

GRILLED APPLE SANDWICH POCKETS



COOKEE'S TOOL KIT

Chef & paring Knives
Measuring spoons
Cutting Board
Serving Bowl
2 non-stick skillet
Butter knife



Ingredients

- 4 slices of whole wheat bread
- 1 Teaspoon butter
- 1 Teaspoon cinnamon mixed with 1 Tablespoon of Sugar
- 1 Apple, sliced thinly
- 1 Tablespoon peanut butter or favorite spread

Directions

1. Heat up the skillet or griddle on medium-hi heat for 3 minutes.
2. Place 6 slices of apple, peanut butter, granola on one slice of bread. Sprinkle with $\frac{1}{4}$ teaspoon cinnamon sugar.
3. Place other slice of bread on top.
4. Use the table knife and spread the top and bottom of the sandwich with butter
5. Place on griddle or put between the two skillet. Cook 4 minutes to brown the sandwich.

Cut sandwich in $\frac{1}{2}$ if desired and serve.



Prep time: 10 minutes
Serves 4.