



Fall is our favorite season and we leap at the opportunity to go apple picking. Apple crisp is a delicious treat to make when we return home with a delicious selection of apples!

# Apple Crisp

## INGREDIENTS for FILLING:

- Assortment of apples (recommend a dozen for this recipe)
- Cinnamon
- Nutmeg
- Brown Sugar

## INGREDIENTS for CRUST:

- 1 ½ cups all-purpose flour
- 1 cup (firmly packed) dark brown sugar
- 1 cup oats
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1/2 teaspoons baking soda
- 1/4 teaspoon kosher salt
- 1 cup margarine (or butter)

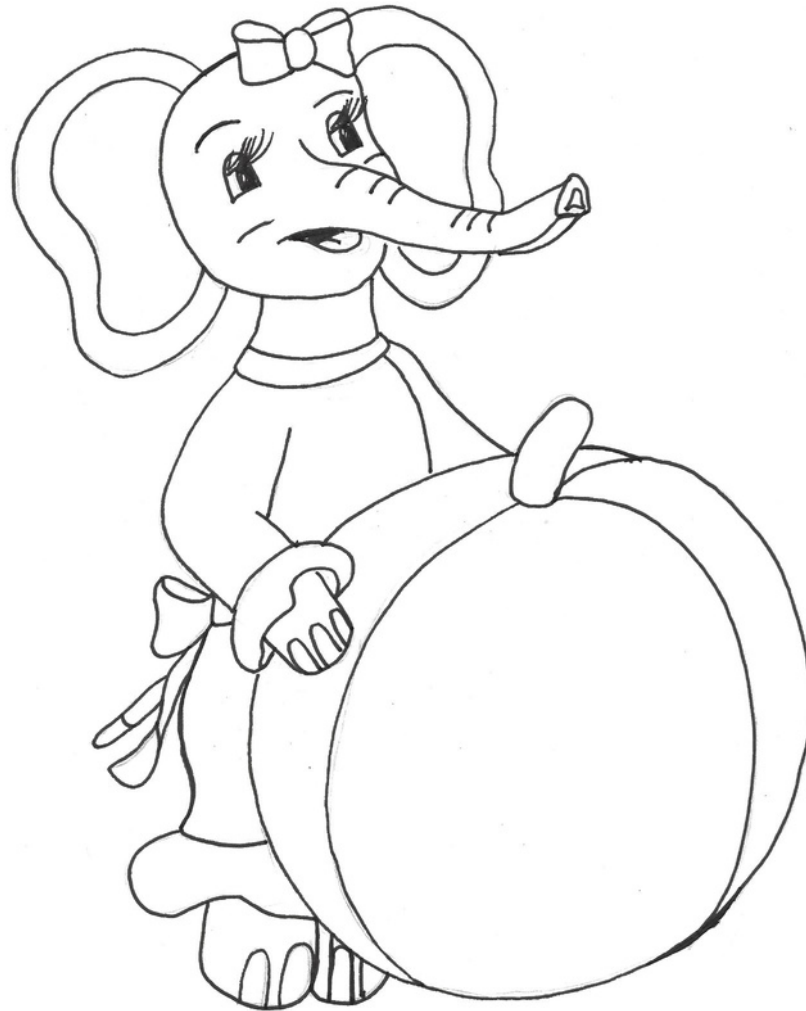
## PREPARATION

1. Peel and slice all apples and place in a bowl. (I personally like to choose a various variety of apple types)
2. Season with cinnamon, nutmeg, and brown sugar. (I also like to add a little bit of white wine in the apples for extra flavoring.)
3. Preheat oven to 350°F and place apples in a glass baking pan (8X8).
4. In stand mixer, beat butter till light and fluffy. Add dry ingredients to the mixture.
5. Once mixture is fully combined spread the crisp over the top of the apples. (Trick! For the top dough layer, I press it into a square on wax paper and then flip it into the pan for the top layer.)
6. Bake for 40-60 minutes or until the cookie edges are golden brown.



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This recipe for pumpkin bread is one of our family's favorites.  
It is the perfect addition for any fall dinner table!



# Pumpkin Bread

## INGREDIENTS

- 1 ½ cups all-purpose flour
- ½ cup of wheat flour
- 2 teaspoon of baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1/2 teaspoon ginger
- 1/4 teaspoon all spice
- 1/4 teaspoon cloves
- 2 cups of pumpkin puree
- 1 cup of brown sugar
- 2 jumbo/ large eggs
- 1 individual container of Greek yogurt
- 2 tablespoons of vegetable oil \*

(\*I like to use milk as a substitute)

## PREPARATION

- 1.Preheat oven to 350°F and grease two bread loaf pans. (If you wish for one loaf, please feel free to divide the measurements.)
- 2.In a standing mixer, beat together puree, sugar, eggs, yogurt, and oil.
- 3.Combine all dry ingredients together and gradually add them to the batter. Feel free to add extra flour to the batter if you wish for it to be thicker.
- 4.Pour the batter evenly in each baking pan and set it in the oven.
- 5.Bake for 35-40 minutes or until done. (I personally like to test my loaf by sticking a butter knife in the center of the loaf. If it comes out clean, it is ready!



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Thank you for joining us in our journey!  
For more recipes and other goodies please check out my website at  
[www.cccokl.com](http://www.cccokl.com).

Bella and I look forward to having more adventures with you!

Love Always,  
Kristina Lucia xoxo

