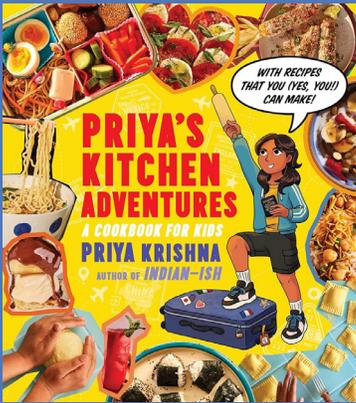


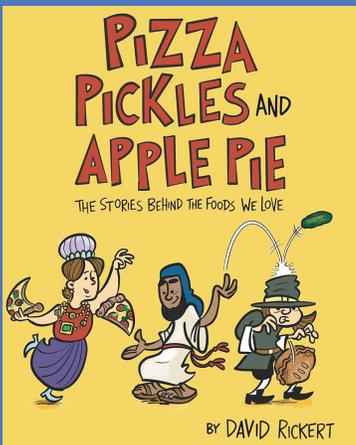
OCTOBER
2025

Book COOK

FEATURED BOOKS



Priya's Kitchen Adventures
Priya Krishna, pg. 54



Pizza Pickles and Apple Pie
David Rickert, pgs. 103-109



APPLE CRISP WITH A TWIST!

TOOLS

- Glass baking dish
- Cutting mat
- Paring knife
- Peeler
- Big and small mixing bowls
- One extra medium bowl
- Mixing spoon
- Measuring cups
- Measuring spoons
- Spatula

INGREDIENTS

Cream Filling

- 8oz mascarpone
- 1 large egg
- ¼ cup granulated sugar
- 3 tablespoons flour
- ½ teaspoon kosher salt
- ½ teaspoon vanilla extract
- zest of ½ lemon (optional)

Apple Mixture

- 4-5 tart apples (Granny Smith, Fuji, Macintosh)
- 1 teaspoon ground cinnamon
- Juice of ½ lemon
- 3 tablespoons granulated sugar

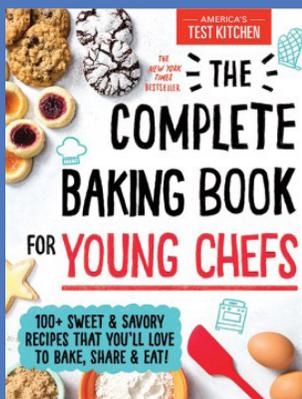
Oat Crumb Topping

- 1 cup rolled oats
- ½ cup flour
- ½ cup brown sugar
- ½ teaspoon ground cinnamon
- ½ teaspoon salt
- 8 tablespoons (1 stick) butter

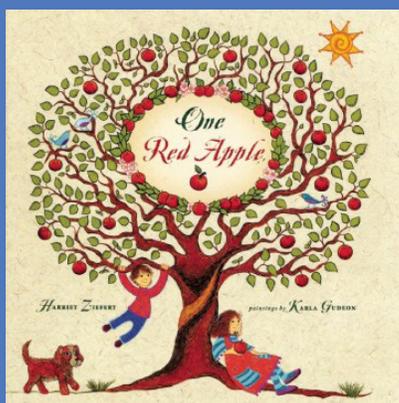
FEATURED FARMS AND MARKETS

Countryside Orchard
Evansville, IN
countrysideorchard.com

CHECK OUT THESE OTHER BOOKS



The Complete Baking Book for Young Chefs
America's Test Kitchen



One Red Apple
Harriet Ziefert

Make sure to share a picture of the completed recipe with us by tagging @EVPLibrary on social media or sending an email to programming@evpl.org.

PREPARATION

1. Preheat your oven to 375 and grease your baking dish with butter.
2. Make the cream filling by putting the mascarpone, egg, $\frac{1}{4}$ cup sugar, 3 tbsp flour, $\frac{1}{2}$ tsp salt, $\frac{1}{2}$ tsp vanilla extract in a medium bowl. Add the optional zest from $\frac{1}{2}$ lemon. Mix together until thoroughly combined and set aside.
3. Prepare your apples by peeling them and then cutting them into quarters. Carefully cut off the portions of apple core from each quarter, and then cut the remainder into thin slices, as thin as possible while trying to keep the thickness the same for all pieces.
4. Place the apple slices in a large bowl with the 1 tsp cinnamon, juice of $\frac{1}{2}$ lemon, and 3 tablespoons of sugar. Toss them with a spoon or hands until they are evenly coated and set aside.
5. In a small bowl, combine 1 cup oats, $\frac{1}{2}$ cup flour, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ tsp cinnamon and $\frac{1}{2}$ tsp salt. Dice butter and cut in using a fork or your hands until butter is pea-size and crumbly.
6. Start assembling your bake by spreading the cream filling on the bottom of your baking dish. Then spread the apples in an even layer, and then sprinkle and cover the top with the oat mixture. Bake for 45 minutes until the top is golden brown and inside is bubbly.

EXTEND THE FUN!

Discussion Questions

- Read about the history of apples starting on page 103 of *Pizza, Pickles, and Apple Pie*. What is meant by the word “grafting?” How was this technique responsible for the many varieties of apples that exist today?
- Other than apples, what are other ingredients you can use to make pies or tarts? What’s one that you would like to bake? Do you think it would be good with a cream filling similar to the one we used in this recipe?
- As a family, try a blind taste test with different varieties of apples. Have a grown-up cut up bite-sized pieces of different apples, place them in a bowl or on a plate, and write the name of the apple on a piece of paper you can set underneath. When tasting your apples, chew them slowly and savor the flavor. Use words to describe the flavor and texture of the apple. Is it tart or sweet? Is it crunchy or soft? Rank the different apples from your favorite to least favorite.

