

## Conversion Practice II

Student names: \_\_\_\_\_ Period # \_\_\_\_

Convert **Imperial** measurements into **Metric** measurements

Filling	Topping
<u>1</u> apple	1 Tbsp <u>15</u> mL margarine
1 tsp <u>5</u> mL white sugar	2 Tbsp <u>30</u> mL flour
$\frac{1}{4}$ tsp <u>1</u> mL vanilla	$\frac{1}{4}$ tsp <u>1</u> mL salt
$\frac{1}{2}$ tsp <u>2</u> mL cinnamon	1 Tbsp + 2 tsp <u>25</u> mL brown sugar
	3 Tbsp + 1 tsp <u>50</u> mL oats

1. Preheat oven to 375 F. Lightly grease a casserole dish with margarine.
- 1. To prepare the topping:** In a medium bowl, mix margarine, flour, salt, brown sugar and rolled oats together with a fork. Set aside.
- 2. To prepare the filling:** In a small bowl, mix white sugar, cinnamon together. Wash and core apple. Cut apples into thin slices (about 0.5 cm thick). Add apples slices into the small bowl with white sugar and cinnamon. Toss to combine.
3. Place sweeten apple slices in the greased casserole dish. Sprinkle on vanilla extract. Cover apple pieces with topping mixture in the medium bowl (oats brown sugar mixture).
4. Bake in oven for 25 minutes or until the top is lightly browned and apples are soften when pierce with a fork. Enjoy!

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Student names: \_\_\_\_\_ Period # \_\_\_\_

Convert **Imperial** measurements into **Metric** measurements

Filling	Topping
1 apple	1 Tbsp ___ mL margarine
1 tsp ___ mL white sugar	2 Tbsp ___ mL flour
$\frac{1}{4}$ tsp ___ mL vanilla	$\frac{1}{4}$ tsp ___ mL salt
$\frac{1}{2}$ tsp ___ mL cinnamon	1 Tbsp + 2 tsp ___ mL brown sugar
	3 Tbsp + 1 tsp ___ mL oats

# Mindful Apple Sampling

- Which apple you sampled today is the sweetest? \_\_\_\_\_
- Which apple you sampled today is the crunchiest? \_\_\_\_\_
- Which apple you sampled today is the softest? \_\_\_\_\_
- Which apple you sampled today is the crunchiest? \_\_\_\_\_
- Which apple you sampled today have the coolest history? \_\_\_\_\_
- Which apple will you use in today's lab? \_\_\_\_\_