

Apple Crumble Recipe

This simple-yet-delectable recipe utilizes small motor skills, while helping your child learn to measure ingredients. He will also be given a chance to observe how a mixture differs from the individual parts. This sweet and crumbly apple dessert makes for a learning experience that the whole family can enjoy!

What You Need:

- 7-8 cooking apples
- Cutting board
- Sharp knife
- Food processor
- Pie pan
- 1 stick butter
- 1/4 cup wheat flour
- 1/2 cup white flour
- 1 cup sugar
- 1 teaspoon cinnamon



What You Do:

1. Preheat the oven to 350° F.
2. Ask your child to wash the apples carefully. After he is finished, peel and quarter each apple.
3. Show your child how you slice the apples in the food processor and then pour them into the pie pan. Rinse and dry the food processor, reassembling it with the chopping blade.
4. Show your child the various ingredients that will make the topping: butter, flour, sugar, cinnamon and salt. Discuss what each ingredient looks and smells like. How will they look once they are combined? What does he predict will happen to the mixture once they are baked?
5. Help your child measure the ingredients: sugar, white flour, wheat flour, butter, and cinnamon. Add them to the bowl of the food processor. Ask your child to process the mixture until you no longer see chunks of butter. How does the mixture look now?
6. Carefully spoon the mixture over the apples. Do not let your child reach into the bowl of the food processor to scoop out the topping! Remember, there is a sharp blade beneath that topping mixture!
7. Bake for 30 minutes or until the topping has browned.

Ask your child to share his hard work with the family after dinner! Everyone will be impressed with his hard work and beginner baking skills.