

instructions

Step 1 Cut along dotted line.

Step 2 Fold in thirds as indicated.

helpful tips

Use a hole punch to put a hole in a corner of the recipe directions. Then thread with the same ribbon you use to wrap the gift or apples.



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baked apple crisp

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ingredients Servings: 6

Filling

4 medium Granny Smith apples
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
1/4 teaspoon ground cloves
1/4 cup sugar
1/2 cup dried cranberries

Topping

1/4 cup all-purpose flour
3/4 cup rolled oats
1/4 cup sugar
1/2 teaspoon cinnamon
1/4 cup chopped pecans
1/4 cup shredded sweetened coconut

You provide

5 Tablespoons unsalted butter, divided
1/4 cup apple juice



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1. Preheat oven to 350 degrees F. Lightly butter the Ziploc® VersaGlass™ Container with 1 Tablespoon of butter.* Peel, core and cut the apples into 1-inch cubes.
2. Combine ingredients from the filling bag, apple pieces and apple juice in a large nonstick skillet. Cook over medium heat, stirring occasionally until slightly softened and syrupy, about 6 minutes. Turn off the heat and allow the mixture to cool for 5 minutes.
3. In small bowl, combine ingredients from the topping bag with the remaining 4 tablespoons of butter, using a pastry cutter or a fork to work the butter until the mixture resembles coarse crumbs.
4. Pour the apple filling into the Ziploc® VersaGlass™ Container and then sprinkle the topping mixture evenly over the apple filling.
5. Bake uncovered at 350 degrees F for 35 minutes or until the filling is bubbling and the topping is lightly browned and crispy. Cool 5 minutes before serving warm or at room temperature. You can also refrigerate for up to 2 days.

Note:

Ziploc® VersaGlass™ Containers are safe to use in the refrigerator, freezer, microwave and dishwasher. They're oven safe up to 400 degrees F without the lid.

* You can also use any 8-by-8-inch oven-safe glass or metal baking dish.

For more recipes, visit www.RightatHome.com