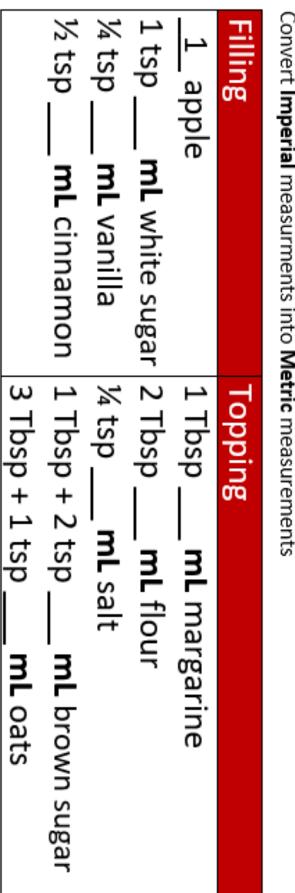
Conversion Practice II

Student names: _____ Period # ___

Convert Imperial measurments into Metric measurements

Filling	Topping
<u>1</u> apple	1 Tbsp <u>15</u> mL margarine
1 tsp <u>5</u> mL white su	gar 2 Tbsp <u>30</u> mL flour
	¼ tsp <u>1</u> mL salt
½ tsp 2 mL cinnam	on 1 Tbsp + 2 tsp _ <mark>25</mark> _ 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!



Convert Imperial measurments into Metric measurements

Conversion Practice II

Student names:

Period #

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? 	