



*This is a simple dessert your kids can make for you and your guests!*

*Alexis Wasilchin*

On Tuesday, November 12, 2013 the 1<sup>st</sup> thru 8<sup>th</sup> graders joined us for another cooking project in the LdV Learning Garden. This time we made *Baked Stuffed Apples*! At recess many kids cut and scooped out the centers of the apples while others created the “crumble” that then got stuffed in the center of the scooped out centers. The kids had so much fun working together- by the end of recess we had 100 apples stuffed with crumble, which we baked while the kids were back in class. After lunch they all raced over to see and taste the finished product! It was so much fun!

### *Baked Stuffed Apples*

5 Granny Smith Apples  
1 stick of butter, softened  
1 cup of brown sugar  
2 cups plain oatmeal  
1 TBSP cinnamon

Preheat oven to 375. Cut the apples in half lengthwise and lay on a baking sheet lined with parchment. Scoop out a 1 inch diameter from center with a melon baller or spoon.

#### **Crumble:**

Place the softened butter in a bowl with brown sugar, oatmeal, and cinnamon. Using a fork, gently mash the ingredients together until mixed into a texture of small balls. You can also use your hands or a mixer. Stuff mixture into centers of the apples in a small mound. Bake for approx. 20 minutes.

Serve with whipped cream!

*Our LdV Learning Garden is supported by our PTC!*

