

FALL 2022

# energy connection

A SEASONAL UPDATE FOR OUR VALUED ELECTRICITY & NATURAL GAS CUSTOMERS



Something Really **BIG** is Here!



We're launching a promotion so **BIG**, so awesome, so amazing... we don't have enough room to talk about it here! Visit [agwayenergy.com/bigreferral](http://agwayenergy.com/bigreferral) to learn all the ways you can fill your pockets.



## It's National Apple Month!

It is a month-long dedication to this top-tier fruit and we're all for it. Celebrate by claiming your **free customer appreciation apple slicer** and use it to make one (or both!) of the delicious apple recipes to the right. To claim your apple slicer visit [agwayenergy.com/appleslicer](http://agwayenergy.com/appleslicer)



If you make any of our featured recipes, we'd love to see them! Post and tag us on your social media channels.



### Caramel Apple Pie

**Ingredients:**

- 1 whole pie crust
- 6 to 7 cups peeled and sliced apples
- 1/2 whole (juice of) lemon
- 1/2 cup sugar
- 4 tbsp. flour
- 1/4 tsp. salt
- 1/2 cup flour
- 1 1/2 stick butter
- 1 cup brown sugar
- 1/2 cup quick oats
- 1/4 tsp. salt
- 1/2 cup pecans, chopped
- 1/2 jar (or more) caramel topping

**Directions:**

1. In a bowl mix peeled apples, lemon juice, sugar, flour and 1/4 teaspoon salt. Set aside. For crumb topping, cut the butter into the flour with a pastry cutter, then add in brown sugar, oats, and 1/4 teaspoon salt.
2. Add apples to prepared pie shell and top with crumb topping. Cover crust edges with aluminum foil and bake in a 375 degree oven for 25 minutes. Remove foil from crust and place back into the oven for another 30 minutes. Chop pecans, and when five minutes remain, sprinkle them over the pie. Finish baking.
3. Remove the pie from the oven and pour 1/2 jar (or more) of caramel topping over the top. Allow to cool slightly before serving.

### Cinnamon Apple Monkey Bread

**Ingredients:**

- 2 cans refrigerated biscuit dough
- 2 apples sliced
- 1/2 cup granulated sugar
- 2 tablespoons cinnamon

**Directions:**

1. Preheat oven to 350 degrees and grease a 10" bundt pan with non stick cooking spray.
2. Remove biscuits from the packaging and cut into 4 pieces each.
3. Cut apples into similar sized pieces as the biscuit dough.
4. Add the granulated sugar and cinnamon to the bag. Do not remove the air from the bag. Seal the bag and shake to coat the biscuits and apples with the cinnamon sugar mixture.
5. Place the contents of the zipper bag into the bundt pan.
6. Place the butter and brown sugar in a small sauce pan. Heat over medium high. Whisk the ingredients together and bring the mixture to a boil.
7. Pour the brown sugar/butter mixture over the biscuit/apple mixture in the bundt pan.
8. Bake for 35 minutes or until golden brown and the center is no longer doughy.
9. Let the pan set for 5-10 minutes and carefully invert pan onto a plate.
10. Serve warm.



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Syracuse, NY 13221

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## SYRACUSE FANS + AGWAY CUSTOMERS = FOOTBALL FUN

We're going to be tailgating at all the October home football games (October 1, 15, and 29) and we want to see you! Stop by our tailgating party at the **Sheraton Syracuse University Hotel & Conference Center** 3 hours before kickoff on the mentioned dates. Agway customers who show us their utility bill will receive a hair-raising gift as our thanks. Bring a friend who signs up to become a customer during the game and you both get stadium seat cushions to make the game a little more comfortable! For more information visit [agwayenergy.com/syracusetailgate](http://agwayenergy.com/syracusetailgate)

And that's not all! Because you made a referral during our Big Referral Contest, you get a \$100 e-Visa gift card and are halfway to a qualifying entry to potentially win \$500.



Don't forget to check out new content on our **AGWAY BLOG!**

How to Save Money on Home Repairs

How Agway Became Your Home Energy Supplier

To read the above articles, and more, visit [agwayenergy.com/blog](http://agwayenergy.com/blog).