

25 BEST
FALL RECIPES
& IDEAS



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OH HI THERE!
I'M KIERSTE

There's something about fall that has always felt a little magical to me. The crispness in the air, the red & golden leaves drifting from the trees, or the comforting scent of something delicious baking in the oven. Autumn brings a sense of excitement, coziness, and togetherness that makes this season so special.

I'm so excited to share some of my favorite ways to enjoy the season with you through this eBook. Inside these pages, you'll find a cozy collection of favorite fall recipes, seasonal traditions, and creative ways to make the most of this beautiful time of year with family and friends.

Whether you're planning a festive gathering, decorating your home, or simply looking for ways to enjoy a slower, cozier season, this book is filled with inspiration to help you make autumn feel extra special.

So pour yourself a warm cup of cider, grab your favorite blanket, get comfortable, and let's celebrate everything that makes fall so wonderful!



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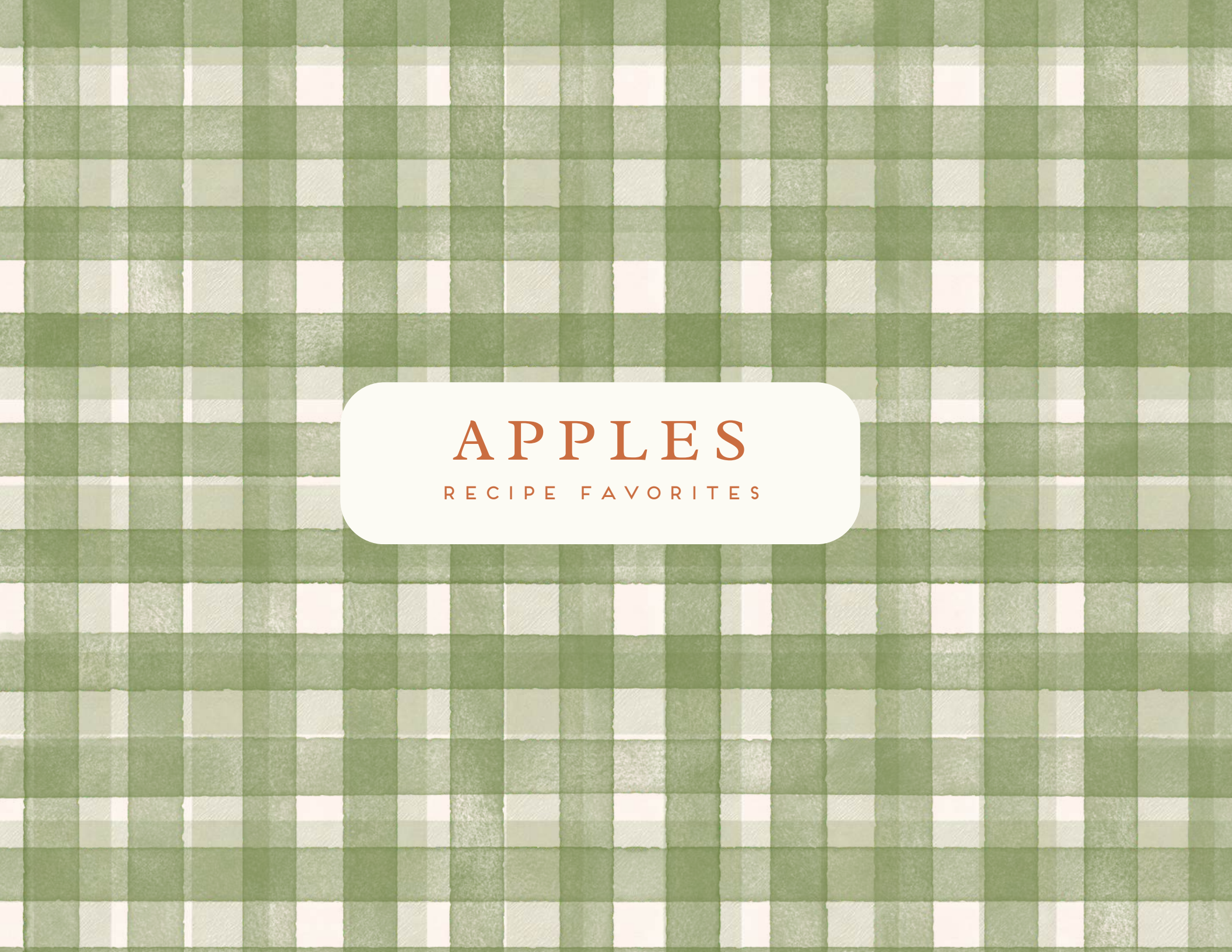
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APPLES

RECIPE FAVORITES



[SEE FULL RECIPE](#)

APPLES

Homemade Caramel Apples

INGREDIENTS

- 1/2 cup [butter](#)
- 1 cup light corn syrup
- 2 cups [brown sugar](#)
- 1 can [sweetened condensed milk](#)
- 1 teaspoon [vanilla](#)
- 8-10 apples

DIRECTIONS

- Combine the first three ingredients in a large saucepan.
- When the butter is melted, add the condensed milk.
- Stirring constantly, cook to 230 degrees (soft ball stage).
- Take off heat, and stir in vanilla.
- Let it cool for a few minutes before dipping—super hot caramel is more likely to slide off.
- See recipe notes & blog post for more tips, including my secret about how to keep your caramel from sliding off the apple.



[SEE FULL RECIPE](#)

APPLES

Best Apple Crisp

INGREDIENTS

- 2 c. flour
- 2 c. oats
- 1 tsp. ground cinnamon
- 1/2 tsp. ground nutmeg
- 1 1/2 c. brown sugar
- 1 1/2 c. butter
- 2 quarts apples-cored peeled, and sliced

DIRECTIONS

- Preheat your oven to 350 degrees.
- In a large bowl, combine the flour, oatmeal, cinnamon, nutmeg, and brown sugar. Cut in the butter until the mixture is crumbly.
- Butter a 9×13 baking dish, and layer your apples in the dish.
- Spread the oatmeal mixture on top of the apples evenly.
- Bake for 45-50 minutes, or until apples are tender and topping is lightly browned.
- Serve with ice cream or whipped cream



APPLES

Apple Picking: Tradition

Apple picking has been one of our favorite fall traditions for many years, and it's something we look forward to every year. There's just something special about spending a crisp autumn day wandering through the orchard, filling baskets with apples, and enjoying all the little things that make the experience memorable. We love trying different orchards, discovering new apple varieties, and sampling all the delicious treats along the way. Whether it's warm cider, fresh apple doughnuts, homemade pies, or simply finding the perfect apple to take home, there's always something to enjoy. Best of all, it's a tradition that brings everyone together and creates the kind of simple fall memories that we'll cherish for years to come.

If you're looking for special ways to spend time together as a family or with friends, venture out to go apple picking, and spend a beautiful autumn day outside.

Check my post for resources about apple picking in every state!

[SEE FULL RECIPE](#)



APPLES

Toffee Cream Cheese Apple Dip

INGREDIENTS

- 1-8 oz. package cream cheese, softened
- 1/2 cup brown sugar
- 1/4 cup granulated sugar
- 1 teaspoon vanilla

DIRECTIONS

- Combine the cream cheese and sugars, mix well. Stir in the vanilla.
- Add the Heath Toffee Bits (NOT the chocolate covered ones, just plain toffee bits) and stir until combined.
- Serve with sliced apples, graham crackers, cubed pound cake, pretzels, and more.

[SEE FULL RECIPE](#)



[SEE FULL RECIPE](#)

APPLES

Caramel Apple Dip

INGREDIENTS

- 1/2 cup [butter](#)
- 1 cup light corn syrup
- 2 cups [brown sugar](#)
- 1 14 oz. can sweetened condensed milk
- 1 teaspoon [vanilla](#)

DIRECTIONS

- Melt the butter in a large saucepan.
- Add the corn syrup and brown sugar, and stir until the sugar has melted.
- Pour in the condensed milk, and stirring constantly, cook until it's starts to thicken and small bubbles are forming on the side of the pan. If you're using a candy thermometer, cook to 220 degrees.
- Take off heat, and stir in vanilla. Let it cool for a few minutes before dipping.



[SEE FULL RECIPE](#)

APPLES

Mulled Apple Cider

INGREDIENTS

- 12 cups apple juice or apple cider
- 1-2 oranges
- 1 apple
- 6 cinnamon sticks
- whole cloves
- brown sugar or maple syrup optional

DIRECTIONS

- Pour the apple juice into your crockpot or large pot. Slice an orange, and add them to juice. Squeeze the juice of the second orange into the pot. Cut an apple into thin slices, and place a few to the crockpot. Add the cloves and cinnamon sticks.
- Crockpot directions: Heat on low for 2-2.5 hours until heated through.
- Stovetop directions: On medium to medium-high, heat just until it's about to boil, then cover and turn it down to low/simmer until ready to serve.
- If you prefer your cider a bit sweeter, or it's a little tart, add a tablespoon of brown sugar or maple syrup and taste-add more as desired. Keep warm on the stove or in the crockpot while serving.



PUMPKIN

RECIPE FAVORITES



[SEE FULL RECIPE](#)

PUMPKIN

Pumpkin Chocolate Chip Muffins

INGREDIENTS

- 3 cups flour
 - 1 teaspoon salt
 - 1 teaspoon baking soda
 - 4 large eggs
 - 2 cups granulated sugar + a few pinches
 - 2 cups canned pumpkin 15 oz. can
 - 1 1/2 cups vegetable oil
 - 2 teaspoons pure vanilla extract
 - 16-24 oz. chocolate chips
- Add the pumpkin mixture into the flour mixture, and stir only until moistened. Fold the chocolate chips gently in to the batter.
 - Use a cookie scoop or small measuring cup to add the batter into the liners, $\frac{3}{4}$ full. (If I'm using tulip liners, I fill it to the top of the tin - the edges of the tulip liner keep everything in place and allow you to use more batter.) Sprinkle chocolate chips onto the top of each muffin.

DIRECTIONS

- In a large bowl, mix the flour, salt, and baking soda, then set it aside. In another bowl, combine the eggs, sugar, pumpkin, and oil, and use a whisk to mix well.
- Bake for 22-25 minutes, or until the center is done and a toothpick comes out clean. Makes approx. 15 jumbo muffins or two loaves of bread.



[SEE FULL RECIPE](#)

PUMPKIN

Hello Pumpkin Gift Tag

SUPPLIES

- Loaves of pumpkin bread (or muffins)
- [Disposable loaf pans](#)
- [Clear bags](#)
- [Kraft card stock](#) of [white card stock](#)
- [Ribbon](#)
- Hole punch

DIRECTIONS

- Insert cooled bread in the bags and tie them shut. If you want to tie the ribbon around the middle, just use a small piece of baker's twine or jute to close the bag. Or you can tie the ribbon and tag at the ends of the bag too- whichever you like best.
- Download and print the included tags, and cut to size. Punch a hole in one corner, then thread it onto the tag and tie shut.
- They would make darling fall party favors, hostess gifts, and would be fun at each place at your Thanksgiving table.
- See full post to download the free tags!



[SEE FULL RECIPE](#)

PUMPKIN

Toasted Pumpkin Seeds

INGREDIENTS

- 2 c. pumpkin seeds
- 1 1/2 tsp. Worcestershire sauce
- 2 T. melter butter
- 1 1/4 tsp. seasoning salt or table salt

OR

- 2 c. pumpkins seeds
- 2-3 T. melter butter
- cinnamon & sugar

DIRECTIONS

- Wash seeds well. Boil seeds in a small amount of water in a medium saucepan for 10 minutes. Spread out evenly on aluminum foil or wax paper and let dry. **Seasoned:** Toss the dry seeds in the butter & Worcestershire sauce then with seasoning salt. **Cinnamon & sugar:** Toss the dry seeds in the butter & then with cinnamon & sugar.
- Spread seeds out on a cookie sheet that has been sprayed with non-stick cooking spray.
- Bake at 225 degrees for approximately 1-1.5 hours or until toasted brown.



[SEE FULL RECIPE](#)

PUMPKINS

4x4 Wood Pumpkins

SUPPLIES

- 4x4 posts
- Spray paint for craft paint in orange and white
- 1 Inch stick or branch per pumpkin
- Painters tape
- Round stickers or vinyl circles
- Drill
- 1-inch spade bit
- Wood glue
- Jute
- Sander

DIRECTIONS

- Head to my blog post for the full tutorial and all the details! This is a vintage project from the earliest years of my blog, and I love It!

The background of the entire image is a green and white checkered pattern, similar to a quilt or a picnic blanket. The squares are of varying shades of green, from a light sage to a darker forest green, creating a textured, hand-drawn appearance.

CINNAMON

RECIPE FAVORITES



[SEE FULL RECIPE](#)

CINNAMON

Cinnamon Roll Pancake Sauce

INGREDIENTS

- 1/4 c. [butter](#)
- 3/4 c. [brown sugar](#)
- 2 T. [half and half](#)
- 1 T. [cinnamon](#)
- 1/8 tsp. [salt](#)
- 1/8 tsp. [ground cloves](#)
- 1 T. [half and half](#)
- 1 T. [flour](#)

DIRECTIONS

- Melt the butter in a glass bowl or other microwave safe bowl. Add the brown sugar, 2 T. half and half, cinnamon, salt, and ground cloves.
- Microwave for about 30 seconds, then add the 1 T half and half and 1 T. flour.
- Microwave just until bubbly, then remove and whisk briskly until well blended.
- Serve over pancakes, waffles, French toast, or even with sliced apples! Makes about 1 cup. Double or triple as needed.



[SEE FULL RECIPE](#)

CINNAMON

Snickerdoodle Loaf Cake

INGREDIENTS

- 3 cups [flour](#)
- 1 cup [sugar](#)
- 4 teaspoons [baking powder](#)
- 1/4 teaspoon [salt](#)
- 2 [eggs](#)
- 2 teaspoons [vanilla](#)
- 1 1/2 cups [milk](#)
- 1/2 cup [melted butter](#)
- 1/2 cup [melted butter](#)
(Keep them separate)
- 2/3 cup [brown sugar](#)
- 1 tablespoon [flour](#)
- 1 tablespoon [cinnamon](#)

Cinnamon Glaze

- 1 cup [powdered sugar](#)
- 2 tablespoons very soft butter
- 1-2 tablespoons [milk](#)
- 1/2 teaspoon cinnamon
- 1 teaspoon [vanilla](#)
- dash salt

DIRECTIONS

- Preheat the oven to 350 degrees.
- Mix the flour, sugar, baking powder, and salt.
- Add the eggs, vanilla, milk, and 1/2 c. melted butter, and mix well. Pour into a greased loaf pan.
- Melt the second 1/2 c. butter, and stir in the cinnamon, flour, and brown sugar. Pour on top of the batter and swirl through with a butter knife, making sure to get all the way to the bottom.
- Bake for 50-60 minutes, or until done through. Do not over bake-check for doneness with a toothpick.
- See the full recipe for the glaze details.



[SEE FULL DETAILS](#)

CINNAMON

Cinnamon & Sugar Muffins

INGREDIENTS

- 2 cups flour
- 1 cup sugar
- 1/2 cup butter melted
- 1-8 oz. carton sour cream
- 3 eggs beaten
- 1 tsp. vanilla
- 1 tsp. baking soda
- 1 tsp. baking powder
- 1/2 tsp. salt
- Cinnamon & Sugar
- 1/2 cup sugar
- 2 tsp. cinnamon

DIRECTIONS

- Grease and flour muffin tins.
- Mix flour, baking powder, baking soda, and salt; set aside.
- Stir in the flour mixture and mix until combined.
- Combine the 1/2 c. sugar and 2 tsp. cinnamon.
- Place a small amount of batter in tin, add desired amount of the cinnamon & sugar mixture (I use about a teaspoon or so) then add another small amount of the batter on top. Sprinkle lightly with the cinnamon mixture.
- Bake at 350° for 15 minutes, or until done, and a toothpick comes out clean.



HALLOWEEN

RECIPES & IDEAS



[SEE FULL RECIPE](#)

HALLOWEEN

Oreo Bats

INGREDIENTS

- [Oreo Cookies \(or sandwich cookies\)](#)
- [Reese's Mini Peanut Butter Cups](#)
- [Candy monster eyes](#)
- [Chocolate chips](#)

DIRECTIONS

- Separate the Oreo cookies, and remove the filling.
- Break each Oreo cookie layer in half.
- Melt the chocolate chips in the microwave, using a glass or microwave-safe bowl.
- Unwrap the mini PB cups.
- Use a butter knife to add a bit of chocolate to one end of each cookie half, and place on the top of the PB cup at an angle, with the edge of the cookie half in the center. Repeat on the other side.
- Use a bit of chocolate to add monster eyes to the middle of the PB cup, on the top of the Oreo cookie layers.
- To make 2 Oreo Bats:
- For every 2 Oreo bats, you'll need 1 Oreo, 2 mini PB cups, 4 monster eyes, and around 10 chocolate chips.



[SEE FULL DETAILS](#)

HALLOWEEN

Owl Cupcakes

INGREDIENTS

- 1 cake mix, baked according to package directions

Vanilla Buttercream Frosting

- 4 cup powdered sugar
- 1/2 cup butter, softened
- 2-4 tablespoons milk
- 2 teaspoons vanilla
- dash salt

Chocolate Buttercream Frosting

- 3 1/2 cups powdered sugar
- 1/2 cup cocoa
- 2-4 tablespoons milk
- 2 teaspoons vanilla
- dash salt

Decorations

- chocolate sandwich cookies
- vanilla sandwich cookies
- Reese's Pieces

DIRECTIONS

- Bake cupcakes according to package directions.
- While the cupcakes are baking, make your frostings.
- When the cupcakes are done and cooled completely, frost half with vanilla frosting, and half with chocolate frosting.
- Use half Oreos and sandwich cookies (frosting side) + Reese's Pieces for the eyes. The other half of the sandwich cookie you didn't use break into quarters and use as the ears. Place a single candy in between the eyes for the nose.



[SEE FULL RECIPE](#)

HALLOWEEN

Waffle Pretzel Mummies

INGREDIENTS

- Waffle pretzels
- White melting wafers, or white chocolate chips
- Candy eyes

DIRECTIONS

- In a glass measuring cup, melt the chocolate—stirring every 30 seconds. When it's looking mostly smooth, but with a few chips that aren't quite melted, take it out of the microwave and stir until completely smooth.
- Drop the pretzels into the chocolate, using a fork to coat them. Let the extra chocolate drip off, then lay on a piece of wax paper. Add the candy eyes right away, before the chocolate hardens.
- Let the dipped pretzels sit until the chocolate hardens.

[illegible][illegible][illegible]

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- A top-down view of various Halloween-themed craft supplies arranged on a light-colored surface. The central focus is a children's book titled "B is for Boo" by Greg Paprocki, featuring a witch, a jack-o'-lantern, and a skeleton. Surrounding the book are several rolls of decorative tape: one with black and white diagonal stripes, another with small black bats, a roll of orange tape with black pumpkins, and others with spider web and polka dot patterns. Numerous small black bat cutouts are scattered around. A pair of scissors with white handles and black polka dots lies at the bottom right. A white rectangular box with the text "SEE FULL DETAILS" is positioned at the bottom center. In the bottom right corner, there is a small logo for "SUPPLY KURVE DESIGN CO."

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- [illegible]

SEE FULL DETAILS



[SEE FULL DETAILS](#)

HALLOWEEN

Jack-o-lantern Gift Jar

SUPPLIES

- 16 oz. mason jar (or other desired size)
- Pumpkin candies
- [Jack-o-lantern stickers](#) OR cut your own on a Silhouette or Cricut
- Printable boo tag
- Ribbon

DIRECTIONS

- Fill the mason jar with pumpkin candies.
- Place the jack-o-lantern face on the jar.
- Punch a hole at one end of the tag, and tie it on the top of the jar with ribbon.
- Perfect for giving to friends, neighbors, teachers, co-workers, and more.
- See blog post and full details for the free printable tag!



[SEE FULL DETAILS](#)

HALLOWEEN

Halloween Trail Mix

INGREDIENTS

- Mini marshmallows
- Candy pumpkins
- Candy corn
- Chocolate chips
- White chocolate chips
- Pretzels
- Candy monster eyes
- Golden Grahams
- Reeses' Pieces
- Chex cereal
- Bugles
- Raisins
- Nuts
- M&Ms

DIRECTIONS

- Decide what you'd like to include in your trail mix.
- Mix all the ingredients together on the cookie sheet.
- Melt about 1/2 cup chocolate chips in the microwave in a glass bowl.
- Using a spoon, drizzle the chocolate over the trail mix. Let sit until hardened.
- Store in an airtight container or place into bags for giving.
- See blog post for more details & the free printable tag!



YOU'VE BEEN BOO'ED



[SEE FULL DETAILS](#)

HALLOWEEN

You've Been Boo'ed!

You've Been Boo'ed is a Halloween tradition that's fun for both giving and receiving! Spread a little Halloween cheer by booing your neighbors, family, friends or coworkers. We've been doing this for many years, and our kids have grown up loving this activity. It's fun to do with kids of all ages, adults included!

HOW IT WORKS

- Make treats or buy Halloween candy and package it up with a cute "you've been boo'ed" tag.
- Deliver the treats to a friend or neighbor, place them on the porch, ring the doorbell, and RUN! It's best to do this at night, under the cover of darkness.
- Along with the treats, leave them a sign to hang up in their window, and the letter for what to do next.
- Download all the printables you need on my blog post---see full details!



THANKSGIVING

RECIPES & IDEAS



[SEE FULL DETAILS](#)

THANKSGIVING

Setting a Thanksgiving Table

If you're hosting Thanksgiving at your house this year, setting the table is part of the celebration. Whether you're doing a simple tablescape or getting a bit fancier, here are some ideas for a beautiful Thanksgiving table.

STEPS TO SETTING A THANKSGIVING TABLE

- Table runner (fabric, greenery garland, stained wood)
- Pumpkins in different sizes and colors, gourds, pine cones
- Candles, candlesticks
- Berry garland or stems
- Placemats
- Dinnerware: Plates, Salad Plates
- Silverware
- Place cards: mini pumpkins, pine cones, small wreaths, even cute DIY turkeys!
- Use what you have! If you're buying new, think about being able to re-use it, and which ways you can do that. Dress up the dinnerware you have with different placemats, and utilize pumpkins you might already have on hand. I like to use things from my yard too--pinecones and branches work well.



THANKSGIVING

Homemade Bread Cubes for Stuffing

INGREDIENTS

- 1 loaf high quality white bread
- olive oil
- salt & peper

DIRECTIONS

- Cut bread into 1/2-inch to 2/3 inch cubes.
- Line a baking sheet with foil, and evenly spread out the bread cubes.
- Drizzle with olive oil, and sprinkle lightly with salt & pepper.
- Bake at 250 degrees for about an hour, until the the cubes are dry and hard to the touch.
- Let cool, then store in an airtight container until ready to serve.

[SEE FULL DETAILS](#)



THANKSGIVING

They Broke Bread...Hostess Gift

SUPPLIES

- Loaf of bread, dried bread cubes, croutons
- Clear treat bag OR
- Bread bag
- Jute or twine
- Rosemary sprig (optional)
- Printable tag
- White or kraft cardstock

DIRECTIONS

- Fill a large cellophane bag with your bread cubes or croutons. There are many sizes of the clear treat bags, depending on what you want to use, and how much you want in each. You can fit quite a bit in an 12x16 bag, but you can easily go bigger smaller.
- Download the tag, print onto white or kraft cardstock. Cut it out, then punch a hole in the top. Tie the tag on to the bag with a piece of jute—and slide in a rosemary sprig for a bit of color if you want to!

[SEE FULL DETAILS](#)



[SEE FULL DETAILS](#)

THANKSGIVING

DIY Thanksgiving Plates

SUPPLIES

- White ceramic plates (make sure they're oven safe!)
- Sharpie

DIRECTIONS

- Design and decorate your plate as desired. Let Sharpie ink dry completely.
- Place the plates in a cold oven, then turn it on to 350 degrees. Bake for 30 minutes, then turn off the oven and leave the plates inside until they're totally cool to reduce any cracks.
- My secret to the best plates at the best price? The dollar store. I've been getting high-quality ceramic dishes there for a long time, and they are often only \$1 each!
- I found a set of 12 white ceramic plates on Amazon for around \$35, so if you don't have a dollar store, or can't find them there, there are other options that aren't super pricey. Check Walmart, Target, and even places like Hobby Lobby may carry them.
- Check my blog post for full details!



[SEE FULL DETAILS](#)

THANKSGIVING

Thanksgiving Leftover Printables

SUPPLIES

- Kraft card stock or full sheet white labels
- Double sided tape
- Printable tag
- Takeout containers or other containers you're okay sending home with your guests.

DIRECTIONS

- Download labels (see full blog post) and print on to kraft cardstock, white cardstock, or full sheet white labels.
- Cut out the labels.
- When you're ready, attach the labels to containers with double stick tape. Or, if you've used full sheet white labels, peel off the backing and attach. You can even punch a hole in the top and tie it on with ribbon or jute.
- Use a sharpie to write on the bottom of the label what is inside the container.

TRADITIONS





APPLE
PICKING

BAKE
PIES

CARVE
PUMPKINS

WALK A
CORN MAZE

GO ON A
HAY RIDE

READ FALL
BOOKS

MAKE
CARAMEL
APPLES
WATCH
FOOTBALL

TRICK-
OR-
TREATING

september

SUN	MON	TUE	WED	THU	FRI	SAT

october

SUN	MON	TUE	WED	THU	FRI	SAT

november

SUN	MON	TUE	WED	THU	FRI	SAT

SEE FULL DETAILS

FALL COUNTDOWN

Fall Bucket List & Countdown

Enjoy creating and checking off all of your fall fun with this **HUGE Fall Bucket List Poster!** This poster printable is perfect for planning out all of the cozy fall activities in a super fun interactive process. It comes in black and white, and your kids will love coloring it in!

You can find this in my Etsy shop, and It comes with three different options - with the text as shown, blank so you can write in your own activities, and also an editable PDF template.

Print as a custom blueprint at Office Max or your local print shop - usually around \$3.99 for a 24x36 (at my store right now). Also comes in a 18x24 option!

PUMPKI
PATC

JUMP I
LEAVE

SI
CIDE

GO ON
FALL WAL

HAVE
BONFIR

SPOOK
MOVI

FARMER
MARKE

MAKE
NEW SOU

BAK
PUMPKI
BREA



MY BOOK

Simply Tradition: 70 Fun & Easy Holiday Ideas for Families

[Check out my book](#) that's solely dedicated to holiday traditions! Celebrate with these easy ideas, recipes, and printables for seasons and holidays throughout the year. xx - Kierste

FROM AMAZON

Treasured moments with friends and family grow from traditions as simple as back-to-school ice cream sundaes, haunted gingerbread houses, and cereal nights in the park. Popular blogger Kierste Wade's simple traditions will inspire and involve the whole family in the festivities of daily life. With pages of great ideas, instruction and access to free printables for download, Simple Tradition can inspire you and give you the tools to bring the happiness home and make memories together all year long.

THE END



MORE HOLIDAY RECIPES & IDEAS AT
[OLDSALTFARM.COM](https://oldsaltfarm.com)

