

PLYMOUTH Farmers Market

Every Wednesday, 2:30-6:30 p.m. | June 26 to Oct. 9 | Parkers Lake Playfield, County Road 6 & Niagara Lane

THANK YOU, VENDORS

for providing the community with fresh market items each week. Wednesday, Oct. 9 is the season's final market.



Oct
9

Community Tables

- Plymouth Rockers
- Wayzata Public Schools Human Resources
- Playmore & Prosper

#PlymouthParks
plymouthmn.gov/farmersmarket



OCTOBER 9, 2019

SHOPPING AT THE MARKET

- » Please, no dogs.
- » The Farmers Market begins promptly at 2:30 p.m., no early purchases allowed.
- » Bring cash and reusable bags to help keep the market a green place.

IOCP FOOD SHELF DONATIONS

IOCP will accept perishable and nonperishable food donations at the market.



- » Farmers Market apparel is available to purchase at info booth. Cash only.
- » Enter the weekly drawing at the info booth for a chance to win a bag filled with market items.

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**Renewal
by Andersen**
WINDOW REPLACEMENT an Andersen Company



MINI MAPLE PUMPKIN PIES

Source: tasteofhome.com



Ingredients

- » 2 cups all-purpose flour
- » 1/2 teaspoon salt
- » 1/2 cup plus 1 tablespoon cold butter
- » 4 1/2 teaspoons maple syrup
- » 2 teaspoons cider vinegar
- » 5 to 6 tablespoons cold 2% milk

Filling:

- » 2 tablespoons butter
- » 3 cups chopped peeled apples (about 3 medium)
- » 1/4 cup maple syrup
- » 4 1/2 teaspoons sugar
- » 1 tablespoon lemon juice
- » 1/2 teaspoon ground cinnamon
- » 4 1/2 teaspoons cornstarch
- » 1 tablespoon cold water

Instructions

- » In a large bowl, mix flour and salt. Cut in butter until crumbly. Gradually add maple syrup, vinegar and milk, tossing with a fork until dough holds together when pressed. Divide dough in half. Shape each into a disk and wrap in plastic. Refrigerate 1 hour or overnight.
- » Meanwhile, in a large saucepan, melt butter over medium heat. Stir in apples, maple syrup, sugar, lemon juice and cinnamon. Bring to a boil. Cook until apples until they are almost tender, about 4-5 minutes, stirring occasionally. In a small bowl, mix cornstarch and water until smooth and stir into apple mixture. Return to a boil, stirring constantly. Cook and stir 1-2 minutes or until thickened. Remove from heat. Cool to room temperature, about 30 minutes.
- » Preheat oven to 350 F. On a lightly floured surface, roll each portion of dough to 1/8 inch thickness. Cut with a floured 3 1/2-inch pumpkin-shaped cookie cutter.
- » Using a sharp knife, cut out pumpkin faces from half of the cutouts.
- » Place about 2 tablespoons filling on each of the uncut pastries. Moisten pastry edges with water. Place remaining cutouts over filling. Press edges with a fork to seal.
- » Transfer to greased baking sheets. Bake 22-24 minutes or until lightly browned. Remove from pans to wire racks.



THANK YOU

TO ALL OUR VOLUNTEERS FOR MAKING THE
PLYMOUTH FARMERS MARKET A SUCCESS!



THANK YOU TO RENEWAL BY ANDERSEN FOR
SPONSORING THE PLYMOUTH FARMERS MARKET.