

Breakfast Apple Crisp

Instructor Ms. Terra



SKILLS LEARNED

Setting table
Slicing apples
Juicing
Measuring
Plating
Clearing table
Washing dish

EQUIPMENT

Instructor to bring

Oven (ATOZ storage)
Pastry blender (Terra)
13 Plastic bowls (Terra)
13 Small tins (Terra)

ATOZ Kitchen Cart

Instructor cutting board & knife
Station mats for students
Student knives
Cheeky plates
Napkins
Tablecloth

INGREDIENTS

Per small baking tin

Apples

Non-stick cooking spray
1 medium apple
1 Tbsp brown sugar
1 Tbsp butter, melted
¼ lemon, juiced
½ tsp cinnamon

Topping

1 Tbsp flour
½-1 Tbsp brown sugar (depends on apple)
1 Tbsp cold butter, cut into small pieces
3 Tbsp oats
½ tsp cinnamon

Whole milk yogurt

INSTRUCTIONS

1. Thinly slice apple and put into greased baking tin. Add melted brown sugar, butter, lemon juice, cinnamon. Mix until apples are well coated.
2. Combine flour, brown sugar and cut in butter until mixture resembles coarse crumbs. Add oats and cinnamon and mix thoroughly.
3. Sprinkle topping over apples
4. Bake 350° until tender, approximately 40 min
5. Serve warm with whole milk yogurt