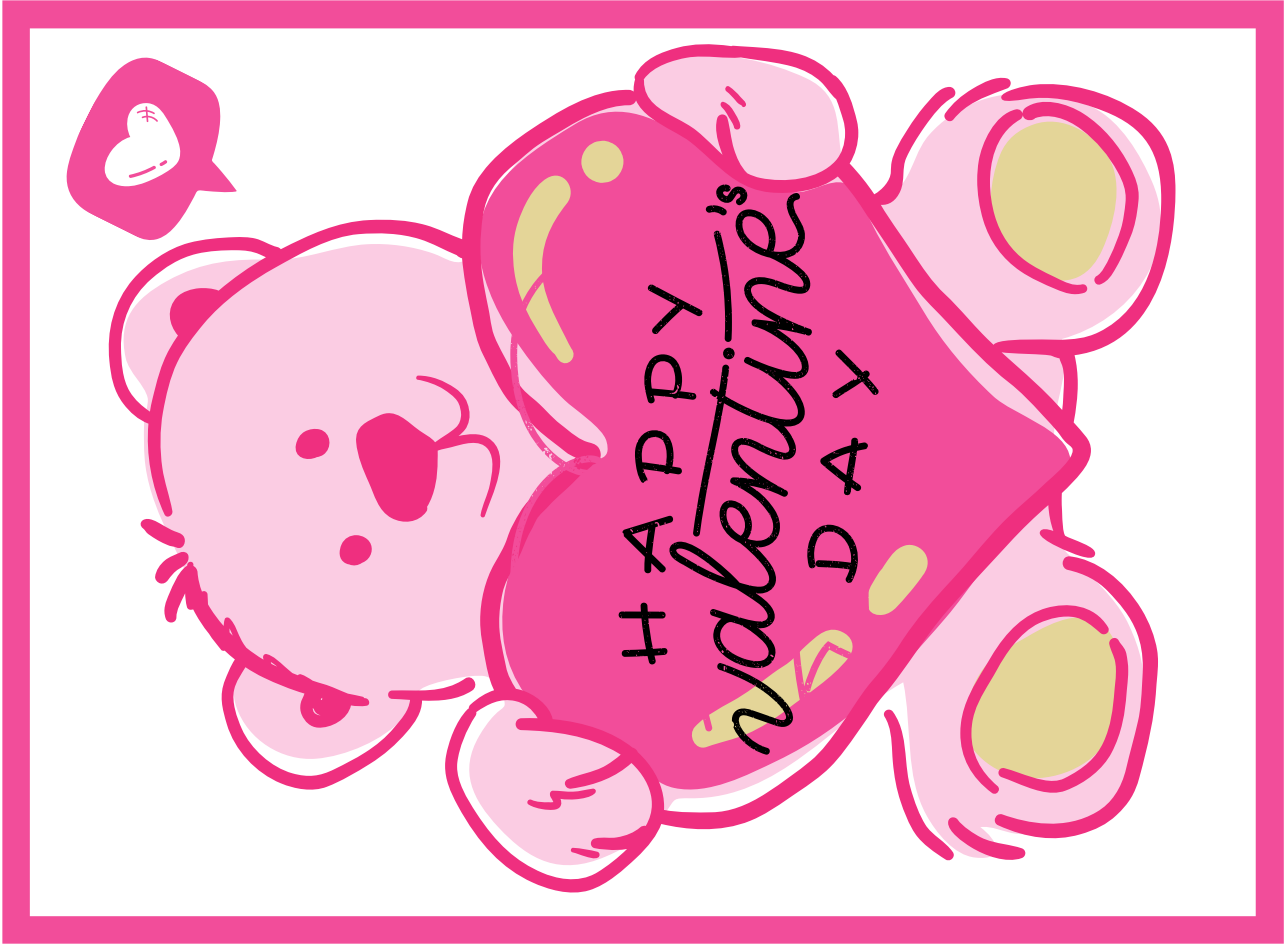


PIZZA



Draw something cute



This section is designed for writing a message. It features six vertical pink lines of equal length, spaced evenly across the area. On the right side, there is a small, stylized icon of an envelope with a heart on its front, indicating where to place the card or message. The entire writing area is enclosed in a thick pink rectangular border.

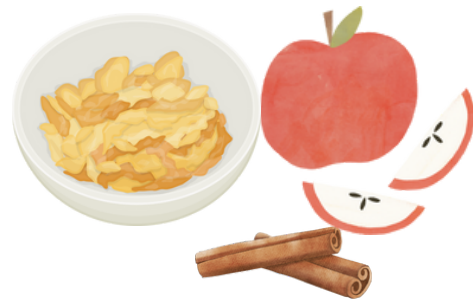
Apple Crisp



FOR YOUNG CHEFS WITH BIG HEARTS
(ALWAYS CHECK WITH AN ADULT BEFORE CREATING IN THE KITCHEN)

Ingredients

- 6 cups sliced and peeled apples
- 2 drops of maple syrup
- 1 teaspoon ground cinnamon

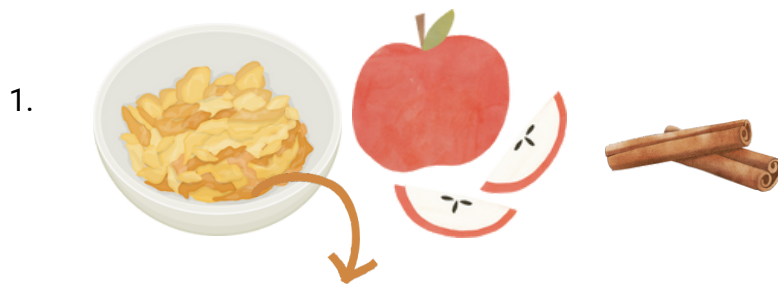


Topping

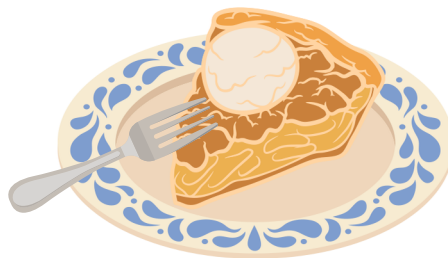
- 1 cup all-purpose flour
- 1 cup rolled oats
- 1/2 cup brown sugar
- 1/2 cup unsalted butter, melted
- A pinch of salt



Preheat your oven to 180°C (350°F). Arrange the sliced apples in an even layer in a baking dish. Drizzle with maple syrup and sprinkle with cinnamon. Toss gently to coat the apples. In a mixing bowl, combine the flour, rolled oats, brown sugar, melted butter, and a pinch of salt. Stir until the mixture becomes crumbly. Sprinkle the crumble topping evenly over the apples, covering them completely. Bake in the preheated oven for 30-35 minutes, or until the topping is golden brown and the apples are tender. Remove from the oven and let cool slightly before serving. Serve warm, optionally with ice cream or whipped cream.



Place on Top of the Apples



Enjoy your delicious Apple Crisp!