***BAKED DUTCH APPLE PIE (ADULT CHALLENGE)***

 **INGREDIENTS**

Pie Crust:

1 ½ cups graham cracker crumbs

1/3 cup melted butter

1 egg yolk

Pie Filling:

5 ½ cups peeled and thinly sliced apples

1 tablespoon lemon juice

½ cup granulated sugar

¼ cup packed brown sugar

3 tablespoons all-purpose flour

½ teaspoon ground cinnamon

¼ teaspoon salt

¼ teaspoon ground nutmeg

Topping:

¾ cup all-purpose flour

¼ cup granulated sugar

¼ cup packed brown sugar

1/3 cup margarine or butter

**DIRECTIONS**

1. Preheat oven to 375 degrees. Mix graham cracker crumbs, sugar and melted butter in a small bowl. Pour crumb mixture into a 9” pie pan and press it firmly in the bottom of the pan and up the sides. Refrigerate the crust for at least 10 minutes. Remove from refrigerator and brush bottom and sides of crust with beaten egg yolk. Bake for 5 minutes.
2. Sprinkle apples with lemon juice. In a large bowl stir together ½ cup sugar, ¼ cup brown sugar, 3 tablespoons flour, cinnamon, salt and nutmeg. Add apples. Gently toss until coated. Spoon into crust.
3. In a small bowl combine ¾ cup flour, ¼ cup sugar and ¼ cup brown sugar. Cut in margarine or butter until crumbly. Sprinkle over apples.
4. Bake on baking sheet at 375 degrees about 50 minutes or until topping is golden and filling is bubbly.

***BANANA CHOCOLATE CHIP MUFFINS (YOUTH CHALLENGE)***

INGREDIENTS

1 ½ cups sugar

1 ½ sticks unsalted butter, melted

2 cups mashed overripe bananas

3 large eggs

2 ¾ cups all-purpose flour

2 ½ teaspoons baking soda

1 teaspoon salt

1 cup mini chocolate chips

DIRECTIONS

**Step1**

Preheat oven to 350 degrees and line two 12-cup muffin tins with paper or foil liners. In a large bowl, combine the sugar, melted butter, bananas and eggs; mix thoroughly. In a medium bowl, whisk the flour with the baking soda and salt. Add the dry ingredients to the wet ingredients and whisk until the batter is evenly moistened. Stir in the chocolate chips.

**Step2**

Spoon the batter into the prepared muffin cups. Bake for about 28 minutes, until a toothpick inserted in the center comes out with a few moist crumbs attached. Let the muffins cool for 10 minutes before turning them out onto a rack to cool completely.