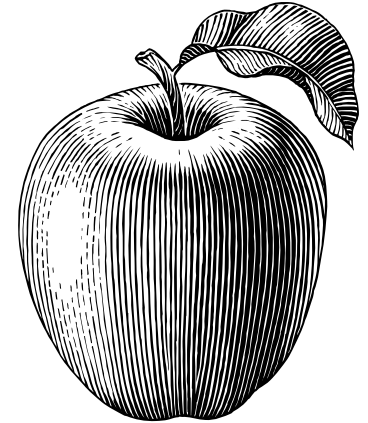
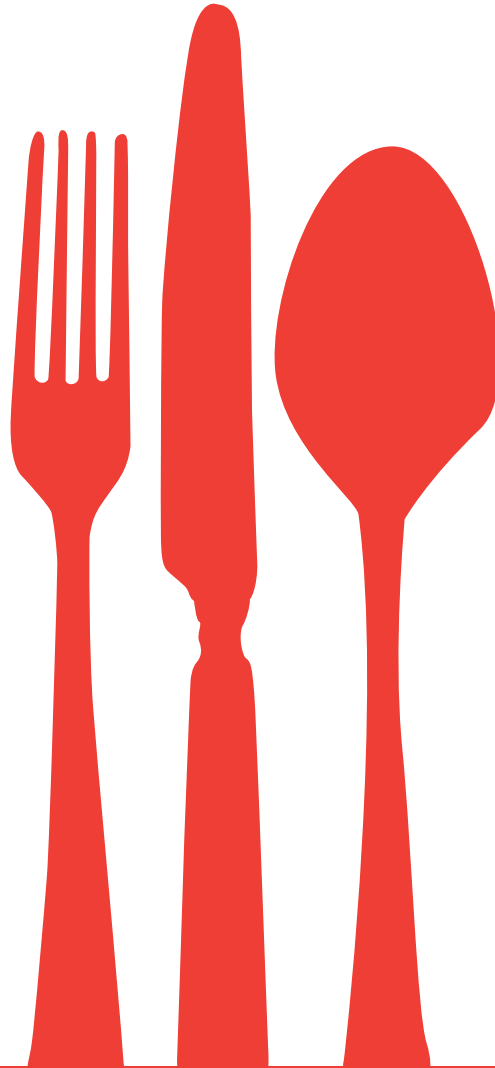


EASY AS A MINI APPLE PIE RECIPE



INGREDIENTS

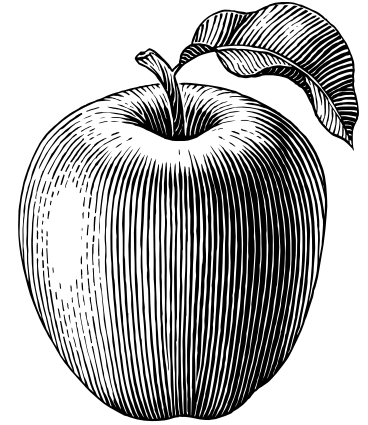
- 1 tube (12 ounces) refrigerated buttermilk biscuits
- 1 medium tart apple, peeled and finely chopped
- 1/4 cup raisins (can also add walnuts)
- 3 tablespoons sugar
- 1 teaspoon ground cinnamon
- 2 tablespoons butter



DIRECTIONS

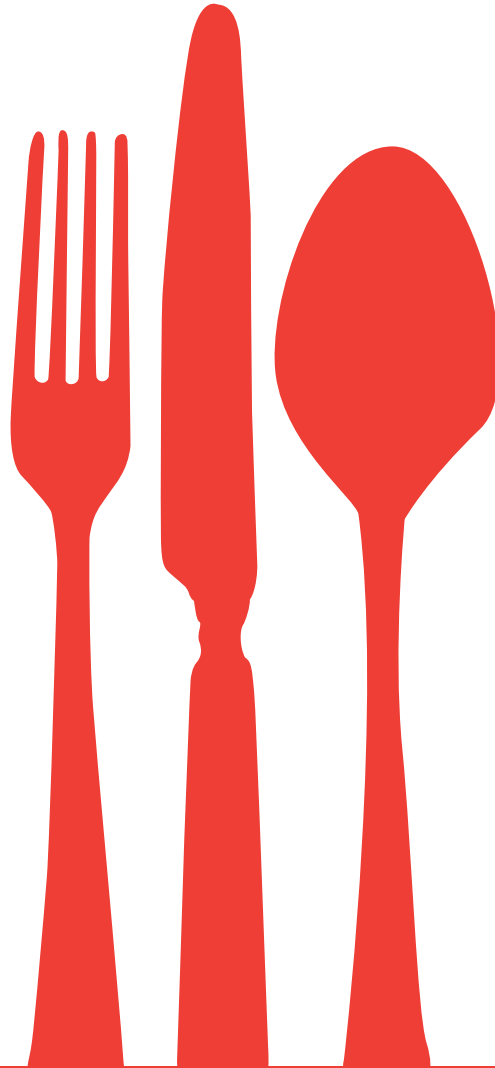
- Using a rolling pin, flatten each biscuit into a 3-in. to 4-in. circle.
- Combine the apple, raisins, sugar and cinnamon; place a tablespoonful in each biscuit.
- Dot with butter.
- Bring up sides of biscuit to enclose filling and pinch to seal.
- Place in ungreased muffin cups. Bake at 375° for 11-13 minutes or until golden brown.

EASY APPLE RINGS RECIPE



INGREDIENTS

- 3 large, round apples
- A variety of toppings
(here are some ideas):
 - 1-2 kinds of nut or seed
butter (peanut, almond, or
Nutella)
 - cream cheese
 - peanuts; sunflower seeds
 - chocolate chips
 - raisins or Craisins
 - mini marshmallows
 - shredded coconut
 - crumbled pretzels or
chopped pretzel sticks
 - crumbled Oreos



DIRECTIONS

- Core and thinly slice apples width-wise to make 1/4 wide rings.
- Serve the rest of toppings in small bowls and let residents decorate their own rings. Have them start by spreading each ring with a nut or seed butter or cream cheese to help the rest of the toppings stick.