

# PREP + JUNIOR KINDERGARTEN

3 TO 5  
YEARS  
TRADITIONAL

## HOMEMADE APPLE PIE

### INGREDIENTS:

- STORE BOUGHT PIE CRUST
- CRUMBLE TOPPING:
  - 3/4 c FLOUR
  - 1/3 c SOFT MARGARINE
  - 1/2 c SUGAR
- FILLING:
  - 3/4 c SUGAR
  - 2 TBSP FLOUR
  - 1 TSP CINNAMON
  - DASH OF NUTMEG
  - DASH OF SALT
  - 7 APPLES
  - 2 TBSP BUTTER

### OBJECTIVES:

- EXERCISE MEASUREMENT SKILLS (MATHEMATICAL CONCEPTS)
- PRACTICE FOLLOWING STEP-BY-STEP DIRECTIONS
- LANGUAGE: CUP, TABLESPOON, TEASPOON, MIX, SPRINKLE, INGREDIENTS, SLICE, BAKE/REDUCE, ETC.
- DEVELOP LIFE SKILLS (COOKING)
- IMPROVE FINE-MOTOR SKILLS
- ENCOURAGE BONDING EXPERIENCES (SOCIAL-EMOTIONAL DEVELOPMENT)

### INSTRUCTIONS:

THE BENEFITS OF COOKING WITH CHILDREN ARE ENDLESS. NOT ONLY DO THEY HAVE THE OPPORTUNITY TO LEARN AND PRACTICE IMPORTANT LIFE SKILLS, BUT THERE'S ALSO A LITTLE MATH, FINE MOTOR, AND LANGUAGE DEVELOPMENT IN THERE AS WELL! BAKING TOGETHER ALSO PROVIDES SPECIAL BONDING TIME AND A PERFECT OPPORTUNITY TO MAKE MEMORIES. REMEMBER THAT CHILDREN NEED CLOSE ADULT SUPERVISION WITH THINGS LIKE CUTTING, SLICING, AND USING AN OVEN.

- BE SURE PIE CRUST IS THAWED, AND GENTLY ROLL OUT INTO A PIE DISH FOR BAKING. (FOLLOW DIRECTIONS ON THE BOX TO DETERMINE IF YOU NEED TO GREASE THE DISH PRIOR TO ADDING CRUST OR NOT)
- PREHEAT OVEN TO 400 DEGREES.
- PEEL AND CORE APPLES. THINLY SLICE THEM VERTICALLY, FROM STEM-AREA TO BASE.
- COMBINE THE DRY FILLING INGREDIENTS (SUGAR, FLOUR, CINNAMON, NUTMEG, SALT), BEING SURE THEY ARE WELL MIXED.
- TOSS APPLE SLICES IN DRY INGREDIENT MIXTURE (THIS PART CAN BE EVEN MORE FUN IF YOU PUT ALL OF THE DRY INGREDIENTS AND APPLES INTO A LARGE ZIPLOC BAG AND SEAL IT WELL. ONCE SEALED, SHAKE SHAKE SHAKE!)
- POUR MIXED APPLES AND DRY INGREDIENTS INTO PIE SHELL, BEING SURE TO SPREAD EVENLY ACROSS SHELL IN THE PIE DISH.
- DRIZZLE THE MELTED BUTTER ON TOP OF THE APPLES.
- MIX INGREDIENTS FOR THE CRUMBLE TOPPING (FLOUR, MARGARINE, SUGAR) TOGETHER WELL, UNTIL THEY GET CRUMBLY! THEY WILL BE SIMILAR TO THE TEXTURE OF CHUNKY KINETIC SAND.
- COVER THE TOP OF YOUR PIE WITH CRUMBLE MIXTURE.
- BAKE AT 400 DEGREES FOR 10 MINUTES, THEN REDUCE THE TEMPERATURE TO 350 DEGREES AND BAKE FOR 35-40 MINUTES MORE, UNTIL CRUMBLE IS LIGHTLY BROWNED.
- REMOVE PIE FROM OVEN AND ALLOW TO COOL.
- ENJOY!

We'd love to see photos of your at home learning! Tag us on Facebook and Instagram with hashtag #MeritSchoolAtHome

