

FIX A FALL FLAVORED FEAST AT HOME WITH DUNKIN'® DONUTS® AUTUMN-INSPIRED RECIPES

CANTON, Mass. (October 5, 2011) – October has brought cooler temperatures, changing leaves and the return of seasonal flavors such as pumpkin and apple to [Dunkin' Donuts](#). To help you enjoy a fall harvest at home, Dunkin' Brands' Executive Chef and Vice President of Product Innovation, Stan Frankenthaler, a three-time James Beard nominee and co-author of "The Occidental Tourist," a New York Times' Editors' Pick, has crafted some innovative recipes featuring Dunkin' Donuts' seasonal products that bring a taste of fall to anyone's table this season.

Dunkin' Donuts, America's all-day, everyday stop for coffee and baked goods, now features an autumn array of delicious food and beverages available at participating restaurants nationwide, including a Pumpkin Coffee and Latte (available in both hot and iced), new Pumpkin Packaged Coffee available in a special 8-oz size, Pumpkin Donuts, Munchkins™ and Muffins. The brand has also introduced a new Caramel Apple Donut, and for traditional autumn refreshment, Apple Cider served hot or iced.

Chef Stan Frankenthaler's recipes highlight fall's bounty of flavors and make it easy for you to spice up the season right in your own kitchen. The recipes include:

Caramel Apple Donut Tart (serves six)

Ingredients:

- 4 Apples (a mixture of Granny Smith and Macintosh)
- Cider Caramel (see recipe below)
- Medium Dunkin' Donuts Apple Cider (14 oz)
- 1 ½ Cups Granulated Sugar
- 4 Tablespoons Butter, plus 2 Tablespoons for Ramekins
- 4 Dunkin' Donuts Caramel Apple Donuts
- 6 Ramekins

Preparation:

- Heat oven to 350F.
- Using the 2 Tablespoons of butter, lightly grease each ramekin.
- Prepare the caramel sauce (below).
- Peel the apples, cut each in half and then slice into thin crescent shapes.
- Layer the apples into the bottom of each ramekin, making sure to begin layering around the outer edge in a circle and finishing in the center. Place a second layer on top (the apples in the end will be the top of the dessert, so you want to make sure to keep them layered nicely).
- Cut each donut in half, creating two crescent shape pieces. Taking each half, slice into thirds, again each piece should be crescent shaped. Set aside.
- Once the caramel sauce is made, divide among the 6 ramekins and pour the sauce over the apples.
- Top the apples and caramel sauce with the donuts. Layering the donuts again around the edge, crescent side out (preferably the glazed side of the donut facing out), covering the entire top of the dish.
- Cover in aluminum foil, bake for approximately 30 minutes, then remove the aluminum foil and bake for another 10 minutes.
- Remove the dishes from the oven and allow to cool for 5 minutes.
- Using a knife, gently run it around the edge of each ramekin.
- Using a plate in one hand place on top of the apple donut tart, with the other hand, flip the tart and plate over. Remove the ramekin, the apple donut tart should slide right out and you will now have the apples on top.
- Serve with ice cream or whipped cream.

Cider Caramel

- In a pan, over medium heat, add apple cider and sugar.
- Stir to combine and cook until the cider has reduced slightly and the color has deepened, approximately 10 minutes.
- Once the cider is slightly darker in color, remove pan from heat, stir in cold butter slowly.

Sausage & Pumpkin Gravy Breakfast (serves six)

Turkey Sausage & Pumpkin Latte Gravy with Grilled Pumpkin Muffin and Eggs

Ingredients:

- 1 Pound, Uncooked, Turkey Sausage
- 1 Cup Onions, Diced

- 2 Tablespoons Butter
- 1 Tablespoon Flour
- ½ Tablespoon Dried Thyme
- 1 Medium (16 oz) Dunkin' Donuts Pumpkin Latte
- Salt and Pepper
- 4 Dunkin' Donuts Pumpkin Muffins (slice into thirds)
- 4 Tablespoons Butter
- 6 Large Eggs
- Fresh Chives, Chopped

Preparation:

Gravy

- In a skillet, cook and brown the turkey sausage, as it cooks break the sausage into small pieces using the back of your spoon. Once cooked, remove sausage from pan and save on a plate. Drain and discard the rendered fat.
- Return pan back to stove top, add the butter.
- Add onions to the pan, cook until tender and brown.
- Once the onions are brown, add flour and stir gently to incorporate, allow to cook for 1-2 minutes.
- Slowly add latte, and continue to stir until all the flour has been dissolved into the latte, cook for another 1-2 minutes.
- Return the cooked turkey sausage to the pan, add thyme and allow the gravy to reduce slightly on low-medium heat.
- Season with salt and pepper to taste.

Muffin & Eggs

- Using a non-stick skillet, over medium-high heat, add the 2 Tablespoons of butter. Griddle each muffin slice until golden brown, then remove from pan and save on a plate.
- Add each egg to the pan and cook to desired cooking temp (recommended: sunny side egg).

To Serve

- Place two slices of the pumpkin muffin down on the plate, one slightly overlapping the other.
- Spoon some of the turkey sausage gravy over the muffin.
- Top off with fried egg.
- Sprinkle on some fresh chives for garnish.