

14 Fall harvest recipes



Spiced
Pear-Cranberry
Cobbler



Midwest Living®

Spiced Pear-Cranberry Cobbler

PREP: 40 minutes BAKE: 1 hour COOL: 30 minutes

- 6 medium Bosc, Anjou and/or Asian pears, peeled, cored and coarsely chopped (6 cups)
- 1 16-ounce can whole cranberry sauce
- 1 cup fresh or frozen cranberries or $\frac{1}{3}$ cup dried cranberries or dried cherries
- $\frac{1}{2}$ cup packed brown sugar
- 1 teaspoon pumpkin pie spice or ground cinnamon
- $\frac{3}{4}$ cup all-purpose flour
- $\frac{1}{4}$ cup cornmeal
- 3 tablespoons granulated sugar
- $1\frac{1}{2}$ teaspoons baking powder
- $\frac{1}{2}$ teaspoon pumpkin pie spice or ground cinnamon
- $\frac{1}{4}$ cup cold butter, cut up
- 1 egg, lightly beaten
- $\frac{1}{2}$ cup canned pumpkin
- 2 tablespoons half-and-half, milk or pear nectar
- Whipped cream, half-and-half or vanilla ice cream

1. In bowl, mix pears, cranberry sauce, cranberries, brown sugar and 1 teaspoon spice. Transfer to 2- to $2\frac{1}{2}$ -quart shallow baking dish. Bake, covered, in 375° oven 30 minutes.

2. For biscuit topping: In medium bowl, mix flour, cornmeal, the 3 tablespoons granulated sugar, baking powder and the $\frac{1}{2}$ teaspoon pumpkin pie spice. Using a pastry blender, cut in butter until pieces are pea size. In a small bowl, mix egg, pumpkin and half-and-half; add to flour mixture all at once, stirring just until combined.

3. Remove baking dish from oven. Spoon topping into eight mounds on hot pear mixture. If you like, sprinkle with a little additional granulated sugar. Bake, uncovered, 30 minutes more or until a toothpick inserted near center of topping comes out clean. Cool on wire rack 30 minutes. Serve warm with whipped cream.

Makes 8 servings.

Nutrition facts per serving:

417 cal, 13 g fat, 64 mg chol, 148 mg sodium, 76 g carbo, 6 g fiber, 4 g pro.

Roast Chicken with Onions and Fall Fruit

PREP: 30 minutes ROAST: 30 minutes

- 4 bone-in chicken breast halves (2 to $2\frac{1}{2}$ pounds total)
- 4 teaspoons chicken or turkey roasting rub
- 2 large white or red onions, cut into $\frac{3}{4}$ -inch chunks
- 2 tablespoons butter
- 2 tablespoons packed brown sugar
- 1 large Granny Smith or tart red apple, peeled, cored and coarsely chopped
- 1 medium Bosc or Anjou pear, peeled, cored and coarsely chopped (1 cup)
- $\frac{1}{3}$ cup dried cranberries, dried cherries, dried currants, golden raisins, snipped dried apricots or snipped dried figs
- $1\frac{1}{2}$ teaspoons snipped fresh rosemary or $\frac{3}{4}$ teaspoon dried rosemary, crushed
- 2 cloves garlic, minced
- $\frac{1}{2}$ teaspoon ground black pepper
- $\frac{1}{4}$ cup cranberry juice, apple-cranberry juice, pear nectar, apricot nectar or dry white wine
- 2 tablespoons dry sherry, white balsamic vinegar, dry vermouth or dry white wine
- Pear wedges (optional)
- Fresh rosemary sprigs (optional)

1. Lightly grease a shallow baking pan. Sprinkle all sides of the chicken with roasting rub; rub in with your fingers. Place chicken, skin side up, in prepared baking pan. Roast, uncovered, in 425° oven 30 to 35 minutes or until chicken is no longer pink (170°).

2. In a covered large skillet, cook onions in hot butter over medium-low heat about 15 minutes or until onions are tender, stirring occasionally. Uncover; add brown sugar. Cook and stir over medium-high heat about 5 minutes more or until onions are golden. Stir in apple, pear, cranberries, fresh or dried rosemary, garlic and pepper. Cook, covered, 5 minutes, stirring twice. Stir in cranberry juice and dry sherry. Simmer, uncovered, 2 to 4 minutes or until liquid is reduced by half.

3. To serve, transfer the chicken to a serving platter. Spoon onion mixture over chicken. If you like, garnish with pear wedges and rosemary sprigs. **Makes 4 servings.**

Nutrition facts per serving: 529 cal, 23 g fat, 131 mg chol, 822 mg sodium, 40 g carbo, 4 g fiber, 39 g pro.

*Sweet meets
savory.*

For more chicken dishes, visit midwestliving.com/food/chicken.

Harvest Chipotle Chili

PREP: 30 minutes COOK: 25 minutes

- 3 medium orange sweet peppers, halved and seeded
- 2 canned chipotle peppers in adobo sauce
- 2 cloves garlic
- 1½ pounds ground pork, ground beef, or uncooked ground turkey or chicken
- 1 large onion, chopped (1 cup)
- 1 pound sweet potato, peeled and cut into 1-inch pieces
- 1 15-ounce can reduced-sodium pinto beans, rinsed and drained
- 1 14.5-ounce can hominy or a 15.5-ounce can butter beans, rinsed and drained
- 1 14.5-ounce can chunky chili-style tomatoes or stewed tomatoes, undrained
- 1 14.5-ounce can reduced-sodium chicken broth
- 1 12-ounce can beer or one 14.5-ounce can reduced-sodium chicken broth
- 2 medium Granny Smith or tart red apples, peeled, cored and coarsely chopped
- 1 teaspoon kosher salt
- Spicy Chipotle-Seasoned Nuts (recipe follows) or ½ cup coarsely chopped dry-roasted cashews (optional)

1. In a food processor, combine sweet peppers, chipotle peppers and garlic. Cover and process until finely chopped; set aside. In an 8-quart Dutch oven, cook meat and onion over medium-high heat until meat is brown and onion is tender, breaking up meat as it cooks. Drain off fat. Add sweet pepper mixture; cook and stir for 5 minutes.

2. Stir in sweet potato, pinto beans, hominy, undrained tomatoes, chicken broth, beer, apples and salt. Bring to boiling; reduce heat. Simmer, covered, for 25 to 30 minutes or until sweet potato is tender. If you like, top each serving with some of the Spicy Chipotle-Seasoned Nuts. **Makes 8 servings.**

Spicy Chipotle-Seasoned Nuts: Line a 13x9x2-inch baking pan with foil; coat with nonstick cooking spray. In a small saucepan, mix 2 tablespoons butter, 2 teaspoons Worcestershire sauce, 1 teaspoon ground chipotle chile pepper or chili powder, 1 teaspoon snipped fresh rosemary, 1 teaspoon water, ½ teaspoon celery salt and ½ teaspoon garlic powder. Cook and stir over low heat until butter melts. Simmer over very low heat 2 minutes to combine flavors. Stir in 1½ cups dry-roasted cashews, unsalted pumpkin seeds (pepitas) and/or peanuts. Spread in even layer in prepared pan. Bake in 325° oven 15 to 20 minutes or until nuts are toasted, stirring twice. Sprinkle ½ teaspoon kosher salt, sea salt or coarse salt over warm nuts, stirring to coat. Remove foil with nuts from pan; set aside to cool. Store in airtight container or bag up to 2 weeks. (Double the recipe and keep half for the chili and half for snacking.) **Makes 1½ cups.**

Nutrition facts per serving: 424 cal, 19 g fat, 62 mg chol, 866 mg sodium, 40 g carbo, 8 g fiber, 21 g pro.

Unique add-ins & chipotle punch!

For more chili ideas, visit midwestliving.com/food/soups/chili-recipes.



Ultimate Ham Panini

PREP: 25 minutes COOK: 6 minutes

- 1 16-ounce loaf unsliced ciabatta or Italian bread, or eight ½- to ¾-inch slices French, sourdough, multigrain or oatmeal bread
- ½ cup chutney (you choose the flavor)
- 3 ounces thinly sliced Fontina, Jarlsberg, Gruyère or Swiss cheese
- 8 ounces thinly sliced cooked ham
- 1 small Bosc or Anjou pear or 1 small apple, cored and thinly sliced
- 1 cup fresh baby arugula or spinach
- 3 ounces thinly sliced Gouda, Edam, Muenster or provolone cheese
- 2 to 3 tablespoons butter, softened, or olive oil
- Parsnip Fries (recipe follows) or potato chips

1. If using a loaf of bread with top and/or bottom that isn't flat, trim and discard uneven crust. Cut remaining bread loaf in half horizontally to form two ½-inch-thick slices.

2. Preheat an electric sandwich press, a covered indoor grill, a grill pan or a 12-inch skillet over medium-low heat for about 1 to 2 minutes.

3. If necessary, snip any large pieces of fruit in chutney. Spread chutney on one side of each slice of bread. Place the Fontina cheese on half of the loaf or on four of the bread slices. Top with ham, pear, arugula, the Gouda cheese, and the other half of bread loaf or remaining slices. Spread both sides of loaf or sandwiches evenly with butter or brush with oil. Cut the loaf of bread crosswise into four sandwiches.

4. Place sandwiches (two at a time, if necessary) in sandwich press or indoor grill. Cover; cook 6 to 8 minutes or until cheese melts. (If using a grill pan or skillet, place sandwiches in pan. Weight sandwiches down with a heavy skillet or a pie plate containing a can of vegetables for weight. Cook until bread is lightly toasted. Using hot pads, carefully remove top skillet. Turn sandwiches over, weight down, and cook until toasted and cheese melts.) Serve with Parsnip Fries. **Makes 4 sandwiches.**

Parsnip Fries: Peel 4 medium parsnips; cut into ¼-inch-thick slices using a mandolin slicer or a sharp knife. Place parsnip slices in a large bowl of ice water; let soak for 10 minutes. Drain parsnips thoroughly; pat dry with paper towels. In a 3-quart saucepan or an electric deep-fat

fryer, heat 2 inches of vegetable or peanut oil to 375°. Fry parsnips, one-fourth at a time, in hot oil for 1 to 2 minutes or until golden brown and crisp. Remove parsnips from the hot oil using a slotted spoon; drain on paper towels. Sprinkle with kosher salt. Transfer parsnips to a wire rack set on a baking sheet, arranging them in a single layer. Keep warm in a 300° oven. Makes 3 cups.

Nutrition facts per sandwich: 659 cal, 25 g fat, 101 mg chol, 1,867 mg sodium, 78 g carbo, 4 g fiber, 30 g pro.

Halloween Brownies

PREP: 25 minutes **BAKE:** 30 minutes

- ½ cup butter, softened
- ¼ cup chocolate-hazelnut spread or creamy peanut butter
- ¾ cup sugar
- 1 teaspoon vanilla
- ½ teaspoon ground cinnamon (optional)
- 4 eggs
- 1 22-ounce bottle special dark chocolate-flavored syrup or 1¾ cups chocolate-flavored syrup
- 1¼ cups all-purpose flour
- Quick Chocolate Glaze (recipe follows)
- 1 cup candy corn

1. Line a 13x9x2-inch baking pan with foil, extending over edges of pan. Grease foil.
2. In a large mixing bowl, beat butter and chocolate-hazelnut spread with electric mixer for 30 seconds. Add sugar, vanilla and, if you like, cinnamon. Beat until combined, scraping sides of bowl occasionally. Beat in eggs, one at a time, until combined. Stir in chocolate-flavored syrup. Stir in flour. Spread batter in prepared pan.
3. Bake in a 350° oven for 30 to 35 minutes or until a toothpick inserted in the center comes out clean. Cool slightly on a wire rack. Pour on the hot Quick Chocolate Glaze; quickly spread evenly over top of brownie. Sprinkle with

candy corn. Cool on wire rack. Using edges of foil, lift brownies out of pan. Cut into bars. Store the brownies, covered, in the refrigerator.

Makes 32 brownies.

Quick Chocolate Glaze: In a medium saucepan, combine ¾ cup sugar, 3 tablespoons milk and 3 tablespoons butter. Cook and stir until boiling; boil for 30 seconds. Stir in ½ cup semisweet chocolate pieces until melted.

Nutrition facts per brownie: 193 cal, 6 g fat, 37 mg chol, 60 mg sodium, 34 g carbo, 1 g fiber, 2 g pro.

Steel-Cut Oatmeal Heaven

PREP: 10 minutes **BAKE:** 10 minutes

COOK: 20 minutes

- 1 cup steel-cut oats*
- 3 cups water
- 2 tablespoons sugar
- 1 tablespoon butter
- ½ teaspoon salt
- ¼ cup snipped dried apples or dried apricots
- 2 tablespoons dried cherries, raisins or tropical blend mixed dried fruit bits
- 6 inches stick cinnamon
- 2 tablespoons miniature semisweet chocolate pieces

2 slices bacon, crisp-cooked, drained and crumbled
Honey or maple syrup

1. Spread the steel-cut oats in a shallow baking pan. Bake, uncovered, in a 350° oven about 10 minutes or until the oats are lightly browned, stirring them twice. Cool the oats in baking pan on a wire rack. (Speed prep by toasting the oats the night before.)
 2. In a large saucepan, bring the water, sugar, butter and salt just to boiling. Stir in oats, apples, cherries and cinnamon. Return to boiling; reduce heat. Simmer, covered, for 20 to 25 minutes or just until oats are tender and liquid is nearly absorbed, stirring occasionally. Remove and discard cinnamon. Serve warm oatmeal topped with chocolate pieces and bacon. Drizzle with honey. **Makes 4 servings.**
- Rolled Oatmeal Heaven:** Prepare as directed above, except substitute 1½ cups rolled oats for the steel-cut oats; bake oats about 5 minutes or until lightly browned; and simmer the mixture, uncovered, for 5 to 7 minutes. Remove from heat. Let stand, covered, for 3 minutes.
- *Test Kitchen tip:** Steel-cut oats are also called Irish or Scottish oatmeal or pinhead oats. They are made from whole oat groats that have been cut into smaller pieces. Look for them next to regular oats or in the organic section of your supermarket.

Nutrition facts per serving: 299 cal, 9 g fat, 12 mg chol, 414 mg sodium, 52 g carbo, 5 g fiber, 8 g pro.



For more breakfast ideas, visit midwestliving.com/food/breakfast.

Bacon tops our oatmeal.



Wine-Marinated Pot Roast

PREP: 45 minutes **MARINATE:** 8 to 24 hours

BAKE: 3½ hours

- 1 3- to 3½-pound boneless beef chuck arm or blade pot roast
- 1 750-milliliter bottle fruity red wine (such as Cabernet Sauvignon, Zinfandel or Merlot)
- ½ teaspoon kosher salt or salt
- ½ teaspoon ground black pepper
- 2 tablespoons olive oil or vegetable oil
- 1 10.5-ounce can condensed beef broth
- ¼ cup no-salt-added tomato paste
- 1 tablespoon dried herbes de Provence or Italian seasoning, crushed
- 1 tablespoon Dijon-style mustard
- 3 cloves garlic, chopped
- 2 bay leaves
- 1 large onion, cut into thin wedges
- 4 medium carrots, peeled, cut in half lengthwise and halved crosswise, or 2 cups packaged peeled fresh baby carrots
- 4 medium parsnips, peeled and cut into 2-inch pieces, or 4 medium potatoes, peeled and cut into sixths
- 2 cups whole fresh cremini mushrooms
- 2 stalks celery, bias-sliced into 1-inch pieces
- Hot cooked noodles
- 2 tablespoons snipped fresh Italian (flat-leaf) parsley (optional)

1. Trim fat from meat. Place meat in resealable plastic bag set in shallow dish. Pour wine over meat; seal bag. Marinate in refrigerator 8 to 24 hours, turning bag occasionally.
2. Drain meat, reserving wine. Pat meat dry with paper towels; sprinkle with salt and pepper. In

a 4- to 6-quart oven-going Dutch oven, cook meat in hot oil over medium heat until brown on all sides. Drain off fat.

3. In a medium saucepan, bring reserved wine to boiling; reduce heat. Simmer, uncovered, 15 to 20 minutes or until wine is reduced by half (about 1½ cups). Stir in beef broth, tomato paste, herbes de Provence, mustard, garlic and bay leaves. Return to boiling; reduce heat. Simmer, uncovered for 5 minutes more. Pour wine mixture over meat in Dutch oven; add onion.

4. Bake, covered, in a 325° oven 2½ hours. Add carrots, parsnips, mushrooms and celery. Bake, covered, about 1 hour more or until meat is fork tender. Transfer meat and vegetables to serving platter, reserving juices in Dutch oven. Cover platter with foil.

5. For wine sauce: Skim off any fat from juices. Bring to boiling; reduce heat. Simmer, uncovered, 10 to 15 minutes or until juices are slightly thickened. Season to taste. Serve with wine sauce, vegetables and noodles. If you like, sprinkle with parsley. **Serves 8 to 10.**

Nutrition facts per serving: 578 cal, 26 g fat, 108 mg chol, 582 mg sodium, 37 g carbo, 5 g fiber, 33 g pro.

Indulgent Caramel Apples

PREP: 30 minutes **STAND:** 25 minutes

CHILL: 30 minutes

- 6 to 8 small red and/or green tart apples, such as Granny Smith, McIntosh or Jonathan
- 6 to 8 forks or wooden crafts sticks
- 2 cups assorted toppings, such as coarsely chopped pistachio nuts, mixed nuts, peanuts, almonds or cashews; toasted coconut; candy-coated milk chocolate pieces; candy-coated peanut butter-flavored pieces; miniature semisweet chocolate pieces; tiny marshmallows; ready-to-eat sweetened cereal; granola; mixed dried fruit bits; pumpkin seeds; toffee pieces; and/or decorative sprinkles
- 1 14-ounce package vanilla caramels, unwrapped
- 2 tablespoons whipping cream, half-and-half or light cream
- ¾ cup semisweet or bittersweet chocolate pieces (3 ounces)
- 2 teaspoons shortening
- ¾ cup milk chocolate pieces (3 ounces)
- 2 teaspoons shortening
- ¾ cup white baking pieces (3 ounces)
- 2 teaspoons shortening

1. Line a large baking sheet with foil; coat foil with nonstick cooking spray; set aside.
2. Wash apples, pat dry. Remove stems. Insert a fork or wooden stick into stem end of each apple. Place the apples on prepared baking sheet. Place assorted apple toppings in separate shallow dishes or pie plates.

3. In a medium saucepan, combine caramels and whipping cream. Cook over medium-low heat until the caramels are completely melted, stirring constantly. Reduce heat to low. Working quickly, dip the bottom half of each apple into the hot caramel mixture; turn to coat. Allow the excess caramel mixture to drip off.

4. Immediately dip bottoms of apples into assorted toppings, sprinkling some toppings onto sides of apples. (Heat caramel again over low heat if it becomes too thick to easily coat apples.) Place apples, coated sides down, on prepared baking sheet. Let stand about 25 minutes or until set.

5. In a small saucepan, heat and stir semisweet chocolate pieces and 2 teaspoons shortening over low heat to melt. Transfer to small resealable plastic bag. Seal and snip off a tiny corner. Drizzle chocolate over stem ends of apples, allowing excess chocolate to drip down sides of apples. Chill 10 minutes.

6. In a small saucepan, heat and stir milk chocolate pieces and 2 teaspoons shortening over low heat to melt. Drizzle over apples. Chill 10 minutes to set.

7. In a small saucepan, heat and stir white baking pieces and 2 teaspoons shortening over low heat until melted. Drizzle over apples as directed. Chill 10 minutes to set. Store in refrigerator 2 to 3 days. **Makes 6 servings.**

Test Kitchen tip: Apples may have a waxy coating on them that keeps the caramel from sticking. Dipping your apples in boiling water for 10 seconds will melt that waxy residue and allow the caramel to stick to the apples. After dipping in the boiling water, dry with a paper towel.

Nutrition facts per serving: 990 cal, 58 g fat, 12 mg chol, 424 mg sodium, 109 g carbo, 8 g fiber, 13 g pro.



Apple Scones with Spiced Maple Butter

PREP: 30 minutes BAKE: 15 minutes COOL: 5 minutes

- 2¾ cups all-purpose flour
- ½ cup granulated sugar
- 1 tablespoon baking powder
- 1 teaspoon apple pie spice or ground cinnamon
- ½ teaspoon salt
- ½ cup butter, chilled and cut into small pieces
- 1 cup finely chopped tart apple, such as Braeburn, Jonagold or Jonathan
- 2 eggs, lightly beaten
- ¾ cup whipping cream
- 1 egg yolk, lightly beaten
- 1 tablespoon whipping cream
- 15 thin slices of unpeeled apple, such as Braeburn, Jonagold or Jonathan
- Coarse sugar or granulated sugar
- Spiced Maple Butter (recipe follows) or honey

1. Line an extra-large baking sheet with parchment paper or foil; set aside. In a large bowl, combine flour, the ½ cup sugar, the baking powder, apple pie spice and salt. Using a pastry blender, cut in chilled butter until mixture resembles coarse crumbs. Stir in the 1 cup finely chopped apple. Make a well in center of flour mixture.
2. In a small bowl, mix the two eggs and ¾ cup whipping cream. Using a fork, stir egg mixture into flour mixture just until moistened. Dough will be thick. Using a ¼-cup ice cream scoop or measuring cup, scoop dough into mounds; place on prepared baking sheet. Do not flatten.
3. In a bowl, mix egg yolk and 1 tablespoon whipping cream; brush some over tops of dough mounds. Place apple slice on top of each dough mound, pressing down until about 1 inch thick. Brush with remaining egg yolk cream mixture; sprinkle with a little coarse sugar.
4. Bake in a 375° oven 15 to 17 minutes or until lightly browned. Cool on baking sheet on a wire rack 5 minutes. Remove scones from baking sheet. Cool slightly. Serve warm with Spiced Maple Butter. **Makes 15.**

Spiced Maple Butter: In a small mixing bowl, beat ½ cup butter (softened), 2 tablespoons maple syrup or mild honey, and ¼ teaspoon apple pie spice or ground cinnamon with electric mixer until light and fluffy. Cover; chill up to 1 week. Serve at room temperature.

Nutrition facts per scone: 297 cal, 18 g fat, 93 mg chol, 253 mg sodium, 30 g carbo, 1 g fiber, 4 g pro.



For breakfast bread ideas, visit midwestliving.com/food/breakfast/breakfast-breads.



Taste molasses and spice.

Gingerbread Pancakes

PREP: 20 minutes COOK: 4 minutes per batch

- | | |
|--|---|
| 1¾ cups all-purpose flour | 2 eggs, lightly beaten |
| ½ cup whole wheat flour | 1½ cups buttermilk |
| ¼ cup packed brown sugar | ½ cup mild-flavored molasses |
| 2 teaspoons baking powder | 3 tablespoons vegetable oil |
| 1 teaspoon ground ginger | Butter (optional) |
| 1 teaspoon ground cinnamon | 1 medium Gala, Fuji or Golden Delicious apple, cored and cut crosswise into paper-thin slices |
| ½ teaspoon baking soda | Maple syrup, warmed |
| ½ teaspoon salt | |
| ¼ teaspoon ground nutmeg or ⅛ teaspoon ground cloves | |

1. In a large bowl, mix flours, brown sugar, baking powder, ginger, cinnamon, baking soda, salt and nutmeg. Make well in center of flour. In a medium bowl, whisk eggs, buttermilk, molasses and oil. Add buttermilk mixture to flour mixture; stir just until moistened (batter should be slightly lumpy).
2. Heat a lightly greased griddle or heavy skillet over medium heat. For standard-size pancakes, spoon about ¼ cup batter onto hot griddle. Spread batter, if necessary. For dollar-size pancakes, use about 2 tablespoons batter. Cook over medium heat about 2 minutes on each side or until pancakes are golden brown. Flip pancakes when the pancake surfaces are bubbly and edges are slightly dry.
3. Serve immediately. (Or keep warm in a loosely covered ovenproof dish in a 200° oven.) If you like, top pancakes with butter. Garnish with apple slices and serve with maple syrup. **Makes 16 standard-size pancakes or 32 mini pancakes.**

Nutrition facts per standard pancake: 247 cal, 4 g fat, 27 mg chol, 198 mg sodium, 51 g carbo, 1 g fiber, 4 g pro.



Almond-Cranberry Bread

PREP: 35 minutes **BAKE:** 75 minutes
COOL: 10 minutes

- 1½ cups fresh or frozen cranberries
- 2½ cups all-purpose flour
- 1 cup sugar
- 1 tablespoon baking powder
- ½ teaspoon salt
- 2 eggs
- 1 cup buttermilk
- ⅓ cup butter, melted
- 1 to 1½ teaspoons almond extract
- ⅔ cup chopped almonds, toasted
- White Chocolate Glaze (recipe follows)**

1. Rinse cranberries in cold water; drain. Grease bottom and ½ inch up the sides of one 9x5x3-inch loaf pan. Line the bottom of the pan with waxed paper; grease. Set aside.
2. In a large bowl, stir together the flour, sugar, baking powder and salt. Make a well in center of the flour mixture; set aside.
3. In a medium bowl, combine eggs, buttermilk, melted butter and almond extract. Add egg mixture all at once to flour mixture. Stir just until moistened (batter should be lumpy). Fold in cranberries and the chopped almonds. Spoon into pan, spreading evenly.
4. Bake in a 325° oven about 75 minutes or until a wooden skewer inserted near center comes out clean. Cool in pan on wire rack 10 minutes. Remove from pan; cool on wire rack. Wrap; store overnight before slicing. Drizzle with White Chocolate Glaze and sprinkle with additional toasted almonds. **Makes 1 loaf (12 slices).**

White Chocolate Glaze: In a small, microwave-safe bowl, microcook ¼ cup white baking pieces on 50% power (medium) for 1½ to 2 minutes or until melted and smooth, stirring once or twice. Stir in 3 tablespoons powdered sugar and 1 tablespoon French vanilla liquid coffee creamer. If necessary, stir in additional coffee creamer, 1 teaspoon at a time, until glaze reaches drizzling consistency.

Nutrition facts per serving: 307 cal, 11 g fat, 50 mg chol, 234 mg sodium, 46 g carbo, 2 g fiber, 6 g pro.

Maple Sweet-Potato Sticky Buns

PREP: 45 minutes **RISE:** 1½ hours **BAKE:** 25 minutes

- 1 10- to 12-ounce sweet potato, peeled and cut up
- 5½ to 6 cups unbleached all-purpose flour or all-purpose flour
- 1 package active dry yeast
- 1 cup milk
- ½ cup maple syrup
- ⅓ cup butter
- 1 teaspoon salt
- 2 eggs
- 1 cup packed brown sugar
- ½ cup butter, softened
- ¼ cup maple syrup
- 3 tablespoons water
- 1 cup coarsely chopped hickory nuts or pecans
- ¾ cup granulated sugar
- ¾ cup chopped hickory nuts or pecans
- ⅓ cup butter, melted
- 1 tablespoon unbleached all-purpose flour
- 1 tablespoon ground cinnamon

1. In covered medium saucepan, cook sweet potato in enough boiling water to cover 20 to 25 minutes or until soft. Drain and mash. Measure 1 cup; set aside. (For microwave: Prick unpeeled potato all over with a fork. Microwave on 100% power [high] for 5 to 7 minutes or until tender. Halve potato and scoop pulp into a small bowl; discard skin. Mash the potato; measure 1 cup.)
2. In a large mixing bowl, mix 2 cups of the 5½ to 6 cups flour and yeast. In medium saucepan, heat and stir 1 cup potato, the milk, the ⅓ cup maple syrup, the ⅓ cup butter and the salt just until warm (120° to 130°) and butter almost melts; add to flour mixture along with eggs. Beat with electric mixer for 30 seconds, scraping sides of bowl constantly. Beat on high speed for 3 minutes. Using a wooden spoon, stir in as much of remaining 5½ to 6 cups flour as you can.

3. Turn dough out onto lightly floured surface. Knead in enough of remaining 5½ to 6 cups flour to make a moderately soft dough that is smooth and elastic (3 to 5 minutes total); shape into a ball. Place in a lightly greased bowl; turn once to grease surface of dough. Cover; let rise in a warm place until double in size (45 to 60 minutes).
 4. Punch dough down. Turn out onto a lightly floured surface. Cover and let rest 10 minutes. Meanwhile, lightly grease a 13x9x2-inch baking pan; set aside. In a medium bowl, whisk together brown sugar, ½ cup softened butter, the ¼ cup maple syrup and the water until combined (mixture may appear curdled). Spread in prepared pan. Sprinkle with the 1 cup nuts.
 5. For filling: In a small bowl, mix granulated sugar, ¾ cup nuts, the ½ cup melted butter, the 1 tablespoon flour and the cinnamon.
 6. Gently roll out dough to form an 18x12-inch rectangle. Crumble filling over dough, leaving 1 inch uncovered along one of the long sides. Carefully roll up rectangle, starting from covered long side. Pinch dough to seal seam. With serrated knife, slice roll crosswise into 12 equal pieces. Arrange evenly in four rows, cut sides down, in prepared pan. Cover loosely with buttered plastic wrap; let rise in warm place until nearly double (45 minutes).
 7. Uncover rolls. Place on center rack of a 375° oven. Place a large baking sheet on a rack below the rolls to catch any drips. Bake for 25 to 30 minutes or until golden, tenting loosely with foil if rolls begin to brown too quickly. Cool in pan on a wire rack for 5 minutes. Invert onto a large tray or serving platter. Serve warm. **Makes 12.**
- To make ahead:** Prepare as directed through Step 7, except do not let rise after shaping. Cover loosely with oiled waxed paper, then plastic wrap. Chill 2 to 24 hours. Before baking, let chilled rolls stand, covered, at room temp 30 minutes. Uncover; bake as directed.

Nutrition facts per roll: 689 cal, 31 g fat, 84 mg chol, 362 mg sodium, 95 g carbo, 4 g fiber, 11 g pro.



Use hickory nuts or pecans.

For more soup ideas, visit midwestliving.com/food/soups.



Fall colors in a soup!

Butternut Squash, Lentil and Wild Rice Stew

PREP: 30 minutes **COOK:** 7 to 8 hours on low-heat setting or 3½ to 4 hours on high-heat setting

- 2 pounds butternut squash
- 1 large onion, chopped (1 cup)
- 2 stalks celery, sliced (1 cup)
- 1 cup dry lentils, rinsed and drained
- ¾ cup uncooked wild rice, rinsed and drained
- 4 cups reduced-sodium chicken broth
- 2 10.5-ounce cans condensed French onion soup
- 1½ cups water
- 1 teaspoon dried thyme, crushed
- ¾ teaspoon ground white or black pepper
- ¼ cup snipped fresh Italian (flat-leaf) parsley
- 3 tablespoons dry sherry or dry vermouth (optional)

1. Halve squash lengthwise; remove and discard seeds. Peel squash and cut into ¾-inch pieces. In 5- to 6-quart slow cooker, combine squash, onion, celery, lentils and wild rice. Stir in the chicken broth, onion soup, the water, thyme and pepper.

2. Cover slow cooker; cook on low-heat setting for 7 to 8 hours or on high-heat setting for 3½ to 4 hours. Just before serving, stir parsley and, if you like, dry sherry into mixture in slow cooker. **Makes 6 main-dish servings.**

Nutrition facts per serving: 293 cal, 2 g fat, 2 mg chol, 1,112 mg sodium, 56 g carbo, 15 g fiber, 16 g pro.

Crumb-Topped Apple Trio Pie

PREP: 40 minutes **BAKE:** 65 minutes **COOL:** 1 hour

- ½ of a 15-ounce package rolled refrigerated unbaked pie crust (1 crust)
- 2 teaspoons butter, melted
- 2 cups peeled, cored and thinly sliced Granny Smith apples
- 2 cups peeled, cored and thinly sliced Jonagold or Jonathan apples
- 2 cups peeled, cored and thinly sliced Braeburn, McIntosh or Northern Spy apples
- ⅔ cup sugar
- 2 tablespoons all-purpose flour
- 2 to 3 teaspoons ground cinnamon
- ½ teaspoon salt
- Walnut Crumb Topping (recipe follows)

1. Let the one refrigerated piecrust stand according to package directions. Unroll; place in 9-inch pie plate or pan. Tuck piecrust under and flute edge; do not prick. Brush bottom and sides with melted butter.

2. For filling: In a large bowl, combine apples. In a small bowl, mix sugar, flour, cinnamon and salt. Sprinkle sugar mixture over fruit; toss to combine. Let filling stand 10 minutes. Transfer filling to pastry-lined pie plate. Mound Walnut Crumb Topping over apple filling.

3. To prevent overbrowning, cover edge of pie with foil. Place the pie on the center rack of a 375° oven. Place a large baking sheet covered with foil on a rack below the pie to catch any drips. Bake for 30 minutes. Remove foil. Bake 35 to 40 minutes more or until apples are tender, filling is bubbly and topping is golden. Loosely cover top of pie with foil the last 35 to 40 minutes if topping begins to brown too quickly. Cool on a wire rack for 1 hour. Serve pie slightly warm. **Makes 8 servings.**

Walnut Crumb Topping: In a food processor, combine ¾ cup walnuts, ¼ cup granulated sugar and ¼ cup packed brown sugar. Cover and process to grind the walnuts. Add ½ cup all-purpose flour, ½ cup rolled oats, ¼ teaspoon salt and ¼ teaspoon ground cinnamon. Cover and process until combined. Scatter 6 tablespoons cold butter, cut into ¼-inch slices, over the flour mixture in the food processor. Cover; process until mixture resembles coarse crumbs. Transfer to a large bowl; rub the crumbs between your fingers to make large pieces.

Nutrition facts per serving: 654 cal, 32 g fat, 60 mg chol, 455 mg sodium, 86 g carbo, 4 g fiber, 8 g pro. ■



*Crisp on top,
tender inside.*