

# Kid's Kitchen

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## Apple Pie Bites

September is apple-picking time and September 13 is "Kids Take Over the Kitchen Day". Children can easily help make these delicious Apple Pie Bites.

### Ingredients:

- $\frac{1}{4}$  Cup packed light brown sugar
- 1 tsp. apple pie spice and an additional  $\frac{1}{4}$  tsp. apple pie spice for sprinkling on top.
- 3 tbsp. butter, melted
- 1/3 cup chopped pecans.
- 1 small granny smith apple, cored and sliced into 8 (1/2 inch) slices
- 1 - 8oz can of Pillsbury Original Crescent rolls



### Directions:

1. Preheat your oven to 375 degrees F. Line a baking sheet with parchment paper.
2. In a small bowl, combine brown sugar and apple pie spice. Set aside.
3. Melt butter and toss apple slices in butter, set aside.
4. Arrange crescent roll triangles on baking sheet lined with parchment paper. Evenly distribute brown sugar mixture onto each triangle.
5. Sprinkle each triangle evenly with the chopped pecans.
6. Place an apple slice on the wide end of each triangle. Wrap crescent roll dough around each apple.
7. Brush each crescent roll with remaining butter. Sprinkle lightly with additional apple pie spice.
8. Bake for 10-12 minutes, or until golden brown. Cool for 5 minutes before serving.



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## Spooky Avocado Deviled Eggs

Make these spook-tacular deviled eggs for a spooky Halloween lunch or snack.

### Ingredients:

- 4 eggs
- 1 cup frozen blueberries
- 1 avocado
- $\frac{1}{2}$  tsp. lemon juice
- $\frac{1}{4}$  tsp. salt
- $\frac{1}{2}$  tsp. black sesame seeds



### Directions:

1. Place eggs and 1 cup of frozen blueberries in a pot.
2. Cover eggs with water and bring to a boil over high heat.
3. Let eggs boil for 5 minutes, then turn off heat. Let eggs sit in blueberry water for 10 more minutes.
4. Remove eggs, one at a time, and gently press and crack the shell with the back of a spoon.
5. Place cracked eggs in a bowl and add the blueberry water. Allow eggs to cool to room temperature, then place eggs in the blueberry water for 6 hours or overnight.
6. Peel the eggs and cut lengthwise.
7. Scoop out the yolks and place in a bowl. Mix eggs with the avocado, lemon juice and salt until smooth.
8. Spoon mixture into hollowed egg halves and chill until ready to serve. Top with black sesame seeds prior to serving.

