

Haggen[®]
— KIDS —
Cooking
CLUB



SERVES: 2

PREP TIME: 10 MIN

COOK TIME: 20 MIN

SKILL LEVEL:



REQUIRES USE OF:



APPLE PIE OATMEAL

INGREDIENTS:

For topping:

- 1½ cups apples
- 1/4 cup brown sugar
- 1/4 cup granulated sugar
- 1/4 teaspoon apple pie spice
- 1/2 teaspoon cornstarch
- 1/2 cup cold water

For oatmeal:

- 1¾ cups water or milk
- 1/8 teaspoon salt
- 1 cup old-fashioned oats (do not use the “quick” or “1 minute” variety)

Optional toppings:

brown sugar, raisins and milk



ITEMS TO GATHER:

- apron
- butter knife
- 2 small saucepans
- cutting board
- measuring spoons
- measuring cups
- vegetable peeler
- apple corer and slicer
- mixing spoon
- silicone spatula
- mixing bowl
- 2 bowls for serving
- spoon



GET COOKIN'!

INSTRUCTIONS:

Place all your ingredients and cooking tools on the counter near your cooking area.

Wash and dry the apple. Using a vegetable peeler, carefully remove the skin. Place apple on a cutting board and cut with corer and slicer. Discard core. Use a butter knife to cut each slice into four pieces or have an adult cut the apple slices for you. Place apples in a mixing bowl.

Place a saucepan on the stovetop. Add brown sugar, granulated sugar, apple pie spice, and cornstarch to the saucepan. Using a silicone spatula, stir to combine.

Add cold water to the saucepan and stir to combine. Cook on medium heat and bring to a soft boil—be sure to stir frequently, otherwise lumps will form.

When the sauce begins to thicken, lower the temperature. Carefully add the apples to the saucepan and simmer for 15 minutes. Apples should be soft but not mushy.

Turn off heat and let topping cool down completely. The topping will continue to thicken slightly as it cools.

While the topping is cooling, prepare the oatmeal by boiling the water or milk with the salt in a separate saucepan.

When the water or milk begins to boil, add the oats and reduce the heat to medium. Cook the oats, stirring occasionally, for five minutes. Divide the cooked oatmeal equally between two bowls.

Spoon a tablespoon of apple pie topping on top of each bowl of oatmeal. Sprinkle with brown sugar, raisins and milk (optional). Serve right away!

ENJOY!**HELPFUL HINT:**

Topping can be prepared ahead of time and stored in a container for up to 3 days.

PICK YOUR PERFECT APPLE

• Snacking • Baking • Salads • Sauces • Pies • Beverages • Freezes well



Braeburn ● ● ● ● ●

Bold and sweet-tart flavor with a hint of sweet spice.



Granny Smith ● ● ● ● ● ● ● ● ● ●

Delicious tart flavor and pleasing crunch.



Golden Delicious ● ● ● ● ● ● ● ● ● ●

Sweet and mellow with a tender, golden skin. Flesh stays white after slicing for longer than other varieties.



Honeycrisp ● ● ● ● ● ● ● ● ● ●

Pleasantly crisp, sweet and juicy. Bright red skin mottles with pale green.