

Apple Crisp

1 apple per person

60 ml (1/4 cup) flour

5 ml (1 tsp) cinnamon

125 ml (1/2 Cup) Brown sugar, packed

125 ml (1/2 cup) Oatmeal

60 ml (1/4 cup) margarine

1. Wash hands, gather tray and tools to measure the ingredients.
2. Pre-heat oven to 375°F.
3. Grease an 8x8x2 GLASS square cake pan.
4. Wash, peel and core apples.
5. Slice apples into wedges.
6. Place sliced apples into greased cake pan.
7. In medium glass bowl mix remaining ingredients using a pastry blender to break up the margarine.
8. Sprinkle over apples.
9. Bake 25-30 minutes until tender and topping is golden brown.
10. Let cool on baking rack.

Lemonade

125 ml (1/2 cup) sugar

850 ml (approx. 3 1/2 cups) Cold Water

75 ml (1/3 cup) Lemon juice

1. Measure water into the jug.
2. Add lemon juice and sugar.
3. Add one tray of ice cubes.
4. Prepare glasses by using a lemon wedge to rim the glasses with juice and dip into sugar to coat the top. Use lemon to garnish.