

Chandler Dorn

5th Grade

Springdale Elementary



Snow White & the 7 Layer Trifle

Ingredients:

For apples:

3 large honey crisp apples
2 tbs. Butter
1 tbs. Maple syrup
½ tsp cinnamon
1/8 tsp. sea salt
¼ tsp. vanilla

For Granola:

2 c. oatmeal
4 tbs. Butter
4 tbs. Honey
9 tsp cinnamon

For Yogurt:

32 oz. greek yogurt
1 tp. Vanilla
¼ tsp. cinnamon
Squirt of honey

Directions:

1. Sauté oatmeal by itself, until toasty, remove from pan. Melt butter, honey and cinnamon in pan. Once melted, add oatmeal back in and cook for 4-5 minutes. Remove from heat and cool.
2. Strain yogurt to remove excess liquid. Mix yogurt, vanilla, cinnamon, and honey together, set aside.
3. Dice apples into small chunks. Place apples in a nonstick pan with 2 tbs. of water. Sauté for 5-6 minutes, until soft. Remove excess water. Add butter to pan and sauté for an additional 5 minutes. Add remaining ingredients to pan with apples. Stir and let simmer for 5 minutes, stirring occasionally.
4. Layer – granola, bottom layer, apples, yogurt, granola, apples, yogurt top with granola.