

pple Crisp

Kids in the Kitchen with Junior Chef Gianna Key



Baking materials needed:

Measuring spoons
Measuring cups
Mixing spoon
Apple peeler
Knife
Medium mixing bowl
9x9 glass baking dish (any type of baking dish would work)
Oven mitts
Ice cream scoop

Ingredients:

4 Cups washed, peeled and sliced apples (about 6 large apples)
1 Tablespoon Flour
 $\frac{1}{2}$ Cup Granulated Sugar
1 Tablespoon Water
 $\frac{3}{4}$ Cup Oatmeal
 $\frac{2}{3}$ Cup Brown Sugar
 $\frac{1}{2}$ Cup Flour
 $\frac{1}{4}$ Teaspoon Cinnamon
 $\frac{1}{4}$ Teaspoon Salt
 $\frac{1}{2}$ Cup Soft Butter
optional : Vanilla Ice Cream

Baking Directions:

WASH YOUR HANDS!

Before you begin, remove butter from the fridge and set on the counter until soft and room temperature. Preheat the oven to 350 degrees.

Peel and slice your apples into $\frac{1}{2}$ -inch thick wedges.

In a medium mixing bowl, add water, oatmeal, brown sugar, flour, cinnamon, salt, & butter.

Place apples in a 9x9 glass-baking dish, or any shallow type oven-safe casserole dish.

Sprinkle the oatmeal mixture over the apples using your hands.

Wash hands.

Place the baking dish in the oven and set a timer for 45 min. ("Hey, Alexa/Google")

Apples should get soft and oatmeal mixture should get crispy. Once the timer goes off, carefully remove from the oven using oven mitts. Place hot baking dish on a heat safe surface to cool slightly. Once warm, serve in a dish with a scoop of vanilla ice cream. Take a bow! Nice work!