🍎 Apple Crisp for One Lab

Culinary 1 · Unit 5 · Level 2 · after the Cooking Pans lesson



Name: _____ Date: _____ Period: _____

Makes 1 mini apple crisp. Mrs. Dyches' recipe: Mini Apple Crisp (for one).

🧺 Ingredients

- ☐ 🍎 **1 medium** apple, peeled and sliced
- ☐ 🟫 **¼ c** brown sugar
- ☐ 🥣 **¼ c** quick-cooking oats
- ☐ 🧂 **⅛ tsp** salt
- ☐ 🌾 **2 Tbsp** all-purpose flour
- ☐ 🧈 **2 Tbsp** cold butter
- ☐ 🟤 **¼ tsp** ground cinnamon

👩‍🍳 Steps: check each box when you finish

1. 🔥 Oven to **350°F**. Grease the small dish. ☐
2. 🍎 **Peel** and **slice** the apple. Put the slices in the dish. ☐
3. 🥣 In a bowl, mix flour, brown sugar, cinnamon, and salt. ☐
4. 🍴 **Cut in** the cold butter until it looks like coarse crumbs. ☐
5. 🥣 Stir in the oats. ☐
6. 🍎 **Sprinkle** the crumbs over the apples. ☐
7. ⏲️ Bake **35-40 minutes**, until the apples are soft. ☐
8. 🍽️ Serve warm. Photo! ☐

💡 *Her group version (Apple Crisp for 6) is on her recipe sheet.*