

OATMEAL APPLE CRISP

recipe for kids!

OATMEAL APPLE CRISP

Turn on oven to 350 degrees - to preheat it

In a large bowl mix together:
 1 cup rolled oats
 1 cup flour
 1/2 cup brown sugar
 1/2 cup melted butter

3 Press half of this mixture into a greased baking dish

4 In another bowl mix together:
 4 cups of delicious apples (peeled and diced)
 1 teaspoon of cinnamon
 1/2 cup white sugar

5 Spread these apples over the base

6 Sprinkle the rest of the oat mix over the apples

7 Bake For 40-45 minutes

8 Serve with whipped cream



APPLE CRISP CHECK LIST

Equipment

- oven
- 2 mixing bowls
- baking dish
- spoon for mixing

Base and Crust

- 1 cup rolled oats
- 1 cup flour
- 1/2 cup brown sugar
- 1/2 cup butter (melted)

Apple Filling

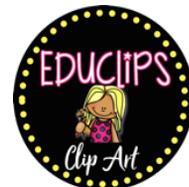
- 4 cups apples (peeled and diced)
- 1 teaspoon cinnamon
- 1/2 cup sugar

To add

- whipped cream

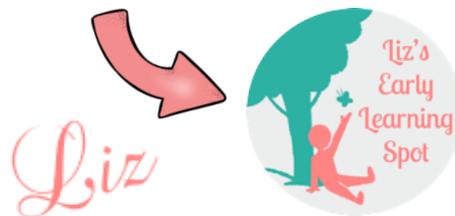
VISUAL CHECK LIS

I hope your kids really enjoy creating this recipe!
 If you have any questions or concerns regarding this product please contact me at lizearlylearningspot@gmail.com



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FREE! metric & imperial temps

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HOT CHOCOLATE READERS

Chop the chocolate.
 Melt the chocolate.
 Enjoy your chocolate!

Little Hot Chocolate Book

four free teeny tiny books

Whisk
 Cook
 Add milk

HOMEMADE ICE CREAM in a bag

Ingredients: 1/4 cup milk, 1/4 cup cream, 1 tsp sugar, 1/2 tsp vanilla extract, 2 cups ice cubes, 1/2 cup rock salt, large zip bag, small zip bag

1. Add ice and to the big bag
 2. Add cream, milk, sugar, and vanilla
 3. Seal the bag
 4. Place the bag in the small bag with rock salt
 5. Shake the bag for 10-15 minutes
 6. Eat the ice cream! YUM!

Homemade Ice Cream in a Bag!

free reader

NO COOK ORANGE PLAY DOUGH!

A. MIX THESE

- 2 tbsp cream of tartar
- 1/2 cup salt
- 1 1/2 cups flour
- 1 tbsp oil

B. MIX THESE

- 1 cup hot water
- 1/2 tsp orange oil
- Food coloring

C. MIX A & B

Pour the liquids into a flour well stir then knead

we used yellow & red to make orange

D. PLAY TIME!

Please do not send this file to others, but direct them to my blog so they can download it for themselves. This helps keep the blog growing so I can continue to produce free materials for readers. Thank you!

HAPPY COOKING!

Included in this pack:

- Oatmeal apple crisp recipe (colour and black and white)
- Recipe check list (written and visual)
- Metric version of recipe using Celsius.

USING THIS RECIPE

THE DAY BEFORE

- Print off the recipe you'd like to use plus the checklist. If you think you'll be using the recipe again laminate it first!
- Read through the recipe with your child a day or so before you cook. Chat about the ingredients and what utensils you'll need. Do you have something to peel your apples with? How will you grease the tray?
- Write up a shopping list if needed. Can you go shopping together?
- What parts of the recipe are great for kids, and what parts should be done by an adult?

COOKING DAY

- Children can tick the checklist as you work together to prepare for cooking. There's a written and visual checklist so even very young children can follow along and participate. (I forgot to list the measuring cups and spoons – sorry!)
- Try and free up enough time so there's no rush to get through the process. This way children can take their time measuring and mixing without the adult pitching in to speed things up!
- **CHAT** while you're cooking. Why do we mix up the ingredients? Why do we melt the butter first? Could we use pears or peaches instead of apples? What happens if we make the oven hotter than the recipe states? Do we *have* to add cream when we serve it? Could we use ice cream instead, or just enjoy it without anything on top?
- **ENJOY** sharing the food with others.
- **RECOUNT:** While eating together, encourage your child to talk about how they helped prepare it. What do they remember, what did they enjoy most, what could they improve on next time?

I hope you enjoy creating this recipe with your child or your class!

Liz

OATMEAL APPLE CRISP



- 1 Turn on oven to 350 degrees
- to preheat it



- 2 In a large bowl mix together:



1 cup rolled oats
1 cup flour

$\frac{1}{2}$ cup brown sugar
 $\frac{1}{2}$ cup melted butter



1 cup

+



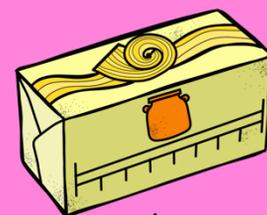
1 cup

+



$\frac{1}{2}$ cup

+



$\frac{1}{2}$ cup (melted)

- 3 Press half of this mixture into
a greased baking dish



- 4 In another bowl mix together:



4 cups of delicious apples (peeled and diced)

1 teaspoon of cinnamon $\frac{1}{2}$ cup white sugar



4 cups

+



+



$\frac{1}{2}$ cup

- 5 Spread these apples over the base



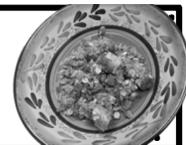
- 6 Sprinkle the rest of the oat mix over the apples

- 7 Bake for 40-45 minutes

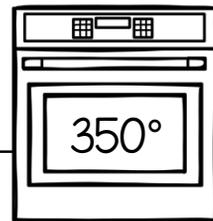


- 8 Serve with whipped cream

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$\frac{1}{2}$ cup brown sugar
 $\frac{1}{2}$ cup melted butter



1 cup

+



1 cup

+



$\frac{1}{2}$ cup

+

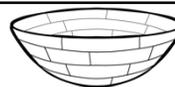


$\frac{1}{2}$ cup butter

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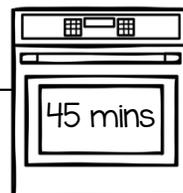
$\frac{1}{2}$ cup



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APPLE CRISP CHECK LIST

Equipment

- oven
- 2 mixing bowls
- baking dish
- spoon for mixing

Base and Crust

- 1 cup rolled oats
- 1 cup flour
- 1 cup brown sugar
- ½ cup butter (melted)

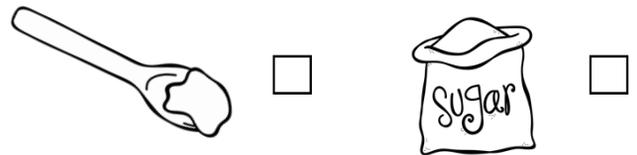
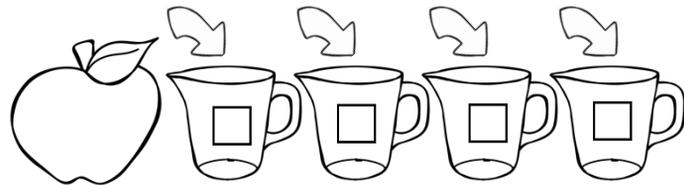
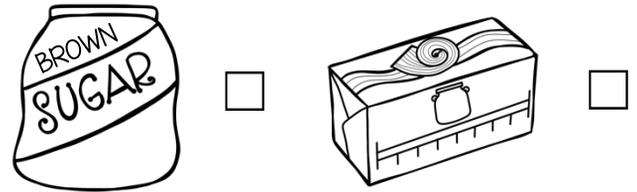
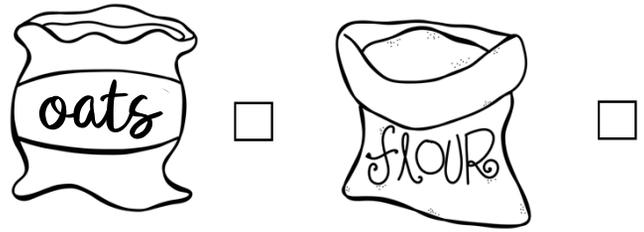
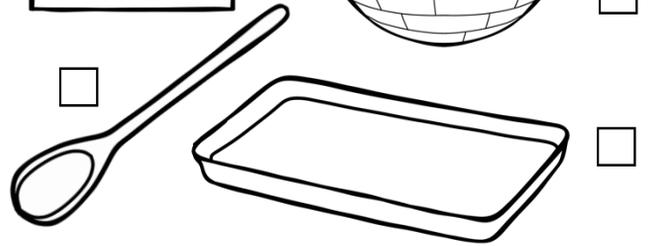
Apple Filling

- 4 cups apples (peeled and diced)
- 1 teaspoon cinnamon
- ½ cup sugar

To add

- whipped cream

VISUAL CHECK LIST



OATMEAL APPLE CRISP



- 1 Turn on oven to 180 degrees
- to preheat it



- 2 In a large bowl mix together:



1 cup rolled oats
1 cup flour

½ cup brown sugar
½ cup melted butter



1 cup

+



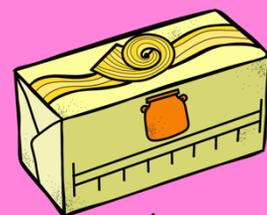
1 cup

+



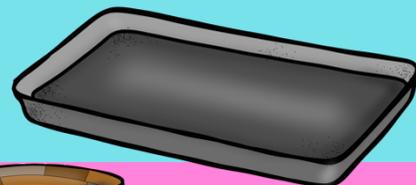
1/2 cup

+



1/2 cup (melted)

- 3 Press half of this mixture into
a greased baking dish



- 4 In another bowl mix together:



4 cups of delicious apples (peeled and diced)

1 teaspoon of cinnamon ½ cup white sugar



4 cups

+



1 teaspoon cinnamon

+



1/2 cup



- 5 Spread these apples over the base

- 6 Sprinkle the rest of the oat mix over the apples

- 7 Bake for 40-45 minutes



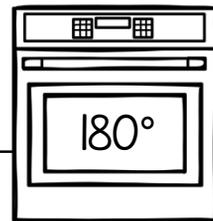
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 $\frac{1}{2}$ cup melted butter



1 cup

+



1 cup

+



$\frac{1}{2}$ cup

+

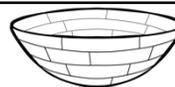


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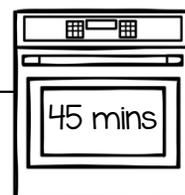
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