

# All About APPLES

Fresh, crisp, and tart...apples are a sweet addition to fall. As you gear up for caramel dipping and apple pies, you may be wondering which apples are best for your autumn activities. Check out more information below to get your apple on this fall.

## Best Picks

### The Most Popular Apples for Fall



Large in size



Sweet flavor



Crisp



Medium in size



Good for eating raw



Firm



Great for baking



Juicy



Great for cooking



Spicy flavor



The largest apple ever picked weighed **3 pounds**.



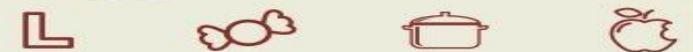
### BRAEBURN

Very sweet and mildly tart, this apple is a descendant of the Granny Smith.



### FUJI

These apples have a thick skin that holds its shape without becoming too mushy during cooking.



### GALA

Rumor has it, this is the best apple to eat raw. The flesh is firm with a sweet vanilla-like flavor.



### HONEYCRISP

Known for its crisp and juicy flesh, Honeycrisps are great for snacking.



There are more than **2,500** varieties of apples grown in the U.S.

The **crabapple** is the only apple native to North America.



### EMPIRE

A cross between a Red Delicious and McIntosh, this apple is both sweet and spicy. It's a great addition for salads or fruit cups.



### JONATHAN

These apples are known for having a rich, creamy texture and a particularly spicy flavor. If you like tart apples, this will make a great snack for you.



### GOLDEN DELICIOUS

These apples are the second most grown variety. They look great in salads since they don't brown easily.



Apple trees take **4-5 years** to produce their first fruit.

A bushel of apples refers to **42 pounds**.



An average apple tree can produce up to **20** bushels of apples.



## GRANNY SMITH



These apples are known for their starring role in most apple pies. Its tart flavor holds up well in recipes with spicy notes.



## MCINTOSH



Known for their green and red brushed skin, McIntosh apples are sweeter later in the season. Their mild spiciness makes them great for apple cider.



## RED DELICIOUS



Grown the most widely in the U.S., these apples have a beautiful red skin. Their bright color makes them a pretty addition to salads.



Apples are a member of the **rose family**.



# Winner's Circle of Apples

## BEST APPLES FOR...

Apple Bread



**HONEY-CRISP**

Caramel Apples



**GRANNY SMITH**

Applesauce



**MCINTOSH**

Apple Pie



**GRANNY SMITH**

Apple Cider



**MCINTOSH**

Apple Bobbing



**GALA**

Apple Butter



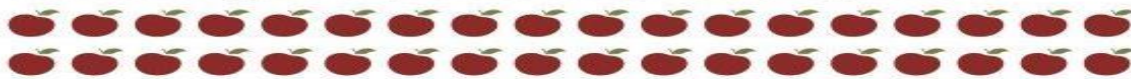
**FUJI**

Candy Apples



**GALA**

It takes **36 apples** to produce **one gallon** of apple cider.



Visit The Good Stuff for apple recipes and more of the best food and DIY resources.

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Sources:  
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