

EDNA LEWIS' APPLE CRISP

Kitchen

Grade 3 • 40 mins • Fall

NEW!

GRADE 3

SCHOOL PARTNER
LESSON PLAN

? ESSENTIAL QUESTIONS

- What are the different ways that seeds can spread and be planted?

🍲 MATERIALS

- Large apples (enough for each student to have ½)
- Butter
- Flour
- Rolled oats
- Brown sugar
- Cinnamon
- Nutmeg
- Baking dish
- Mixing bowls
- Measuring cups and spoons
- Mixing spoons
- Knives (ensure appropriate safety measures)
- Cutting Board

Abc VOCABULARY

- Compost

✓ ASSESSMENT

- Observation and finished product

PREPARATION (40 MINS)

Pre-peel and core apples (students will slice and chop), premeasure the dry ingredients into small containers.

TEACHER BACKGROUND

- Read *Bring Me Some Apples and I'll Make You a Pie*
- Watch [Cuisine Corner Jr.: Edna Lewis' Apple Crisp](#)

LESSON DESCRIPTION

After reading *Bring Me Some Apples and I'll Make You a Pie*, students will work in teams to prepare Edna Lewis' Apple Crisp recipe. This lesson will focus on practicing knife skills and following the steps of a recipe, and will not spend as much time practicing measuring.



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LEARNING OBJECTIVES

- Students will practice their knife skills to prepare a recipe from the book *Bring Me Some Apples and I'll Make You a Pie*.

Content Learning Objectives*Kitchen Tools and Equipment*

KTE.3.1 Use tools introduced in previous grades independently.

KTE.3.2 Name, identify, locate and safely use new tools.

KTE.3.3 Explain form and function of new tools/equipment.

KTE.3.4 Select the correct tool to perform and complete a task with minimal instructor input.

*Lesson Sequence**Engage***Ignite Interest:**

Start the class by asking “What were some foods that Edna Lewis would harvest with her family” How did she prepare them?” “Today we will prepare one of Edna Lewis’ special recipes—an apple crisp. To make this recipe, we will need to practice careful knife skills” Have a student volunteer come and show the safe way to chop the apples.

*Explore***Stir Discoveries:**

Provide each student with 1/2 a peeled, cored apple and a knife. Instruct the students to slice them into thin slices. If needed, demonstrate the safe way to handle the knife and slice the apples. After slicing, chop the slices into smaller, even pieces. Students will place chopped apples into one baking dish per table, and toss with cinnamon and sugar.

*Explain***Clarify New Ideas:**

Instruct the students to gather mixing bowls and pre-measured ingredients: flour, rolled oats, brown sugar, cinnamon, nutmeg, and softened butter. Explain that they need to mix the ingredients together with a fork until it forms a crumbly texture. Sprinkle topping mixture atop the apples. The students will bring the dishes to the ovens to bake at 375 for 30 minutes.

*Elaborate***Watch It Rise:**

Explain to the students that there will not be time in class to bake AND eat the crisp, but they will be able to get portions later (arrange with the classroom teacher). After cleaning up the tables, students will write the recipe down in their Food Lab Journals and illustrate.

*Evaluate***Reflect:**

Talk as a class—how did the recipe go? What was easy? What was difficult? Encourage students to give “olé”s to their peers who showed good teamwork.