

Fall Fun

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It's Fall! Fall is the perfect time to take out your comfy coats, put a hat on your head, and do something fun with the whole family. Spend some quality time with your family and friends, and get outdoors. Some fun activity suggestions are:

1. Go for a scenic train ride. Take the whole family on a train ride, and see all the beautiful trees that are changing colors.
2. Have a pumpkin carving contest. Everyone enjoys pumpkin picking, so why not carve them? Draw fun designs from your imagination, and then put a candle inside and watch it come to life.
3. Make a creative snack. Below is a recipe for very yummy caramel apples.



Ingredients

APPLES

- 8 wooden lollipop or ice cream sticks
 - 8 medium apples (such as Granny Smith or Gala)
 - 1 14-oz pkg. caramels (such as [Kraft Traditional](#)), unwrapped
 - 2 tbsp. water
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TOPPINGS

- Chopped peanut butter candies (we used Reese's Pieces)
 - Crushed pretzels
 - Chopped roasted pecans and mini chocolate chips
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Directions

- **Step 1**
- Line a large baking sheet with nonstick foil. Insert the stick into the stem end of each apple.
- **Step 2**
- In a medium saucepan, combine caramels and water. Cook, stirring, on medium-low until the caramels are completely melted and smooth.
- **Step 3**
- Slightly tip the pan at an angle and dip 1 apple into the caramel mixture, rotating to cover completely. Spin to help excess caramel drip off and scrape caramel off the bottom of the apple, then immediately press toppings onto the top or bottom of the caramel and transfer to the prepared baking sheet. Repeat with remaining apples, caramel, and toppings. Refrigerate until set, 10 to 15 minutes.

4. Go apple picking. Take the family on an outing to do a fun activity such as apple picking. You can try so many delicious recipes such as apple pie, apple cobbler, and more! Below is a recipe for apple cobbler:

Ingredients

- 6 medium apples (Granny Smith, Golden Delicious, or other good baking apples), peeled and cut into chunks ¼ inch thick
- 1 cup water or apple juice
- 1/3 cup brown sugar, packed
- 1 Tablespoon cornstarch
- 1 Tablespoon lemon juice
- 1/2 teaspoon vanilla extract
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/8 teaspoon salt

For the batter:

- 1 cup all-purpose flour
- 1 cup granulated sugar
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 3/4 cup milk
- 5 Tablespoons butter, melted
- ground cinnamon for topping

Instructions

1. Preheat the oven to 350°F and grease a 9×13 inch pan lightly with cooking spray.
2. Stir together brown sugar, water, cornstarch, lemon juice, vanilla, cinnamon, nutmeg, and salt together in a saucepan. Stir in apples. Cook over medium heat for 3-5 minutes, stirring.
3. Pour the mixture into the prepared pan.
4. In a large bowl mix together the flour, sugar, baking powder, and salt. Stir in the milk and melted butter, just until combined.
5. Pour the mixture over the apples in the pan. Sprinkle lightly with cinnamon.
6. Bake for about 38-40 minutes or until a toothpick inserted into the topping comes out clean.
7. Allow to cool for at least 15 minutes before serving. Serve warm with vanilla ice cream, if desired.
8. Cover and store leftovers in the refrigerator for up to 4 days.

