

Crepes with Baked Apple Pie Filling

Supplies Needed: Flour, Milk, Eggs, Vegetable Oil, Salt, Mixing Bowl, Skillet or Frying Pan

Crepes

1. Sift 1 cup of flour into a mixing bowl.
2. Combine 1½ cups of milk, 2 eggs and 1tsp of vegetable oil and ¼ tsp of salt into the mixing bowl with the sifted flour.
3. Heat a lightly greased 6-inch skillet or frying pan; remove from heat.
4. Spoon in 2Tbs of batter; lift and tilt skillet to spread evenly.
5. Return pan to heat; when it begins to lightly brown and the middle is no longer wet, remove from heat.
6. Use a spatula to remove or slide the crepe onto a plate covered with a paper towel.
7. Repeat steps 3-6 with remaining batter until finished.
8. Fill with your favorite filling.



Supplies Needed: Apples, Lemon Juice, Granulated Sugar, Cornstarch, Cinnamon, Salt, Nutmeg, Mixing Bowl, Spoon, Medium Sauce Pan

Apple Pie Filling

1. Peel and core 4 cups of diced apples in a large bowl and toss with juice from ½ of a lemon. Put it aside.
2. Add 3 cups of water to a sauce pan and combine 1 1/3 cups of granulated sugar, 1/3 cup of cornstarch, 1tsp of cinnamon, ¼ tsp of salt and ¼ tsp nutmeg. Bring to a boil, stirring often.
3. Once mixture has come to a boil, boil for another two minutes.
4. Add diced apples; simmer apples, covered, until they soften, about 5-8 minutes. Stir often.
5. Transfer any extra into a jar, cool before putting it into the fridge.

