


Tchotchke

(choch•key)

meaning:
trinket, doohickey, gizmo, whatchamacallit

Did you know?

At the end of the gardening season, vegetable plants do not need to be fertilized. In September withhold fertilizer and remove blossoms that will not have time to mature. This will discourage new growth so that all of the plant's energy will be put into making delicious vegetables.



Remove Hard Water Spot

Cut a lemon in half and rub on your shower and kitchen faucets. Also works great on pots and pans!




Apple Cider Vinegar Cleaner

Mix 1/2 cup of apple cider vinegar with 1 cup water in a spray bottle. Use this concoction to clean microwaves, bathroom tiles, kitchen surfaces, windows, glasses and mirrors. This mixture also works as a disinfectant.



REMOVE PERMANENT MARKER

Clothes – Hand sanitizer
Walls – Toothpaste or hairspray
Carpet – White vinegar
Wood – Rubbing alcohol
Dry Erase Board - Dry erase marker



Salted Caramel Apple Crisp


INGREDIENTS:

Crust and Topping
1 c. oats
1/3 c. all-purpose flour
1/3 c. brown sugar (not packed)
1/4 c. butter, melted

Filling
2 c. peeled apple slices
1 T. all-purpose flour
1 T. granulated sugar
1/2 tsp. ground cinnamon
1/4 tsp. ground nutmeg
1/4 tsp. ground ginger
1/4 c. salted caramel sauce, plus extra for drizzling

DIRECTIONS:

1. Preheat oven to 350 F. Line an 8x8-inch pan with parchment paper, leaving a little overhang. Lightly grease parchment paper with nonstick cooking spray; set pan aside.
2. In a large bowl, stir together oats, flour, brown sugar, and butter until combined.
3. Scoop out 1 1/2-cups of the oat mixture and press into prepared pan.
4. Bake crust for 10 minutes.
5. While crust is baking, stir together apple slices, flour, sugar, and spices.
6. Once crust has baked, pour apples over crust.
7. Drizzle caramel sauce over apples.
8. Sprinkle remaining crumb mixture over apples.
9. Bake for 30-40 minutes, or until crumbs are lightly golden brown and apples are soft.
10. Drizzle with extra caramel sauce, if desired, and serve warm.



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