

Recipe

Apple Compote & Granola

Get ready, kids! We're about to make a yummy treat that will make your taste buds dance with joy! We're making apple compote and granola—oh yeah!

First things first, we need to gather our ingredients. Get your grown-up helper to help you grab 10 whole pounds of apples, that's like carrying a backpack stuffed with textbooks! But don't worry, we're not going to use them all at once! We're going to core and slice them up into fine pieces—perfect for munching and crunching.

Then, add in 2 cups of water, because if we don't add any liquids we're going to be eating dry, icky apple slices—nobody wants that! Next, get your honey, but watch out, it's like sticky, gooey syrup! Pour about half of a cup of honey into the pot and stir it up. So sweet and savory!

But wait, we're not done just yet. Add in four whole cinnamon sticks that look like tiny tree branches, we swear! And sprinkle in 1/2 tsp of ground nutmeg, which smells like a warm, cozy kitchen. You don't want to add too much, kiddos, just a pinch!

Our apple-y, gooey, syrupy mixture is almost ready! All that's left is to simmer it on the stove for ages until it gets really juicy and soft. While it's simmering, let's get our granola ready. Seven and a half cups of crunchy, toasted oats will do! You want to spread it out evenly so it looks like a yummy bed for our apples.

Finally, when our long, long wait is over, we can spoon the apple compote over the granola, or mix it in to get a yummy breakfast or snack! Get ready to crunch into a tangy, sweet, and juicy blend of apples and toasty granola... It's like a party in your mouth! Yum!

