

What's For Lunch?

Recipe card

Recipe Apple Pie
From the kitchen of: Portable 2

Ingredients:

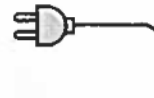
Instructions:

- Apple
- Butter
- sugar
- flour
- Cinnamon
- Crust
- juice
- Brown sugar
- pie crust
- ground cinnamon

- Cinnamon
- lemon juice
- pie crust
- flour
- Brown sugar
- butter
- apple



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Recipe

Pizza

From the kitchen of:

portable 2

Ingredients:

Instructions:

Dough, Red sauce,
Vegetables (peppers),
Pepperoni, spinach, and
ham

First grab the dough then
roll the dough to make
a circle. Then put on
the red sauce. After
put on toppings like
peppers, pepperoni, spinach,
and ham.



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1. Tasty, CO HAMPDEN FLS & ROCKE. EL OR EM

1. 2 1/2 CUPS OF WATER WITH 000 ML.

2. 2 TEASPOONS OF SUGAR,

3. 2 TEASPOONS OF ACIDIFIED BUTTER,

4. 1 CUP SALT OR PURE FLOUR, PLUS MORE
FOR SPRINKLING,

5. 6 TABLESPOONS OF MARSHMALLOW
PLUS MORE FOR SPRINKLING,

6. 1/2 TEASPOON OF KOSHER SALT,

7. 1/4 CUP SEMA WING FLOUR,



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Recipe Apple pie

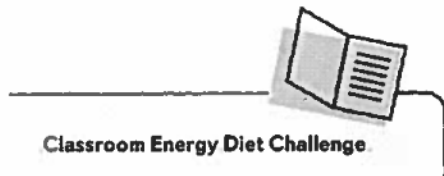
From the kitchen of: Watson Farm

Ingredients:

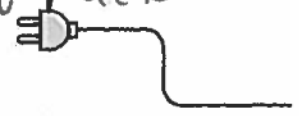
1/2 cup sugar, 1 large egg white
 1/2 cup packed brown sugar
 3 tablespoons all-purpose flour
 1 teaspoon ground cinnamon
 1/4 teaspoon ground ginger
 1/4 teaspoon ground nutmeg
 6 to 7 cups thinly sliced peeled tart apples
 1 tablespoon lemon juice
 Dough for double-crust pie
 1 tablespoon butter
 Additional sugar

Instructions:

1, Preheat oven to 375° in a small bowl, combine sugars, flour and spices; set aside. In a large bowl, toss apples with lemon juice. Add sugar mixture; toss to coat.
 2, On a lightly floured surface, roll one half of dough to a 1/8-in.-thick circle; transfer to a 9-in. pie plate. Trim even with rim. Add filling; dot with butter. Roll remaining dough to a 1/8-in.-thick circle. Place filling. Trim, seal and flute edge; cut slits in top. Beat egg white until foamy; brush over crust. Sprinkle with sugar; cover edge loosely with foil.
 3, Bake 25 minutes. Remove foil; bake until crust is golden brown and filling is bubbly, 20-25 minutes longer. Cool on a wire rack.



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Recipe

5 scrambled eggs
get cracking

From the kitchen of:

Ingredients:

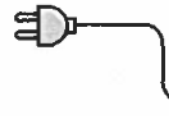
Instructions:

2 eggs
Pinch of
salt ant
pepper
1/2 m butter

Wisk eggs, salt and pepper
in small bowl, melt
butter in non-stick skillet
preheat medium heat
add egg mixture and
reduce heat to
medium-low, as eggs
begin to set, gently
move spatula across
bottom and sides
of skillet to
form large soft
curds. Cook until eggs
are thick and soft
visible in the middle
but the eggs are
not dry



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