

Apple Crisp

Group members:

$\frac{3}{4}$ c. BROWN SUGAR
 $\frac{1}{2}$ c. FLOUR
 $\frac{1}{2}$ c. OATS (QUICK)
 $\frac{1}{3}$ c. MARGARINE, SOFTENED
 $\frac{3}{4}$ t. CINNAMON
 $\frac{3}{4}$ t. NUTMEG
6-8 APPLES (PEELED AND CUT INTO SMALL PIECES)

NAME

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- Grease Pan
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- Set Oven at 350° F.
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- _____ Peel, core, and slice apples and place in bowl.
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- _____ Mix all other ingredients in big bowl with a wooden spoon (OR you may use your washed hands).
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- _____ Place half of the mixture in the bottom of the pan. Spread evenly.
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- _____ Add the apples to the pan.
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- _____ Sprinkle the rest of the mixture evenly on top of the apples.
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- _____ Dot with butter. (Teacher will give you extra butter to place randomly on top of the apple crisp.)
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- _____ Bake at 350°F for
- $\frac{1}{2}$
- hour.
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- _____ Wash dishes.
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- _____ Dry dishes.
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- _____ Wash and dry counter well with wet paper towel.
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- _____ Sweep floor.
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- _____ Have Mrs. Shoudy check your kitchen.