

**ADDIE'S
FAVORITE FALL
RECIPES**

ADDIE GUNDRY

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Introduction



I love everything about fall. From the fashion to the weather to the sports and, of course, the food, there's something so cozy and welcoming about the season. Entertaining is my specialty, and even though everyone's daily routines can get a bit hectic between summer drawing to a close and the kids going back to school, there are still plenty of opportunities to socialize whether you're inviting friends over to watch Sunday night football or you're spending the weekend picking apples and pumpkins.

This eBook celebrates all of my favorite flavors of fall, so you can share them with those you love the most. From the five-ingredient Apple Cinnamon Rolls (page 16) to the warm, spice-infused Roasted Sweet Potatoes and Brussels Sprouts (page 12), the recipes in this eBook are like a big hug, waiting to invite you home after a stroll in the brisk outdoors.

For more easy, fun recipes, check out our complete RecipeLion cookbook collection at recipelion.com/103recipes and get a sneak peak into our test kitchen by following me on [Instagram](#) and [Facebook](#).

Cheers!

Addie





Apple Picking

Harder varieties of apples, like Granny Smith and Braeburn, keep their texture better when cooking, so keep an eye out for these when you're going apple picking.



Be Thrifty!

You don't need to spend a ton of money on decorations. Just go outside! Head over to a forest preserve and pick up different colored leaves and pinecones to decorate your spread.





Stay Warm!

Fall can get a bit chilly. Use it as an excuse to add alcohol to the drinks you serve... for the adults, of course!



Mini Baked Pumpkin Chocolate Chip Donuts

Yield: 48 donuts | Prep Time: 5 minutes | Cook Time: 24 minutes

These bite-sized donuts are perfect to bring along while you're tailgating. Pack a steaming thermos of hot cocoa (or even pumpkin spice hot cocoa!) and pass around a few donuts to share while you're all bundled up before the game.

INGREDIENTS

1 (15.2-ounce) box yellow cake mix
1 (15-ounce) can pumpkin puree
1 teaspoon pumpkin pie spice
1/3 cup mini chocolate chips
1½ cups sugar for sprinkling donuts

DIRECTIONS

1. Preheat the oven to 350°F. Combine the cake mix, pumpkin puree, pumpkin pie spice, and mini chocolate chips in the bowl of a stand mixer.
2. Lightly coat 2 mini donut pans with cooking spray. Using a piping bag, pipe the batter in the mini donut crevices of the pan.
3. Bake for about 12 minutes, until the donuts have puffed up.
4. Remove from the oven and let cool for 2 minutes. Take the donuts out of the pan and roll in the sugar. Use more or less sugar depending on your preferences.
5. Repeat until you've used the remaining batter. Serve.

NOTES

These will still be good to eat for a couple of days after baking, so store any leftovers in a sealed container to enjoy later!





Cornbread Casserole

Yield: Serves 12-16 | Prep Time: 5 minutes | Cook Time: 1 hour 40 minutes

Cornbread is the ultimate fall side dish. My favorite way to eat it is to crumble it on top of a heaping bowl of chili, but it also works well as a side dish for church potlucks or even Thanksgiving dinner!

INGREDIENTS

1 (17-ounce) can whole corn,
drained
1 (17-ounce) can creamed corn
1 cup sour cream
½ cup unsalted butter, melted
1 (8.5-ounce) package Jiffy Corn
Muffin Mix
2 large eggs

DIRECTIONS

1. Preheat the oven to 300°F. Spray a 9 x 13-inch baking dish with cooking spray.
2. Combine all of the ingredients in a large bowl and mix thoroughly. Pour the mixture into the baking dish.
3. Bake for 1 hour 40 minutes. Scoop and serve.

Roasted Sweet Potatoes and Brussels Sprouts

Yield: Serves 6-8 | Prep Time: 5 minutes | Cook Time: 45 minutes

Fall produce is some of the best around, and if you've never had the combination of sweet potatoes and Brussels sprouts, you're missing out! The Brussels sprouts have a crispy crunch that contrasts nicely against the smooth texture of the sweet potatoes. And with a smattering of irresistible spices on top, the whole bowl will be gone before you know it!

INGREDIENTS

1 (16-ounce) bag frozen petite Brussels sprouts
3 large sweet potatoes, cut into 1-inch pieces
2 cloves garlic, smashed
1/3 cup olive oil, plus extra for the sheet pan
¼–½ teaspoon garlic salt
1 teaspoon salt
Pepper to taste
1–2 tablespoons red wine vinegar
Fresh thyme, to garnish

DIRECTIONS

1. Preheat the oven to 400°F.
2. Combine the Brussels sprouts, sweet potatoes, and garlic in a large bowl.
3. Pour the olive oil over the vegetables.
4. Add the garlic salt, salt, and pepper to taste. Stir to coat.
5. Drizzle a little olive oil onto the sheet pan and rub it all over the pan with your hand.
6. Pour the veggies onto the pan.
7. Roast for 40 to 45 minutes or until the veggies are brown and a fork easily slides into them.
8. Place the veggies in a serving bowl and toss with the red wine vinegar, to taste. Garnish with fresh thyme. Serve warm.





Autumn Chicken Pasta Salad

Yield: Serves 6-8 | Prep Time: 5 minutes | Cook Time: 10-15 minutes

This dish is great for when you're expecting company because it has so many different flavors all wrapped up into one bowl. The crisp, sweet apples and pears pair well with the nutty pecans, all over a bed of soft noodles and chicken, making this a filling side that'll please everyone.

INGREDIENTS

1 (8-ounce) package cavatappi noodles
1 cup cooked boneless, skinless chicken breasts, shredded
1 cup chopped Honeycrisp apples
1 cup chopped pears
½ cup dried cranberries
½ cup chopped celery
½ cup pecans
1 cup mayonnaise
3 tablespoons maple syrup
1 tablespoon apple cider vinegar
1 teaspoon salt

DIRECTIONS

1. Bring a large pot of salted water to a boil. Add the noodles and cook until al dente. Rinse with cool water and reserve.
2. In a large bowl, combine the cooled pasta, the chicken, apples, pears, cranberries, celery, and pecans; mix well.
3. In a small bowl, combine the mayonnaise, maple syrup, vinegar, and salt; blend well. Pour the mayonnaise mixture over the pasta mixture. Toss lightly, then serve immediately. You can also chill to serve for the next 3 days.

NOTES

To cook the chicken, place 1 medium boneless, skinless chicken breast on a baking sheet and bake at 350°F for 30 minutes.

Apple Cinnamon Rolls

Yield: Makes 16 | Prep Time: 5 minutes | Cook Time: 30-35 minutes

Apple season is upon us, which means it's time to try out every apple recipe in the books. Since this only uses five simple ingredients, it's ideal for a quick, semi-homemade breakfast or snack.

INGREDIENTS

1 teaspoon ground cinnamon
¼ cup sugar
1 (8-ounce) can refrigerated crescent rolls
2 Granny Smith apples, cut into 8 wedges each
2 tablespoons unsalted butter, melted

DIRECTIONS

1. Preheat the oven to 375°F. In a small bowl, combine the cinnamon and sugar.
2. Unroll the crescent roll dough and separate into 8 triangles. Cut each in half lengthwise to make 16 triangular strips. Place an apple wedge on the wide end of each strip and roll it up.
3. Arrange the rolls on a rimmed baking sheet. Drizzle with the melted butter and sprinkle with the cinnamon-sugar mixture.
4. Bake for 30 to 35 minutes, or until the rolls are golden brown and the apples are tender. Serve.





Slow Cooker Apple Cider

Yield: Serves 6 | Prep Time: 5 minutes | Cook Time: 4 hours

When I think of proper apple cider, I think of recipes like this. The flavor comes from the juices from the apples seeping into the water, slowly but steadily infusing it with sweetness. (And it tastes even better when you spike it with a bit of whiskey or spiced rum!)

INGREDIENTS

10–12 apples, assorted types (I used a mixture, including Granny Smith and Fuji.)

1 orange, optional, plus extra for garnish

3 cinnamon sticks, plus extra for garnish

2 teaspoons whole cloves

½ cup orange juice

1/3 – 2/3 cup honey

Whiskey or spiced rum (optional)

DIRECTIONS

1. Wash the apples and orange and roughly cut them into quarters, no need to remove seeds or stems. Place the cut fruit, cinnamon sticks, and cloves in the bowl of your slow cooker. Add the orange juice and then enough water (about 10 cups) until the liquid is about an inch from the top of the insert. Cover and cook for 4 hours on High.
2. Strain the cider to remove all of the fruit.
3. Give your slow cooker bowl a quick rinse to remove any extra pieces of fruit or spices and then return the strained cider to the bowl. Heat on low heat and add the honey, to taste, stirring well to combine. Serve warm with additional orange slices and cinnamon sticks as a garnish.
4. To spike the cider, add whiskey or spiced rum to your liking! I recommend pouring 2 ounces of alcohol in a glass and filling the rest with cider.

“Fall has always been my favorite season! The crisp cool weather, golden colored sunlight, scarves and sweaters, and of course the fall flavors make it a particularly cozy time of year. If you are anything like me, you get excited about picking apples, carving pumpkins, and watching your dog and kids play in the leaves. It is that magical moment when the heat has lifted but that frigid frost still feels far away. This book has six of my favorite recipes that remind me of the fall.”

—ADDIE GUNDRY, AUTHOR OF THE 103 COOKBOOK SERIES

Leaves are gently falling in shades of reds, oranges, and yellows. Everyone’s breaking out their favorite plaid scarves and bulky, cozy sweaters. Fall is one of the most magical times of the year, and there’s no more fitting way to celebrate than with a table of fall foods. *Addie’s Favorite Fall Recipes* includes Addie’s go-to dishes for holidays, tailgating, family dinners, and more. For more exciting recipes from Addie Gundry and the RecipeLion team, check out our 103 cookbook series, including *Everyday Dinner Ideas* and *Easy Cookie Recipes*, due out in a bookstore near you on November 28, 2017. *Family Favorite Casserole Recipes* and *No-Bake Desserts* are in bookstores now.



ADDIE GUNDRY received her master’s degree in culinary arts at Auguste Escoffier in Avignon, France. She has worked for Christian Etienne, Daniel Boulud, Thomas Keller, and Martha Stewart on management, restaurant openings, brand development, editorial, marketing, and sales. In 2015 she was the winner of *Cutthroat Kitchen* on the Food Network. As the executive producer for RecipeLion, Addie creates culinary content for multiple Web platforms and communities.

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