

October Snack Tales



Mini Apple Crisp

Ingredients:

- * 4 Apples
- * 2/3 cup Brown Sugar
- * 3/4 cup Flour
- * 1/4 cup Rolled Oats
- * 3/4 tspn. Nutmeg
- * 1/3 cup Butter/Margerine

1. Grease an 8"-square baking dish, and preheat oven for 375°.
2. Core, peel, and slice apples thin. Place them in the baking dish.
3. In a medium bowl, combine brown sugar, flour, oats, and nutmeg.
4. Cut in the butter to make a crumbly mixture.
5. Top the apples with the crumble until covered, then bake for 30-45 minutes or until golden brown and crisp on top!



Apple Cinnamon Dip

Ingredients:

- * Cream Cheese
- * 1/4 cup Powdered Sugar
- * 1/2 cup Brown Sugar
- * 2 tsp. Vanilla
- * 2 tsp. Cinnamon

Check out the rest of the recipe on the back!

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1. Mix cream cheese and powdered sugar together in medium bowl.
2. Mix in brown sugar until combined.
3. Stir in vanilla and cinnamon.
4. Enjoy with your favorite sliced apples! (Don't forget to refrigerate leftovers.)

Books to Read Along:

Apples for Little Fox by Ekaterina Trukhan
Ducking for Apples by Lynne Berry
Applesauce Day by Lisa J. Amstutz

