# Apple
## Snack Tales

## Mini Caramel Apples

### Ingredients:

* 4-inch lollipop sticks
* Melon baller or mini ice cream scoop
* Granny Smith Apples
* Chopped nuts, caramel, chocolate chips, butterscotch chips, other toppings
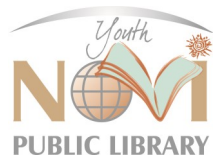* Small paper candy cups

1. Cut the lollipop sticks in half at an angle (the pointy end will go into the apples easier).
2. With the melon baller or mini scoop, scoop little balls out of the apple. Push half of the lollipop stick into the peel-side of the small apple ball. Pat the apple pieces dry.
3. Melt the chips according to the package instructions. Dip and swirl the mini apples in the melted chips, and then sprinkles nuts, sprinkles, shredded coconut, or other topping on them if desired.
4. Place apples in the paper candy cups to set, then enjoy!

## Carrot Apple Slaw

### Ingredients:

* 1 sweet red apple
* 1 tart green apple
* 1 tbsp. lemon juice
* 2-3 cups matchstick carrots
* 1/3 cup mayo
* 1/3 cup plain yoghurt
* 2 tbsp. honey
* 2 tsp. rice vinegar
* Salt and pepper
* 3/4 cup crumbled feta
* 1/2 cup dried sweetened cranberries

*(Recipe instructions on backside)*
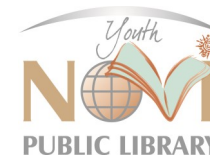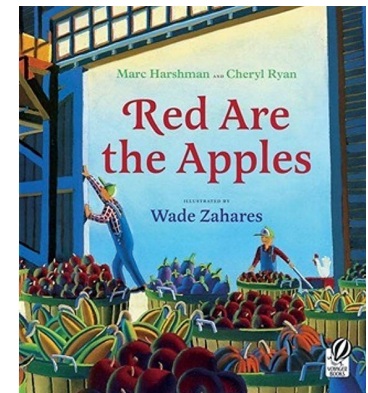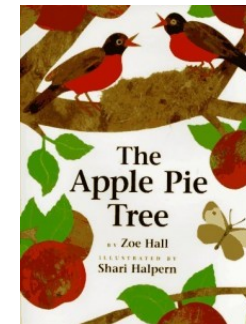
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## Carrot Apple Slaw Instructions:

1. Core apples and cut into thin slices. Cut slices into matchsticks (you should have around 3 1/2 cups). Place in a large bowl and toss with lemon juice. Add carrots and stir to combine.
2. In a small bowl, whisk together mayo, honey, yoghurt, vinegar, and salt and pepper to taste. Pour over the apple/carrot mixture and toss to coat.
3. Mix in crumbled feta and dried cranberries. Taste and adjust salt and pepper, if needed. Refrigerate for at least 30 minutes to an hour to allow flavors to combine.

## Books to Read Along:

*Red are the Apples* by Marc Harshman
*The Little Green Hen* by Alison Murray
*The Apple Pie Tree* by Zoe Hall