

Microwave Apple Crisp

Half Recipe (for 2-3)	Full Recipe (for 4-5)	Ingredients for Filling	Half Recipe (for 2-3)	Full Recipe (for 4-5)	Ingredients for Topping
3 small or 2 large		Granny Smith Apples	¼ cup		Softened Butter
2 tsp		Flour	2 Tbsp		Flour
1 tsp		Cinnamon	½ cup		Brown Sugar
1 Tbsp		Granulated Sugar	½ cup		Quick Oats

Directions:

1. Wash and dry apples. Peel apples and cut apples into chunks, making sure they're not too small or they will not hold up well with cooking.
2. Place apple chunks in a small or medium glass casserole dish (must be microwave safe). Add flour, granulated sugar and cinnamon and mix well.
3. Combine topping ingredients in a medium mixing bowl and use your fingers to mix until butter is evenly spread throughout mixture.
4. Evenly place topping mixture onto prepared apples.
5. Microwave uncovered for 10-12 minutes, until apples are fork tender. (If using an oven, bake at 375 degrees F for 35-45 minutes, until apples are fork tender).
6. Remove carefully from microwave using oven mitts and place on cork hot pad on counter. Once mixture has cooled slightly move to takeaway container or serve in bowls. Best served warm.

*****All clean-up must be done before eating a single bite*****

Kitchen Job Duties:

- Dish Washer _____
- Dish Dryer _____
- Organizer _____
- Team Leader _____
- Extra _____

Equipment List: