cool completely on wire racks. Once cool, use a serrated knife to flatten off the rounded tops of the cakes.



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The Gunny Sack

Frosting

- 1 Beat the cream cheese until smooth. Mix in the powdered sugar. Beat in the apple butter and vanilla. Gently stir in the whipped topping.
- 2 Spread about 2 ½ cups of frosting on the bottom layer of the cake. Add the middle and top layers, frosting each with about 2 ½ cups of the frosting.

Toppings

- 1 Pour the caramel around the edges of the top layer, allowing it to drizzle down the sides. Sprinkle pecans over the top of the cake.



Frosted Apple Cranberry Bars

Makes 24 servings

Prep Time: 20 minutes

Cook Time: 22 minutes

Ingredients

- ½ cup butter, softened
- ½ cup shortening
- ¾ cup brown sugar
- ¼ cup sugar
- 1 teaspoon vanilla
- ¾ cup MUSSELMAN'S® Apple Butter
- 1 ¾ cups flour
- 1 teaspoon cinnamon
- ½ teaspoon salt
- 1 ½ cups quick oats
- ¾ cup dried cranberries

Frosting

- ½ cup butter, softened
- 2 Tablespoons MUSSELMAN'S® Apple Butter
- ¼ teaspoon salt
- 2 cups powdered sugar
- 1 Tablespoon milk
- cinnamon sugar

Directions

- 1 Preheat oven to 350°F. Spray a 9x13 pan with nonstick spray.
- 2 In a large bowl beat together the butter, shortening, brown and white sugars until creamy. Add in the vanilla and apple butter.
- 3 In a separate bowl, stir together the flour, cinnamon, salt and oats. Slowly add the dry ingredients to the butter mixture until everything is combined. Stir the cranberries in by hand. Spread the batter in the prepared pan.
- 4 Bake for 20-22 minutes. Do not over bake. Remove and let cool completely.

Frosting

- 1 In a bowl beat the butter until creamy. Add the apple butter and salt, and beat again. Slowly add the powdered sugar until it is all moved in.
- 2 Add the milk and beat on high for 1-2 minutes or until light and fluffy.
- 3 Spread the frosting on top of the cooled bars and sprinkle with cinnamon sugar.
- 4 Cut into 24 square bars.



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Spiced Banana Icebox Cake

Makes 9 servings

Prep Time: 10 minutes

Chill Time: 2 hours

Ingredients

- 18 cinnamon graham crackers, broken in half
- 8 ounces cream cheese, softened
- $\frac{3}{4}$ cup MUSSELMAN'S® Apple Butter
- 1 package vanilla pudding, dry mix (2.3 oz)
- 8 ounces whipped topping, thawed
- 6 bananas, sliced (medium ripe but still firm)
- caramel sauce to garnish

Directions

- 1 Line a deep 9x9 baking pan with parchment paper.
- 2 Place the cinnamon graham cracker squares across the bottom of the pan, overlapping to cover if necessary.
- 3 Beat together the cream cheese, apple butter and dry vanilla pudding mix until smooth. Fold in the whipped topping using a spatula, until the mixture is combined.
- 4 Spread $\frac{1}{3}$ of the cream cheese mixture over the graham crackers. Then top with 2 sliced bananas. Add another layer of graham crackers, another $\frac{1}{3}$ whipped topping, and another layer of 2 sliced bananas. Repeat a third time.
- 5 Chill at least 2 hours or overnight.
- 6 Serve topped with caramel sauce drizzle.



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Apple Butter Pumpkin Pie

Makes 6 servings

Cook Time: 1 hour 15 minutes

Ingredients

- 1 cup MUSSELMAN'S® Apple Butter
- 1 cup solid pumpkin
- ¼ cup brown sugar
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground ginger
- ¼ teaspoon ground nutmeg
- ¼ teaspoon salt
- 3 eggs, lightly beaten
- 1 cup evaporated milk
- 1 9-inch frozen pie shell, thawed

Topping

- 3 Tablespoons butter
- ½ cup flour
- ½ cup brown sugar
- ½ cup pecans, chopped

Directions

- 1 Preheat oven to 375°F.
- 2 Combine in a large bowl the apple butter, pumpkin, brown sugar, cinnamon, ginger, nutmeg, salt, eggs and milk. Pour into the pie shell.
- 3 Bake for 50-60 minutes or until knife inserted 2 inches from the center comes out clean.

Topping

- 1 Combine in a small bowl the butter, flour, brown sugar and pecans.
- 2 Top the pie and bake for an additional 15 minutes.



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Easy Apple Pie Bars

Makes 20 servings

Prep Time: 20 minutes

Cook Time: 1 hour

Ingredients

- 7 cups granny smith apples, peeled, cored and diced
- 1 cup MUSSELMAN'S® Apple Butter
- 1 teaspoon vanilla extract
- ½ cup brown sugar
- 2 frozen rolled pie crusts, thawed
- 1 egg white
- 2 Tablespoons sugar
- ½ teaspoon ground cinnamon

Glaze

- 1 cup powdered sugar
- 2 Tablespoons milk
- ½ teaspoon vanilla extract



Directions

- 1 Preheat oven to 350°F. Grease a 9x13 pan with nonstick spray.
- 2 Place diced apples in a large mixing bowl. Add in apple butter, vanilla and brown sugar. Mix until apples are evenly coated.
- 3 Place one pie crust in the bottom of the pan. Slowly stretch it out so it covers the bottom. Cut some edges off if necessary. Add the apple pie filling on top of the crust and spread evenly.
- 4 Take the second crust and roll it out with a rolling pin. Try to make it the same size as the 9x13 pan. Place the second crust on top of the apple pie filling and tuck down the edges to cover all of the filling.
- 5 In a small bowl, whisk the egg white until foamy and brush over the top of the crust. Combine the sugar and cinnamon in another bowl and sprinkle evenly over the crust.
- 6 Bake for 50-60 minutes until the crust is golden brown. Remove from the oven and allow to cool for 1 hour.

Glaze

- 1 Combine the powdered sugar, milk and vanilla in a small bowl and whisk until smooth.
- 2 Drizzle glaze over the cooled pan, cut into bars and serve.

Serving Suggestions

Serve with vanilla ice cream on top.

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Gluten Free Apple Butter Rugelach

Makes 24 servings

Prep Time: 30 minutes

Chill Time: 2 hours 15 minutes

Cook Time: 22 minutes

Ingredients

- 1 cup gluten free flour
- 1 Tablespoon sugar
- ½ teaspoon ground cinnamon
- pinch of salt
- ½ cup unsalted butter, softened
- 4 ounces cream cheese, softened
- ½ cup MUSSELMAN'S® Apple Butter
- 3 Tablespoons mini chocolate chips
- 1 Tablespoon sugar
- ¼ teaspoon ground cinnamon
- ⅛ teaspoon ground nutmeg
- pinch of cloves
- 2 Tablespoons milk

Directions

- 1 Using a mixer, combine the flour, 1 Tbsp. sugar, ½ tsp. cinnamon and salt. Mix until just combined. Add the butter and cream cheese to the bowl on low speed. Mix until the dough comes together.
- 2 Turn dough out onto a large piece of plastic wrap and form into a rectangle shape. Wrap the dough in the plastic wrap and refrigerate for at least 2 hours up to overnight.
- 3 Remove dough from the refrigerator when ready to bake, cut into two even pieces. Roll each piece of dough into a 12x4 inch rectangle between two pieces of parchment paper.
- 4 Spoon ¼ cup of the apple butter onto each rectangle of dough and spread evenly leaving a border of about ½ inch of bare dough around the perimeter. Sprinkle the chocolate chips evenly over the apple butter on each piece of dough.
- 5 Roll the dough, working with the long end and rolling towards you creating a 12 inch log. Place seam side down on parchment paper and chill in the freezer for 15 minutes. Meanwhile, preheat the oven to 350°F. Combine the remaining 1 Tbsp. sugar, ¼ tsp. cinnamon, nutmeg and cloves in a small bowl.
- 6 Remove dough from the freezer, brush each log with milk then evenly sprinkle with the spice mixture. Slice into 1 inch pieces using a sharp knife and place seam side down on a parchment lined baking sheet.
- 7 Bake for 20-22 minutes or until golden brown around the edges. Transfer to a wire rack to cool, and store in an airtight container.



Recipe created by

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Serving Suggestions

Substitute pecans or any other nuts in place of the chocolate chips.

