

"Granny Smith" or Green Apples



Named after Maria "Granny" Ann Smith. She discovered the apples growing in her garden in 1868 in Australia.
(Granny Smith Apples didn't appear in America until the 1970's.)



Granny Smith Apples are yummy chopped up on top of salad!
They are the most popular apple for baking and cooking.



If you eat one Granny Smith apple a day from age 5 until age 35
you will have eaten 10,957 apples!

Did you know??

Apples float in water!! It's because apples consist of 25% air.

Let's Make Dessert!-Mini Apple Pie Cups

Muffin Tin

- 3 Granny Smith Apples (peeled, seeded and Chopped)
- $\frac{1}{4}$ Cup Sugar (brown or white)
- 1 Tablespoon Butter
- 1 teaspoon Cinnamon
- 1 package pre-made Sugar Cookie Dough



1. Pre-Heat Oven to 350.
2. Mix Apples, Sugar, Butter and Cinnamon - Cook on stove until soft (not mushy)
-Set aside to cool.
3. Cut Cookie Dough into pieces and Press into muffin tin to make a "pie shell" or a "cup".
4. Add Cooled Apple mix to center of each "shell".
5. Bake according to directions on Cookie Dough Package.
6. Enjoy !!