# 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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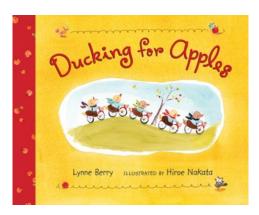


- 1. Mix cream cheese and powdered sugar together in medium bowl.
- 2. Mix in brown sugar until combined.
- 3. Stir in vanilla and cinnamon.
- 4. Enjoy with your favorite sliced apples! (Don't forget to refrigerate leftovers.)

### Books to Read Along:

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







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