October Snack Tales

Mini Apple Crisp

**Ingredients:**
- 4 Apples
- 2/3 cup Brown Sugar
- 3/4 cup Flour
- 1/4 cup Rolled Oats
- 3/4 tspn. Nutmeg
- 1/3 cup Butter/Margerine

1. Grease an 8”-square baking dish, and preheat oven for 375°.
2. Core, peel, and slice apples thin. Place them in the baking dish.
3. In a medium bowl, combine brown sugar, flour, oats, and nutmeg.
4. Cut in the butter to make a crumbly mixture.
5. Top the apples with the crumble until covered, then bake for 30-45 minutes or until golden brown and crisp on top!

Check out the rest of the recipe on the back!

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Apple Cinnamon Dip

**Ingredients:**
- Cream Cheese
- 1/4 cup Powdered Sugar
- 1/2 cup Brown Sugar
- 2 tsp. Vanilla
- 2 tsp. Cinnamon

1. Mix cream cheese and powdered sugar together in medium bowl.
2. Mix in brown sugar until combined.
3. Stir in vanilla and cinnamon.
4. Enjoy with your favorite sliced apples! (Don’t forget to refrigerate leftovers.)

Books to Read Along:

- Apples for Little Fox by Ekaterina Trukhan
- Ducking for Apples by Lynne Berry
- Applesauce Day by Lisa J. Amstutz

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