

# Apple Pie

## Supplies:

- Round, microwave-safe pie pan
- Large, microwave-safe bowl
- Large mixing bowl
- Ready-made pie crust
- 5-7 Granny Smith apples
- ¼ cup white sugar
- ¼ cup brown sugar
- 3 tablespoons flour
- 1 teaspoon cinnamon
- 1 teaspoon vanilla extract
- Juice from half a lemon
- 1 cup brown sugar
- ½ cup quick oats
- ½ cup cold butter
- Fork
- Knife
- Spatula
- Microwave
- Oven mitts
- Heat-resistant surface



## Steps:

	<p>Step 1: Place the ready-made pie crust into the microwave-safe pie pan. Gently press the crust to fit the pan, ensuring it is firmly pressed against the sides.</p>
	<p>Step 2: Use a fork to score (poke small holes in the bottom and sides of) the pie crust. This will help it cook faster in the microwave.</p>

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Step 3: Place the crust in the microwave and cook on high for 5 minutes.



Step 4: After 5 minutes, with an adult's supervision and using oven mitts, remove the pie crust from the microwave and gently place it on a heat-resistant surface to cool.



Step 5: With help from an adult, use a knife to carefully peel the skin off the Granny Smith apples.



Step 6: With help from an adult, use a knife to carefully cut the peeled apples into thin slices.



Step 7: Place the apple slices into a large, microwave-safe bowl.



Step 8: Add all of the filling ingredients to the bowl with the apples:

- ¼ cup white sugar
- ¼ cup brown sugar
- 3 tablespoons flour
- 1 teaspoon cinnamon
- 1 teaspoon vanilla extract
- Juice from half a lemon



Step 9: Using a spatula, mix all ingredients together in the bowl.



Step 10: Place the bowl in the microwave on high for 2 ½ minutes.



Step 11: With an adult's supervision and using oven mitts, take the bowl out of the microwave. Give the ingredients another stir.



Step 12: Place the bowl back in the microwave on high for another 2 ½ minutes.



Step 13: With an adult's supervision and using oven mitts, take the bowl out of the microwave. Stir the ingredients and add the cooked apple mixture to the pie crust, spreading it evenly. Allow it to cool while you prepare the crumble topping.



Step 14: Prepare the crumble topping by adding all these ingredients into a large mixing bowl.

- ½ cup quick oats
- 1 cup brown sugar
- ½ cup cold butter, cut into small cubes



Step 15: Using a spatula, mix together the ingredients for the crumble topping, smashing the butter to combine with the dry ingredients.



Step 16: Using your fingers, sprinkle the crumble mixture evenly over the apple mixture in the pie crust.



Step 17: Place the pie in the microwave and set it to high for 5 minutes. After 2 ½ minutes, stop the microwave and check on the pie, as cooking times can vary depending on the microwave.



Step 18: With an adult's supervision and using oven mitts, take the pie out of the microwave and place it on a heat-resistant surface to cool.



Step 19: Once the pie is completely cooled, use a knife to slice it into pieces and enjoy!

**Why do people say, “As American as apple pie?” Was apple pie created in America?** A lot of people see apple pie as representing the American “melting pot,” which means that people come to live in America from all over the world. Apple pie ingredients come from around the world. Apples come from central Asia, cinnamon from South Asia, and sugar from Polynesia. All these ingredients were transported to Europe during the colonization era, and the Europeans who settled in America in the 1600s brought apples and recipes for apple pie with them. The first known American cookbook, “American Cookery,” was published in 1796 by Amelia Simmons. It featured recipes for apple pie and made the dessert popular during the 1800s. One hundred years later, American soldiers would often say they were fighting for “mom and apple pie” during World War II.

#### **Fun Facts:**

- Johnny Appleseed is famous for planting over 100,000 square miles of apple orchards across Pennsylvania, Ohio, Indiana, and Illinois during the time when America was a brand new country. Johnny Appleseed’s real name was John Chapman, and he lived from 1774 to 1845. His father fought in the American Revolution. Johnny Appleseed traveled with thousands of seeds down the Ohio River and planted orchards on unsettled land. We aren’t sure why he did this back then—some say he wanted to help settlers, and some say he did it to earn money on the land he planted on. Whatever the reason, Johnny Appleseed is known as one of America’s earliest, most famous farmers.

#### **Extension Activity**

- As students enjoy the apple pie, lead a class discussion on the American “melting pot.” Display a world map or globe and point out the United States and other countries around the world. Prompt students to share where their families come from. If a student isn't sure, encourage them to ask their parents at home and return ready to share. Ask the students to think about a special tradition or food from their family and share it aloud with the class.
- Give each student a sticky note and a marker. Have the students write their name and their family's country of origin on the sticky note. Help them place their notes on the corresponding countries on a world map or globe. Emphasize that this cultural diversity, or the “melting pot,” is part of what makes America a unique and exciting place to live.