



## WARNING!

Ask an adult's permission before using the oven.



## WOW!

There are over 7,500 types of apples grown worldwide, with more than 2,500 of those grown in the US.

# Bake pull-apart apple bread

## Ingredients

- 2 tablespoons all-purpose flour
- 2 tablespoons light brown sugar
- 2 teaspoons cinnamon, divided
- 2 tablespoons old-fashioned rolled oats
- Pinch of salt
- 4 tablespoons unsalted butter, divided
- 2 Granny Smith apples, peeled
- 1 tablespoon granulated sugar
- 1 teaspoon pure vanilla extract
- One 16-ounce can refrigerated biscuit dough (such as Pillsbury Flaky Layers)
- Store-bought caramel sauce for topping (optional)

## Instructions

1. In a small bowl, combine the flour, brown sugar, 1 teaspoon cinnamon, oats, and salt. Using your fingers, pinch 2 tablespoons of cold, cubed butter into the flour mixture until incorporated, then set crumble aside.
2. Butter a 9" x 5" loaf pan and line with parchment paper, leaving an overhang on the 2 long sides. Heat oven to 350° F.
3. In a medium bowl, grate the apples on the large holes of a box grater, then carefully squeeze out most of the juices. Mix the apples, 1 teaspoon cinnamon, and granulated sugar together until combined.
4. In a small bowl, combine 2 tablespoons melted butter and vanilla. Open the can of biscuit dough

- and carefully separate the biscuits. Use your hands to gently peel each biscuit into 2 pieces. Working with 2 pieces at a time, brush both sides of the biscuits with the melted butter mixture.
5. Sandwich about 1 tablespoon of the apple mixture between two of the buttered biscuits. Carefully arrange the biscuit along a short side of the prepared loaf pan so the biscuit is standing on end. Repeat with remaining biscuits and apple mixture.
  6. Sprinkle the prepared crumble over the biscuits and bake for about 35 minutes or until puffed and golden. Remove from oven and let cool 5 minutes before removing from the pan. Serve with caramel sauce for drizzling on top.



## ECO TIP OF THE WEEK SHOP AT FARMERS' MARKETS THIS FALL

At farmers' markets, workers from local farms bring the food they grow and make to sell to other people. Many communities hold them weekly at the same time and place. Shopping for some of your groceries at farmers' markets is good for the environment because most of the food is produced locally and uses fewer resources, such as fuel, to get them to you. It's also nice to support people who work in your community. The fall season is a great time to visit a farmers' market because all the produce grown during the summer has been harvested. Many markets also offer fruit pies, jams, and other foods made from in-season produce.

See what's in season now.

