



# AUTUMN APPLE SCONES WITH MAPLE CINNAMON GLAZE

By: Simply Creative Chef Rob Scott

## INGREDIENTS:

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- ½ teaspoon salt
- ½ cup unsalted butter, frozen and grated
- ½ cup buttermilk
- 1 large egg
- ½ cup brown sugar
- 1 teaspoon vanilla
- 1 medium apple, chopped
- 2 tablespoons cream

## Yields 8 scones

*For the maple cinnamon glaze:*

- ½ cup powdered sugar
- 2 tablespoons maple sugar
- ½ teaspoon cinnamon

## DIRECTIONS:

- Preheat the oven to 400 degrees F
- In a large bowl, whisk together the flour, baking powder, cinnamon, nutmeg, and salt
- Add grated butter and mix together with your hands until flour mixture is crumbly taking care not to overwork the dough
- In a medium bowl whisk together buttermilk, brown sugar, egg, and vanilla
- Stir in the cubed apple
- Pour this into the larger bowl with the flour mixture and stir together until everything is combined
- Turn the dough onto work surface and lightly dust with flour
- Shape the dough into an 8-inch circle
- Cut the dough into 8 wedges, separate the wedges slightly, and brush the tops of the scones with cream
- Place on baking sheet with silicone mat and bake the scones for 22-24 minutes or until golden brown
- Remove from the oven and let cool for several minutes
- While the scones are cooling, prepare the glaze: in a small bowl stir together powdered sugar, maple syrup, and cinnamon and drizzle over the scones



# FONTINA CHEESE & PROSCIUTTO STUFFED CHICKEN MARSALA

By: Simply Creative Chef Rob Scott

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## INGREDIENTS:

- 6 chicken breasts
- Salt
- Pepper
- Thyme
- 6 slices prosciutto
- 6 slices Fontina cheese
- Flour for dredging
- Canola oil
- 10 ounces sliced mushrooms
- ½ cup marsala wine
- 2 cups chicken stock
- 1 tbsp. butter
- 1 tbsp. flour

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## DIRECTIONS:

**Yields 6 servings**

- Cut pockets into chicken breasts
- Season pockets with salt, pepper, and thyme
- Stuff each breast with a slice of prosciutto and a piece of Fontina
- Dip chicken breasts in flour
- Heat skillet. Add oil to skillet and sauté chicken breasts until brown on both sides
- Remove browned chicken breasts from skillet
- Add more oil if necessary. Add mushrooms to skillet and sauté on high heat until browned
- Mushroom liquid will start to deglaze the pan
- Add Marsala to skillet and reduce by half, about 5 minutes
- Add chicken stock to skillet and put chicken back to the pan
- Simmer until chicken is cooked through, about 5 to 10 minutes
- Transfer chicken to platter
- Thicken sauce by making a beurre manie with butter and flour, and whisking it in until sauce thickens.



# STUFFED PORK TENDERLOIN WITH SPINACH, SUN DRIED TOMATOES & MOZZARELLA CHEESE

By: Simply Creative Chef Rob Scott

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## INGREDIENTS:

- 1 ¼ pound pork tenderloin
- 1 teaspoon Italian seasoning
- 1/3 cup sun dried tomatoes, sliced
- ½ box frozen spinach thawed and excess water squeezed out
- ¾ cup shredded mozzarella cheese
- 1 pound small potatoes, sliced or cut into 1 inch pieces
- 1 ½ tablespoons olive oil
- Salt and pepper to taste
- Cooking spray
- 1 tablespoon chopped parsley

Yields 4 servings

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## DIRECTIONS:

- preheat the oven to 400 degrees F
- line a sheet pan with foil and coat it with cooking spray
- cut a deep slit all the way down the length of the pork but do not cut all the way through
- lay the pork open like a book and pound to approximately ¾ inch thick with a meat mallet
- sprinkle the Italian seasoning, salt and pepper over the port
- layer the spinach, cheese and sun dried tomatoes over one side of the pork
- roll the pork up tightly and secure every 2-3 inches with lengths of kitchen twine
- season the outside of the pork generously with salt and pepper
- place the pork on the lined sheet pan
- place the potatoes in a bowl

# STUFFED PORK TENDERLOIN WITH SPINACH, SUN DRIED TOMATOES & MOZZARELLA CHEESE

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### DIRECTIONS:

- add the olive oil and toss the potatoes to coat and season to taste with salt and pepper
  - place the potatoes on the sheet pan around the pork
  - place the pan in the oven and cook for 30 minutes or until potatoes are browned and tender and the internal temperature of the pork reaches between 145 degrees (medium rare) and 160 degrees (medium) on a meat thermometer
  - remove pork from the heat and let rest for 5 minutes
  - remove the string and slice the pork
  - sprinkle with parsley and serve immediately with the potatoes
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# OKTOBERFEST GERMAN APPLE CAKE

By: Simply Creative Chef Rob Scott

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## INGREDIENTS:

- 1 ½ cups all-purpose flour
- 1 ½ tsp. baking powder
- ½ tsp. salt
- 2 eggs
- 1 cup sugar
- ½ cup canola oil
- ¼ cup orange juice
- 1 tsp. vanilla extract
- 2 thinly sliced peeled apples
- 1 tsp. ground cinnamon
- 1 ½ tbsp. sugar
- Confectioners' sugar optional

Yields 8 servings

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## DIRECTIONS:

- Combine the first three ingredients; set aside.
- In a large bowl, beat eggs and sugar. Combine oil and orange juice and Vanilla Extract. Beat well until smooth.
- Pour half of the batter into a greased 9" cake pan. Arrange half the apples over the batter. Combine cinnamon and sugar and sprinkle half over the apples. Top with remaining batter, apples, and cinnamon/sugar.
- Bake for 350 degrees for 1 hr. until a toothpick inserted near the center comes out clean. Cool for 1 hr. before removing from pan. Cool, apple side up, on a wire rack. Sprinkle top with confectioners' sugar if desired.