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Apples to apples instructions

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Charles Schiller Advertisement - Continue Reading Below Cal/Serv: 202 Yields: 24 Prep Time: 0 hours 10 mins Total Time: 0 hours 45 mins Cupcakes: 1 box white cake mix 1 c. apple juice from frozen concentrate (save 1 1/2 Tbsp of the concentrate, undiluted, for icing) 1/4 c. unsweetened applesauce 1 Golden Delicious apple 1 large egg 2 large egg whites Frosting: 1 package 1/3-less-fat cream cheese (Neufchâtel) 1 1/2 tbsp. Frozen Apple Juice Concentrate 1 box confectioners' sugar This ingredient shopping module is created and maintained by a third party, and imported onto this page. You may be able to find more information about this and similar content on their web site. Heat oven to 350°F. You'll need 24 muffin cups lined with paper or foil cups. Make Cupcakes: Combine cupcake ingredients in a large bowl. Beat with a mixer on low speed until ingredients are moistened. Increase speed to medium and beat 2 minutes, until batter is smooth. Fill muffin cups with a scant 1/4 cup batter. Bake 22 minutes or until a pick inserted in centers comes out clean. Cool in pan on rack. Make Frosting: Beat cream cheese and apple juice concentrate with a mixer just until smooth. Beat in confectioners' sugar on low speed to mix; increase speed to medium and beat until well blended, about 1 minute more (icing will be soft). Divide frosting into thirds. Tint each to desired shade with brown, green and yellow food colors. Spread frosting on cupcakes. Store cupcakes in refrigerator. For Apples: Tint pieces of marzipan brown, green and yellow. Form the green and yellow marzipan into apple shapes. Form brown into apple stems; press into tops of apples. For red blush on yellow apples, dilute red food color with water. Apply with a small, clean artist's brush; let dry. For Acorns: Tint pieces of marzipan light and dark brown. Form dark brown marzipan into acorn shapes, and light brown into caps and stems. Use the back of a small knife to make cross-hatching on caps. For Leaves: Work brown, green and yellow food colors into chunks of marzipan. Roll out between sheets of wax paper to 1/8-in. thickness. Cut leaf shapes with small leaf cookie cutters. Use back of a small knife to mark leaf veins. Tips & Techniques Gel and paste colors and small leaf cookie cutters are sold at crafts stores and are also available from Wilton at wilton.com. This content is created and maintained by a third party, and imported onto this page to help users provide their email addresses. You may be able to find more information about this and similar content at piano.io Advertisement - Continue Reading Below Gather the ingredients. Preheat the oven to 350 F. Peel, core, and roughly chop the apples into equal chunks. Melt the 2 tablespoons of butter with the brown sugar on medium heat in a saucepan large enough to hold the apples. Add the apple pieces, stir, then cook gently for 10 minutes until the apples are starting to soften. Remove from the heat and keep to one side. Generously butter the bottom and sides of a 6-inch pudding basin. Take one slice of the bread, remove the crusts, and cut to fit the base. Brush clarified butter over both sides of the bread disc and then fit snugly into the base. Remove the crusts from your remaining slices of bread, keep one slice to one side for the lid and cut the remaining into rectangles approximately 3 x 1 1/2 inch. You will need enough rectangles to line the sides of the pudding basin with a slight overlap and reaching to the upper rim of the bowl. Paint the bread with lots of clarified butter; the bread should be well saturated. Fill the bowl with the cooked apples. Cut the last slice of bread into a circle and lay on the top, butter well. If you do not have enough bread to cut a circle, you can use leftovers and cut into triangles; it will still work well. Remember to use lots of butter. Cut a circle of thick cardboard to fit inside the rim of the bowl. Cover this with foil and lay on top of the Charlotte. The lid now needs to be weighted down. Use a ramekin or small ovenproof dish that will sit comfortably on the top and fill with small stones or pie weights. Place the dish on a baking sheet and cook in the center of the preheated oven for 30 minutes until the bread is golden down the sides. You can see this by gently lifting the cardboard lid and seeing if the edges are turning golden brown. Once this happens, remove the cardboard lid and cook for 8 minutes longer to brown the top. It will not go as golden as the sides but don't worry; this will be the base when cooked. Remove from the oven, remove the cardboard lid, and cover with a plate. Flip over and the Charlotte should drop neatly onto the plate. Serve immediately with custard or whipped cream. Rate This Recipe I don't like this at all. It's not the worst. Sure, this will do. I'm a fan—would recommend. Amazing! I love it! Thanks for your rating! In April 1976, Steve Jobs, Steve Wozniak, and Ronald Wayne founded what would become the multinational technology company we know today as Apple Inc. It is astonishing that the company which only opened their first stores in May of 2001, had annual worldwide revenue for the 2017 fiscal year totaling \$229 billion, only 16 years later. Not only do these Apple stores sell MAC personal computers, iPhones, iPads, iPods, iWatches and Apple TVs, customers can also visit an Apple store for product repairs, consultations, and even Apple-focused classes. When customers purchase any Apple product, it will automatically come with the Apple Store App that has been conveniently preinstalled. This is where users can view and search through over 2.2 million apps which range from apps aimed at young children to finance and news apps for adults. If users need something to help them organize their life, there's an app for it. If they want a mindless game to play, there is a game for it in the store. Users can install the app by simply clicking on the app or game they want, then the download button and install button or pay if the app needs to be purchased. There are new apps constantly being developed so if the perfect app hasn't been found yet, it is probably being developed. It can be extremely frustrating to purchase an electronic product only for it to later break or malfunction a few weeks or months later. Apple has addressed this issue by offering customers various ways to fix issues they may be having with their product. Send it in. If the product is within the warranty and eligible, customers can organize shipping online or over the phone to an Apple Repair Center. Visit a service provider. Check the official Apple website to locate an Apple authorized service provider who has trained technicians available to help customers. Visit a store. Going directly to the store is sometimes the easiest solution. Customers can make an appointment and meet with someone face-to-face that will provide hardware repair help. Apple also has what they call Genius Bars in their stores where customers can receive tech support from trained specialists. In order to meet with one of them, it is necessary to make an Apple store appointment by booking it via the Apple App or by going on to their website. Once the product, product issue, appointment date, and location have been selected, customers will receive a confirmation e-mail regarding the Apple store appointment. There are also software trainers who are known as Creatives, that are also available in Apple stores if customers have less technical questions that need to be addressed. Those that want to learn more about Apple products and services can enroll in various two to four day courses offered by the company. These include iOS classes that cover deployment, network integration, and security and privacy, MAC OS classes that look at support essentials and integration, official Apple technician training, training covering the movie editing software Final Cut Pro X and training in the music editing software, Logic Pro X, as well as iWork and Swift. The Apple website provides the course outline, who it's aimed at, what prior knowledge is necessary before enrolling, dates, cost, and locations. Apple Inc. does not seem to be slowing down anytime soon. As of December 2017, Apple has 499 stores in 22 countries around the world. 271 of these Apple stores are in the U.S. followed by China which has 41 stores. Locations and Apple store phone numbers can all be found on their Store List page with all the locations listed alphabetically by state. From the list, for example, visitors can see that there are 53 Apple Stores in California alone. The states of Montana, North Dakota, South Dakota, Vermont, West Virginia and Wyoming have yet to jump on the bandwagon and open any Apple Stores.

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