

Cooking with Apples



Apple Cupcakes

1. Bake your favorite type of cupcake in a cupcake liner.
2. Add red food coloring to white icing. Mix them together to create the color of red you desire.
3. Spread the icing on the cupcake.
4. Place a pretzel stick on the top for the stem and 2 green m & m candies for the leaf. You could also use half a green grape for the leaf.

Smiling Apples

1. Cut an apple in slices.
2. Place the slices in lemon water to prevent them from turning brown.
3. Take out two slices and pat them dry.
4. Put peanut butter on one side of each slice.
5. Place small marshmallows on the peanut butter of one of the slices.
6. On the other slice, line up small marshmallows to resemble teeth and gently push the pieces together.



Homemade Applesauce

Ingredients

- 8 red apples
- 1 cup of water
- ½ cup of sugar
- 1 teaspoon cinnamon

Directions

- *Peel and core the apples.
- *Cut the apples into bite size pieces.
- *Place all of the ingredients in a crock pot.
- *Continue mashing until you like the consistency.
- *Cover with a lid and cook on high.
- *Continually check the apples and mash with a potato masher.
- *Add more sugar if necessary
- * Keep mashing until you like the consistency.

Cook on high for 2-3 hours.

Reduce temperature to low and cook another 2-3 hours.

