

25 Stupidly Easy  
**Recipes for Fall**



RECIPE  LION

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[Cheryl from Tidy Mom](#)

## 25 Stupidly Easy Recipes for Fall

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Letter from the Editors

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Dear Cooking Enthusiast:

The fall season is quickly approaching, and with the turn of the leaves comes a time to enjoy warm and comforting recipes. Nothing's better during the chilly months than a hot bowl of soup, or a big slice of apple pie to warm you up. Since fall is also a busy month for everyone, don't waste your time preparing meals and desserts that require hours of kitchen time. These recipes are practically impossible to mess up, and you'll have them ready to serve in no time.

This collection of *25 Stupidly Easy Recipes for Fall eCookbook* includes a variety of dinner recipes, side dishes, apple dessert recipes, and recipes with pumpkin. If you love comforting food that's super easy to make, this collection will be your go-to guide for fall recipes. Take a break from the cold salads and no-bake desserts you've been eating all summer. Instead, enjoy piping hot dinners, creamy and cheesy side dish casseroles, and warm, baked desserts. You've waited all year for apples and pumpkin to be back in style, and you'll be able to take full advantage of the season with these stupidly easy recipes.

The great thing about these recipes is, although they're perfect for autumn, you can make them any time of year. In fact, many of these recipes are crowd-pleasing dishes that make enough to share, so keep them on hand for absolutely any occasion.

For more delicious Easy Recipes for Fall, be sure to visit [RecipeLion.com](http://RecipeLion.com). While you're there, subscribe to RecipeLion's free [Quick and Easy Recipes](#) newsletter to get free recipes delivered to your inbox every week.

Celebrate summer with delicious food!

Sincerely,

*The Editors of RecipeLion*

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## Table of Contents

<b>Fall Dinner Recipes</b>	<b>7</b>
The Best Old-Fashioned Pot Roast	7
Fast Flavorful Homemade Chili	9
Autumn Pork Chops	10
World's Easiest Chicken Pot Pie	11
Easy Chicken and Dressing Casserole	13
Easiest Ever Turkey Pot Pie	15
<b>Easy Side Dish Recipes</b>	<b>16</b>
Make-at-Home Texas Roadhouse Rolls	16
4-Ingredient Funeral Potatoes	18
Pecan Crusted Sweet Potatoes	19
Hobo Potatoes	21
Awesomely Ritzy Green Bean Casserole	22
Jiffy Cornbread Casserole	24
Twice Baked Cheesy Ranch Potatoes	25
<b>Apple Dessert Recipes</b>	<b>26</b>
Brown Paper Bag Apple Pie	26
Apple Harvest Cake	28
Caramel Apple Cider Cookies	30
Amish Apple Bread	32
Easy Merryfield Apple Cake	33

Easy Glazed Apple Fritters	35
<b>Simple Pumpkin Desserts</b>	<b>37</b>
Crustless Pumpkin Pie	37
Pumpkin Spice S'mores Cracker Candy	38
Double Layer Pumpkin Pie	40
Pumpkin Snickerdoodles	41
Buttermilk Pumpkin Pancakes	43
Microwave Impossible Pumpkin Pie	44
<b>Special Thanks</b>	<b>45</b>



## Fall Dinner Recipes

### The Best Old-Fashioned Pot Roast

By: [Lana from Never Enough Thyme](#)



If you've always wanted a great, easy pot roast recipe to add to your supper collection, this is one of the best. The classic pot roast is quickly prepared and left in the oven until it bakes to a moist, tender perfection.

**Cooking Time:** 1 hr 30 min

#### ***Ingredients***

- 1 center cut chuck roast (or 7-blade roast), about 3 pounds
- salt and pepper, to taste
- oil, to taste
- 1 quart beef stock or broth
- 4 sprigs fresh rosemary
- 5 cloves garlic, peeled
- 2 tablespoons corn starch

#### ***Instructions***

1. Preheat oven to 400 degrees F.
2. Generously season both sides of the roast with salt and pepper. Pour just enough oil into a Dutch oven to cover the bottom and heat over medium-high heat. Brown the

roast on both sides. Remove from the heat.

3. Add the beef stock or broth. If necessary, add enough water to bring the level of liquid halfway up the side of the roast. Add the rosemary and garlic.
4. Cover tightly and place in preheated oven. Cook for 1 ½ hours. Remove from oven and allow to stand for 10-15 minutes before slicing.
5. To make the gravy: Remove the roast from the pot. Place the pot over medium-high heat and bring the liquid to a boil. Dissolve corn starch in ¼ cup water and stir into boiling liquid. If desired, mash the softened, cooked garlic and add to the gravy.



## Fast Flavorful Homemade Chili

By: [Dana from This Silly Girl's Life](#)

Everybody loves a piping hot bowl of chili, but most recipes take hours to make. If a chili craving suddenly strikes, this recipe only takes 30 minutes to make without sacrificing flavor. You can even make this ahead and freeze it for later.

**Cooking Time:** 30 min

### ***Ingredients***

- 2 pounds ground beef
- 1 can (29-ounce) tomato sauce
- 2 cans (8-ounce) tomato sauce
- 1 can (15-ounce) pinto beans
- 2 packets chili seasoning
- 2 cloves garlic, minced
- 1 tablespoons each garlic powder, chili powder, cumin, onion powder
- Salt and pepper, to taste

### ***Instructions***

1. Brown ground beef in a stock pot over medium high heat. Once cooked, turn off the heat and drain fat.
2. Return to heat on medium temperature. Add all of the dry ingredients plus the fresh garlic. Mix thoroughly with the meat and cook for 3 minutes.
3. Add pinto beans and stir into mix, let cook for additional 3 minutes.
4. Add tomato sauce. Let simmer for at least 15 minutes before serving. If you want, it can simmer for as long as you like, making sure to stir it occasionally so nothing will stick and burn.

**Autumn Pork Chops**

By: [Campbell's Kitchen](#)



These pork chops are a perfect solution if you need to get dinner on the table fast. They're seasoned with apple juice and honey and are best served with egg noodles.

**Serves:** 4

**Preparation Time:** 10 min

**Cooking Time:** 20 min

***Ingredients***

- 1 tablespoon vegetable oil
- 4 bone-in pork chops, 1/2-inch thick (about 1 1/2 pounds)
- 1 can (10.75-ounces) Campbell's Condensed Cream of Celery Soup (Regular or 98% Fat Free)
- 1/2 cup cup apple juice or water
- 2 tablespoons spicy-brown mustard
- 1 tablespoon honey
- Generous dash ground black pepper
- 1/2 of a 12-ounce package medium egg noodles (about 4 cups), cooked and drained

***Instructions***

1. Heat the oil in a 10-inch skillet over medium-high heat. Add the pork and cook until browned on both sides.
2. Stir the soup, apple juice, mustard, honey and black pepper in the skillet and heat to a boil. Reduce the heat to low. Cover and cook for 5 minutes or until the pork is cooked through. Serve the pork and soup mixture with the noodles.

**World's Easiest Chicken Pot Pie**

By: [Cheryl from Tidy Mom](#)



Don't you just love a good recipe with a short ingredients list? The store-bought cooking crème in this recipe makes it super easy to throw together, and gives it a great creamy flavor. World' Easiest Chicken Pot Pie can also be made ahead of time for a super quick meal.

**Serves:** 6

**Preparation Time:** 10 min

**Cooking Time:** 30 min

***Ingredients***

- 1 Rotisserie Chicken, cooked and cut up (about 1 pound)
- 2 cups frozen mixed vegetables (carrots, corn, green beans, peas), thawed, drained
- 1 tub (10-ounce) PHILADELPHIA Italian Cheese and Herb Cooking Creme
- 1 ready-to-use refrigerated pie crust (1/2 of 14.1-ounce pkg.)

***Instructions***

1. Heat oven to 400 degrees F.
2. Warm chicken in large nonstick skillet on medium heat 3 to 4 minutes, stirring occasionally until chicken is heated through. Add vegetables; cook 1 to 2 minutes. Stir in cooking crème; spoon into 9-inch pie plate.

3. Cover with refrigerated pie crust; seal and flute edge. Cut several slits in crust. Place pie plate on baking sheet.
4. Bake 25 to 30 minutes or until golden brown.

## Easy Chicken and Dressing Casserole

By: [Andi from The Weary Chef](#)



This is a great recipe to use up leftover chicken or turkey from the holidays. Plus, you can make it ahead and freeze it until you're ready to bake it. It has all the flavors of fall in an easy one-pot meal.

**Serves:** 5

**Preparation Time:** 15 min

**Cooking Time:** 45 min

### ***Ingredients***

- 1 tablespoon olive oil or butter
- 4 ribs celery, diced
- 1 small onion, diced
- 1 small bell pepper, diced (optional)
- 1.5 pounds boneless, skinless chicken breast
- ¼ teaspoons ground sage
- ¼ teaspoons ground thyme
- 12-ounce cornbread stuffing mix
- 1 can reduced-sodium cream of celery soup
- 1 can reduced-sodium cream of mushroom soup
- 1 can reduced-sodium chicken broth

### ***Instructions***

1. Preheat oven to 375 degrees F. Spray 9 x 13" baking dish with cooking spray.

2. In a Dutch oven or large pot, heat olive oil or butter over medium high heat. Add celery, onion, and bell pepper. While vegetables sauté (about 5 minutes), dice chicken into bite-sized pieces.
3. Add chicken to pot, and sprinkle with sage and thyme. Stir to coat, and sauté until chicken is almost cooked through, 5-7 minutes.
4. Pour in stuffing mix, soups, and chicken broth. Stir to combine, and transfer to prepared baking dish. Cover with foil and bake for 35 minutes. Remove cover, and bake an additional 10 minutes, or until top is golden brown.

**Notes:**

This can all be made in one pot; just put the Dutch oven into the oven to bake. However, this makes cleanup difficult because the dressing will stick to the pan. Transferring to a baking dish coated with cooking spray avoids this problem.

## Easiest Ever Turkey Pot Pie

By: [Campbell's Kitchen](#)



This is the perfect recipe if you're stuck with a bunch of leftover Thanksgiving turkey, but don't want to spend a ton of time turning it into something special. Your family will love this simple pot pie recipe.

**Serves:** 4 (about 1 cup each)

**Preparation Time:** 10 min

**Cooking Time:** 30 min

### ***Ingredients***

- 1 can (10 3/4 ounces) Campbell's® Condensed Cream of Chicken Soup (Regular or 98% Fat Free)
- 1 package (about 9 ounces) frozen mixed vegetables, thawed
- 1 cup cubed cooked turkey or chicken
- 1/2 cup milk
- 1 egg
- 1 cup biscuit baking mix

### ***Instructions***

1. Preheat the oven to 400 degrees F.
2. Stir the soup, vegetables and turkey in a 9-inch pie plate.
3. Stir the milk, egg and baking mix in a small bowl. Spread the batter over the turkey mixture.
4. Bake for 30 minutes or until the topping is golden brown.



## Easy Side Dish Recipes

### Make-at-Home Texas Roadhouse Rolls

By: [Chrissy from Stick a Fork in It](#)



This copycat recipe for Texas Roadhouse rolls is the perfect side to any meal. The warm, buttery rolls taste just like the restaurant version, and you can make them in the comfort of your own kitchen!

**Yields:** 2 dozen

**Cooking Time:** 25 min

#### ***Ingredients***

- 1 1/4 teaspoons dry active yeast
- 1/4 cup warm water
- 1 cup milk
- 2 tablespoons of melted butter
- 1/4 cup sugar
- 1/4 cup honey
- 4-5 cups all-purpose flour
- 1 egg
- 1 teaspoon salt

#### ***Instructions***

1. Preheat oven to 375 degrees F.

2. Proof the yeast in the warm water with a teaspoon of sugar. Scald the milk, then cool to lukewarm.
3. Add the yeast, sugar, honey and about half of the flour until the dough is the consistency of pancake batter. Beat thoroughly, and let stand until the mixture is light and foamy.
4. Add the melted butter, egg and salt, and combine until well mixed. Add the remaining flour until a soft dough forms. The dough should be smooth and not sticky. Place the dough in a greased bowl, cover with plastic wrap and let rise until doubled in bulk.
5. Punch down the dough, then turn over onto a floured surface. Shape the dough into a long roll, then use a sharp knife to cut into squares (approximately 3 x 3 inches). Let rest for 10 minutes.
6. Transfer the rolls to a greased baking sheet. Let the rolls rise again until doubled.
7. Bake for 10 minutes, reduce the temperature to 350 degrees F for 10 to 15 minutes more. Cool on a wire rack.

**Notes:**

To make their famous cinnamon butter, combine 1 stick softened butter with 1/4 teaspoon cinnamon.

## **4-Ingredient Funeral Potatoes**

By: [Amy from My Name is Snickerdoodle](#)



Even the pickiest eaters will love this portable dish. No potluck is complete without this cheesy potato bake, so throw one together the next time you need a dish to share!

**Cooking Time:** 40 min

### ***Ingredients***

- 1 26-ounce bag frozen shredded hash browns, thawed
- 2 cans cream of chicken soup
- 1 1/2 cups sour cream
- 3-4 cups grated cheddar cheese (or use a blend of cheddar and mozzarella)
- pepper

### ***Instructions***

1. Preheat oven to 375 degrees F.
2. Mix together potatoes, soup, sour cream and 3 cups cheese. Add pepper to taste, I usually use about 2 tsp.
3. Pour into lightly sprayed 9x13 pan. Sprinkle remaining cheese over top. Sprinkle with parsley flakes if you are feeling fancy.
4. Bake for 30-40 minutes, until lightly golden brown and bubbly.

## [Pecan Crusted Sweet Potatoes](#)

By: [Danelle from Let's Dish](#)



This Thanksgiving recipe tastes more like dessert than a side dish, so even those who don't care for sweet potatoes will love it. Prepare it before hand and pop it in the oven while you cook the rest of your meal.

**Serves:** 8

**Preparation Time:** 30 min

**Cooking Time:** 30 min

### ***Ingredients***

- 3 cups cooked and mashed sweet potatoes
- 1/2 cup sugar
- 1/3 cup butter, softened
- 2 eggs, beaten
- 1 teaspoon vanilla
- 1/2 cup milk
- 1/2 cup flour
- 1/3 cup butter
- 1/2 cup brown sugar
- 1 cup pecans, chopped

### ***Instructions***

1. Preheat oven to 350 degrees F.
2. In a large bowl, beat together mashed sweet potatoes, sugar, 1/3 cup butter, eggs, vanilla and milk.

3. Spoon evenly into a lightly greased, 9x9 inch square pan or casserole dish.
4. Prepare crumb topping by mixing together flour, 1/3 cup butter, brown sugar and chopped pecans with a fork until mixture resembles coarse crumbs. Sprinkle over potato mixture.
5. Bake, uncovered, for 25-30 minutes until topping is crisp and golden brown.

## Hobo Potatoes

If you like potato skins, you'll love these potatoes. The bacon and green pepper give them amazing flavor, and they can be prepared on the grill or in the oven. Plus, this recipe is budget-friendly!

**Cooking Time:** 40 min

### *Ingredients*

- cooking spray
- 3 bacon slices, cut up
- 4 cups potatoes, peeled and sliced
- 1/2 cup chopped green bell pepper
- 1/3 cup chopped onion
- 1 1/2 cups shredded cheddar cheese
- 1/8 teaspoon seasoned salt
- 1/8 teaspoon pepper
- 1 teaspoon butter or margarine, optional

### *Instructions*

1. Spray one side of an 18-inch piece of heavy foil with non-stick spray coating.
2. On sprayed surface, arrange half of the bacon to within about 2 inches of edge.
3. Top with half of the potatoes, half of the green pepper, half of the onion, and half of the cheese.
4. Top with remaining potatoes, green pepper, and onion. Sprinkle with seasoned salt and pepper.
5. Top with remaining cheese and bacon. Dot with butter, if you like.
6. Spray another 18 inch piece of foil on one side. Place it, sprayed side down, atop potato stack. Seal all edges with a double fold.
7. Place the packet on the grill rack directly over medium to medium hot coals. Grill for about 40 minutes or until potatoes are tender, turning the packet once.

## [Awesomely Ritzy Green Bean Casserole](#)

By: [Reeni from Cinnamon Spice & Everything Nice](#)



This is like a traditional green bean casserole recipe, but with a tasty twist. Using Ritz crackers gives this casserole an extra buttery crunch.

**Preparation Time:** 20 min

**Cooking Time:** 35 min

### ***Ingredients***

- 1 + 1/2 pounds fresh green beans, ends trimmed
- 8 tablespoons butter, divided
- 2 tablespoons onion, minced
- 5 cloves garlic, minced
- 1/4 cup flour
- 2 cups milk
- 1 roasted red pepper, diced
- sea or kosher salt and fresh black pepper
- 1/2 pound mozzarella cheese, cut in small pieces
- 3/4 sleeve Ritz crackers
- 1/4 cup Parmesan, grated

### ***Instructions***

1. Preheat the oven to 400 degrees F. Butter a 2 quart casserole dish or a 9x13 casserole pan.



2. Gently steam the green beans just until tender but still firm. Arrange in pan.
3. Melt 4 tablespoons of the butter in a medium sauce pan over medium-low heat. Add the onions and sauté until translucent. Add garlic and sauté until fragrant.
4. Whisk in flour and cook for 2-3 minutes, whisk in milk, bring to a simmer, stir in red peppers and cheese. Turn off heat and stir until cheese is melted.
5. Season with 1/2 teaspoon salt and 1/8 teaspoon black pepper. Taste and re-season if desired.
6. Pour the sauce over top of the green beans. Crush the crackers into crumbs and melt the remaining 4 tablespoons butter, combine along with Parmesan and sprinkle over top of casserole.
7. Bake 20-25 minutes until bubbly and golden on top.

## Jiffy Cornbread Casserole

Who doesn't love a cornbread casserole that's super moist and delicious? This recipe uses three kinds of corn, so the dish is creamy and full of great flavor.

**Cooking Time:** 1 hr 40 min

### *Ingredients*

- 1 can (17-ounce) whole corn
- 1 can (17-ounce) creamed corn
- 1 cup sour cream
- 1/2 cup melted margarine
- 1 (8.5-ounce) package Jiffy Corn Muffin mix
- 2 eggs

### *Instructions*

1. Preheat oven to 300 degrees F.
2. Be sure to drain cans of corn. Then combine all ingredients in a large bowl and mix thoroughly.
3. Pour into a 2-quart casserole dish.
4. Bake for 1 hour 40 minutes.

## Twice Baked Cheesy Ranch Potatoes

You can't go wrong with the combination of bacon, cheese, and ranch. If you're looking for a delicious spin on traditional twice baked potatoes, these are stuffed with awesome ingredients.

**Serves:** 4

**Cooking Time:** 1 hr 20 min

### *Ingredients*

- 4 baking potatoes
- 1/2 cup ranch dressing
- 1/4 cup sour cream
- 1 tablespoon real bacon bits
- 1/4 pound Velveeta cheese, cut up

### *Instructions*

1. Preheat oven to 400 degrees F.
2. Bake potatoes for 1 hour. Slice off tops of potatoes; scoop out centers, leaving 1/8 inch shell.
3. Mash potatoes. Add dressing, sour cream and bacon bits; beat until fluffy. Stir Velveeta into potato mixture. Spoon into shells.
4. Bake at 350 degrees F for 20 minutes.

## Apple Dessert Recipes

### [Brown Paper Bag Apple Pie](#)

By: [Heather from My Sweet Mission](#)



Baking apple pie in a brown paper bag ensures that it will come out of the oven perfect every time. You don't even have to peek while it's baking, just trust that you'll have a golden brown crust when it's done.

**Cooking Time:** 1 hr

#### ***Ingredients***

For the filling:

- 8 cups apples, peeled and sliced (Northern Spy, Golden Delicious, Granny Smith or any tart apple)
- 3/4 cup brown sugar
- 3/4 cup granulated sugar
- 1/4 cup flour, unbleached or all-purpose
- 1 teaspoon ground cinnamon
- 1/4 teaspoon salt

For the crust:

- 2 cups white sugar
- 1 cup vegetable shortening, cold
- 2 cups flour, unbleached or all-purpose

- 1 teaspoon salt
- 1/2 cup water, ice cold

**Instructions**

1. Preheat oven to 425 degrees F.
2. Peel and slice the apples and place them in a large mixing bowl.
3. In a separate bowl, combine the dry ingredients. Add the dry ingredients to the apples, mix well and set aside.
4. Cut the vegetable shortening into cubes. Measure flour and salt into a large mixing bowl, then add the vegetable shortening.
5. With clean hands mix flour and shortening thoroughly until shortening is pea-sized.
6. Pour the ice water into the flour and shortening mixture and mix just until it forms a ball. Do not over mix.
7. Take 1/2 of the dough, knead just a few times, using a rolling pin, roll out to about 1/4" thick. Fold the dough in half, then place it in the baking dish or pie pan. Unfold the dough and press it evenly into the bottom and sides of the baking dish. Cut around the outside edge with a knife.
8. Pour the sugared apples into the pie crust. Take 3 tablespoons of cold butter and dot (put little pieces) all over the top of the apples.
9. Take the other 1/2 of the dough, knead it just a few times, roll it out to about 1/4" thick. Cut the dough into 1/2" strips with a butter knife. Twist the dough and place across the pie in one direction, and then place the rest of the strips in the opposite direction, making a lattice design on top.
10. Place the pie in a large brown paper bag. Fold the end over and staple or paper clip the paper bag closed.
11. Place the bag on a large baking sheet and bake for 1 hour. Remove the pie from the oven, cut open the bag and carefully remove the pie from the bag.

## Apple Harvest Cake

By: [Bunny from Bunny's Warm Oven](#)



This apple and cinnamon cake can be enjoyed for breakfast, dessert, or any time of day. Chunks of apple and a swirl of cinnamon give it just the right amount of sweetness.

**Serves:** 12

**Cooking time:** 50 min

### ***Ingredients***

- 2 1/4 cups sugar, divided
- 1 cup vegetable oil
- 4 eggs
- 1/4 cup orange juice
- 2 1/2 teaspoons vanilla extract
- 3 cups all-purpose flour
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 4 mediums tart apples, peeled and cubed
- 2 teaspoons cinnamon
- Whipped cream and additional cinnamon for topping (optional)

### ***Instructions***

1. Preheat oven to 350 degrees F.

2. In a large mixing bowl, beat 2 cups sugar, oil, eggs, orange juice and vanilla until well blended.
3. Combine the flour, baking powder and salt; gradually beat into sugar mixture until blended. Stir in apples.
4. Spread half of the batter into a greased 13 x 9 inch baking dish.
5. Combine cinnamon and remaining sugar; sprinkle over batter. Carefully spread remaining batter over the top.
6. Bake for 40-50 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Garnish with whipped cream and additional cinnamon if desired.



## Caramel Apple Cider Cookies

By: [Christy from The Girl Who Ate Everything](#)



The texture of these cookies is to die for! Caramel apple-flavored cookies with a gooey caramel center - heat them in the microwave for a few seconds before serving to get the soft center.

### ***Ingredients***

- 1 cup unsalted butter, softened
- 1 cup sugar
- 1/2 teaspoon salt
- 1 (7.4-ounce) box Alpine Spiced Apple Cider Instant Original Drink Mix (10 packets - found next to hot chocolate mix)
- 2 eggs
- 1 teaspoon vanilla extract
- 3 cups flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1 teaspoon cinnamon
- 1 (14-ounce) bag of Kraft chewy caramels

### ***Instructions***

1. Preheat oven to 350 degrees F. Line cookie sheets with parchment paper (you need this so that the caramel doesn't stick to the bottom of your cookie sheet).
2. In a small bowl whisk together flour, baking soda, baking powder and cinnamon.
3. With an electric mixer, cream together butter, sugar, salt and all 10 packages of apple cider drink mix powder, until light and fluffy.
4. Beat in eggs, one at a time. Add vanilla and mix well. Gradually add flour mixture to butter/egg mixture. Mix until just combined.
5. Scoop out cookie dough ball about the size of a walnut (about 2 tablespoons).
6. Flatten the ball of dough slightly in the palm of your hand. Press the unwrapped caramel into the center of your dough and seal the dough around it, covering it completely.
7. Shape the dough into a ball, and place on parchment covered cookie sheets about 3 inches apart.
8. Bake 11-14 minutes, or until very lightly browned around the edges. They may not look quite done in the center but that is OK.
9. Once the cookies are done, carefully slide the parchment off of the baking sheet right out onto the counter.
10. Allow cookies to partially cool on the parchment. When cookies are cool enough to be firm but still slightly warm, carefully twist off of parchment and allow to finish cooling upside down on the parchment or on a cookie rack. If they are not upside down while they cool they may drizzle caramel out the bottom.

## Amish Apple Bread

Amish recipes are always the best, and this one is made with ingredients you probably already have in your pantry. Enjoy this any time of day with your favorite jelly or butter.

### ***Ingredients***

- 1 cup oil
- 3 eggs
- 2 cups sugar
- 1 teaspoon vanilla
- 3 cups diced apples
- 3 cups flour
- 1 teaspoon cinnamon
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup chopped nuts (optional)

### ***Instructions***

1. Preheat oven to 300 degrees F.
2. Combine and set aside the oil, eggs, sugar, and vanilla.
3. Sift flour, cinnamon, soda, and salt. Add dry ingredients to oil mixture gradually. Add apples and nuts.
4. Bake in 2 regular loaf pans or 3 foil loaf pans for 1 1/2 hours.
5. Cool 10 minutes in the pan. Sprinkle with sugar.

## [Easy Merryfield Apple Cake](#)

By: [Amanda Formaro for RecipeLion](#)



This cake looks great on a holiday or party table. It takes a box of cake mix and turns it into something flavorful and delicious!

**Cooking Time:** 55 min

### ***Ingredients***

- 1 box yellow cake mix, plus ingredients on back of box
- 3 cups apple, diced
- 1/2 cup chopped walnuts
- 1/2 cup chopped pecans
- 1/4 cup golden raisins
- 1/4 cup raisins
- 1/4 cup dried cranberries
- 1 (6-inch) round paper doily
- confectioners' sugar

### ***Instructions***

1. Preheat the oven to 325 degrees F.
2. Grease and flour two 8-inch round cake pans.

3. Prepare cake batter according to box directions. Fold in the apples, walnuts, pecans, raisins, golden raisins and dried cranberries.
4. Distribute the batter evenly between the two prepared pans.
5. Bake in preheated oven for 50-55 minutes, rotating pans halfway through baking. Remove from oven and cool on wire rack for 20 minutes.
6. Remove from pans and cool on racks to room temperature.
7. Place paper doily on top of cake and sift confectioners' sugar directly over the doily.
8. Carefully remove doily, shake excess into sink and repeat for second cake.

## Easy Glazed Apple Fritters

By: [Reeni from Cinnamon Spice & Everything Nice](#)



These apple fritters are served warm from the fryer and are the perfect autumn treat! For best taste, serve them soon after they're made.

**Yields:** 36

**Preparation Time:** 20 min

**Cooking Time:** 25 min

### ***Ingredients***

- 1 1/3 cups all-purpose flour, sifted
- 1/4 cup sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 2 eggs, beaten
- 2/3 cup milk
- 1 tablespoon vegetable or canola oil, plus more for frying
- 3 cups apple, diced small or in small matchsticks
- confectioners' sugar

For the glaze:

- 1/2 cup whole milk

- 1 teaspoon vanilla extract
- 4 cups confectioners' sugar, sifted

***Instructions***

1. Sift flour, sugar, baking powder and salt together. In a separate, large bowl combine eggs, milk and oil; stir in flour mixture and apples all at once mixing just until combined.
2. Heat 2-3 inches of oil in a large saucepan or cast iron skillet to 365 degrees F. Drop tablespoons of batter carefully into the oil frying until puffy and golden, turning once, about 3-4 minutes.
3. Remove to paper towels and sprinkle with confectioners' sugar and/or dunk in glaze.

## Glaze:

1. In a medium saucepan over low heat combine milk and vanilla; heat until warm. Whisk the confectioners' sugar slowly into the milk and continue whisking until well combined.
2. Remove glaze from the heat and set over a bowl of warm water. Dip doughnuts into the glaze and set on a wire rack or right into your mouth!

## Simple Pumpkin Desserts

### Crustless Pumpkin Pie

You won't miss the crust in this pumpkin pie, because it just means you'll enjoy the soft, sweet center more. Make this pie a day in advance so you don't have to worry during your meal.

#### *Ingredients*

- 1 large can solid pack pumpkin
- 1 can (12-ounces) evaporated milk
- 2 eggs
- 2 egg whites
- 3/4 cup sugar
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground allspice
- 1/4 teaspoon ground ginger
- 1/8 teaspoon salt
- 1/2 cup graham-cracker or 1/2 cup vanilla wafer crumbs
- 1 cup whipped cream (optional)

#### *Instructions*

1. Preheat oven to 325 degrees F.
2. In large bowl combine pumpkin, evaporated milk, eggs and egg whites: beat until blended and smooth.
3. Mix in sugar, cinnamon, allspice, ginger and salt, blending well. Stir in crumbs.
4. Spray high-sided 9-inch pie plate with nonstick cooking spray. Pour pie filling into pie plate.
5. Bake for 45-55 minutes, until a knife inserted near center comes out clean.
6. Cool pie on wire rack and refrigerate overnight. Cut in wedges and serve with small dollop of whipped cream.



## Pumpkin Spice S'mores Cracker Candy

By: [Kerry from Bakergirl](#)



These are a special treat that is made with pumpkin spice marshmallows to create buttery, brown sugar, caramel cracker candy. Serve this portable dessert at a fall party!

### **Ingredients**

- 12 sheets of cinnamon graham crackers
- 3/4 cup butter
- 3/4 cup brown sugar
- 1 (8-ounce) package pumpkin spice marshmallows
- 1 1/2 cups white chocolate chips
- 1 cup toasted pecans

### **Instructions**

1. Preheat oven to 350 degrees F. Line a 15x10x1-inch jelly roll pan with aluminum foil, leaving a 1-inch overhang over the ends, and spray foil with cooking spray. Line graham crackers up on the foil so that the sides are touching.
2. Toast pecans for 4-5 minutes on a baking sheet (I used a metal pie pan). Meanwhile, in a medium saucepan, melt butter and brown sugar over medium heat, stirring constantly, until smooth and mixture comes just to a boil (about 4-6 minutes).

3. Remove from heat and pour evenly over crackers. Bake 5 to 6 minutes, or until bubbly.
4. Remove pan from oven and immediately sprinkle marshmallows, white chocolate chips, and toasted pecans over the crackers.
5. Return pan to oven for another 2-3 minutes, or until marshmallows begin to soften and puff up.
6. Cool completely before serving. Lift from pan using foil edges; cut into bars and enjoy!

## Double Layer Pumpkin Pie

Take a traditional pumpkin pie and add layers of creamy goodness and you have this awesome pie recipe. It includes layers of pudding, cream cheese, and Cool Whip that don't even have to be baked.

**Serves:** 8

**Chilling Time:** 3 hr

### *Ingredients*

- 4 ounces cream cheese, softened
- 1 tablespoon milk or half-and-half
- 1 tablespoon sugar
- 1 1/2 cups thawed Cool Whip whipped topping
- 1 ready-made graham cracker crust
- 1 cup cold milk or half-and-half
- 2 packages (4-serving size) vanilla flavor instant pudding and pie filling
- 1 can (16 ounces) pumpkin
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground cloves

### *Instructions*

1. Mix cream cheese, 1 tablespoon milk and sugar in large bowl with wire whisk until smooth. Gently stir in whipped topping. Spread on bottom of crust.
2. Pour 1 cup milk into bowl. Add pudding mix. Beat with wire whisk until well blended, 1 to 2 minutes (mixture will be thick). Stir in pumpkin and spices using wire whisk; mix well.
3. Pour into pie crust over cream cheese layer.
4. Refrigerate for at least 3 hours. Garnish with additional whipped topping and nuts if desired.

## Pumpkin Snickerdoodles

By: [Bunny from Bunny's Warm Oven](#)



These are a cross between a snicker doodle and pumpkin cookies. The pumpkin keeps them super moist, so they won't be dry and crumbly.

**Chilling Time:** 1 hr

**Cooking Time:** 10 min

### ***Ingredients***

- 1 cup butter
- 1 1/2 cups sugar
- 1/2 cup canned pumpkin
- 2 teaspoons vanilla
- 1 teaspoon cream of tartar
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 2 2/3 cups all-purpose flour
- 1/2 cup sugar
- 1 tablespoon cinnamon

### ***Instructions***

1. Preheat oven to 350 degrees F.
2. In a large mixing bowl, beat butter with an electric mixer for 30 seconds. Add the 1-1/2 cups sugar and pumpkin.

3. Beat until combined. Beat in vanilla, cream of tartar, baking soda, and salt. Beat in egg. Beat in as much of the flour as you can with the mixer. Stir in remaining flour with a wooden spoon. Cover and chill 1 hour.
4. In a small mixing bowl, stir together the 1/2 cup sugar and cinnamon. Drop cookie dough by teaspoonfuls into the sugar-cinnamon mixture, rolling to coat. Place cookies 2 inches apart on ungreased cookie sheets.
5. Bake for about 10 minutes or until edges are golden. Remove and cool on wire racks.

## Buttermilk Pumpkin Pancakes

Give your breakfast a makeover with these deliciously light and fluffy pumpkin pancakes. These are as easy as any traditional pancakes recipe, but are full of fall flavor.

**Yields:** 24 pancakes, depending on size

### *Ingredients*

- 3 cups flour
- 1 1/2 teaspoons salt
- 1 1/2 teaspoons baking soda
- 1 quart buttermilk
- 1/2 cup butter
- 1 1/2 cups canned pumpkin

### *Instructions*

1. Mix all ingredients in a large bowl.
2. Place ladlesful onto hot skillet and cook until bubbles begin to form on the surface.
3. Slide spatula underneath and flip pancakes over, cooking other side until nicely browned.

## Microwave Impossible Pumpkin Pie

It may seem too good to be true, but not only is this pie super easy and made in the microwave, it actually tastes amazing! Perfect for when you need a super quick fall dessert.

**Serves:** 8

**Cooking Time:** 30 min

### *Ingredients*

- 16 ounces pumpkin
- 12 ounces evaporated milk
- 2 tablespoons butter, softened
- 2 eggs
- 3/4 cup sugar
- 1/2 cup Bisquick
- 2 1/2 teaspoons pumpkin pie spice
- 2 teaspoons vanilla

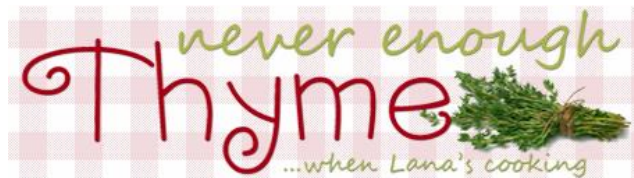
### *Instructions*

1. Grease a 10-inch microwave-safe pie plate.
2. Beat all ingredients until smooth, 1 minute in blender on high or 2 minutes with hand beater.
3. Pour into prepared pie plate. Microwave on inverted microwaveable dinner plate on medium-high, rotating plate 1/4 turn every 5 minutes. (No need to manually rotate if yours rotates automatically).
4. The pie is done when a knife inserted in center comes out clean, between 22 and 28 minutes cooking time.
5. Cool on flat heatproof surface. Do not place pie on a cooling rack.

## Special Thanks

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The Following Contributors Made this eCookbook Possible



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Dana from This Silly Girl's Life



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### **Included in this eCookbook**

- Make-at-Home Texas Roadhouse Rolls
- 4-Ingredient Funeral Potatoes
- Pumpkin Spice S'mores Cracker Candy
- Easy Glazed Apple Fritters
- Easiest Ever Turkey Pot Pie

and more!