

Common Types of Apples to Bake with.

Apple Variety	Description	Uses	Season
Braeburn	Crisp, moderately tart Spicy, juicy, tender skin	Fresh, Sauce, Pie	Nov - Jan
Cortland	Fine-Textured, Mild, Tart-sweet, juicy, thin-skinned	Fresh, Sauce, Pie, Baking	Oct - Dec
Empire	Mildly tart, crisp, juicy, thick skin, mealy if overripe.	Fresh, good in sauce, pie, cooks quickly	Sept - Nov
Fuji	Tangy – sweet complex flavor, snappy crisp texture	Best fresh, takes longer than average to cook	Jan - April
Gala	Sweet with tart accent, crisp, juicy, tender skin	Best fresh, creamy in sauce, needs little sugar	Jan – April
Golden Delicious	Rich, sweet aromatic flavor	Fresh, sauce, pie, needs little sugar	Sept- Oct
Granny Smith	Balanced tart and sweet, firm, crisp, juicy	Fresh, sauce, pie, falls apart when baked	Sweetest after mid-Oct
Gravenstein	Aromatic, tart-sweet, crisp, juicy	Good Fresh, juicy sauce, bakes quickly	July - Sept
Jonathan	Rich, tart, distinctive flavor, thin skin	Good fresh, smooth juicy sauce, retains shape with baked	Aug - Nov
McIntosh	Mildly tart, aromatic, juicy, tough skin separates from flesh	Best fresh, dissolves in sauce, falls apart in pie	Sept - Oct
Red Delicious	Sweet and aromatic with hint of tartness	Best fresh, flavor weekens when cooked	Sept - March
Rome Beauty	Mild flavor, with little acid, somewhat mealy, sugar enhances flavor	Only fair fesh, best for baking, pies	Sept- Nov
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