

Community Skills News

October 6, 2016

with Mrs. Dorothea & Ms. Diana

Next Week

- 10/9/17 Laundry
- 10/10/17 Sec. SCI-Meijer
- 10/11/17 Post. Sec.-Meijer
- 10/12/17 Cooking-Apple Pie Crescents
- 10/13/17 Popcorn – pack & deliver

Week in Review

This week SCI classes went to Meijer and followed a Scavenger Hunt to find the cost of many different grocery items. Both secondary and post secondary had a great time at Three Cedars Farm.



What's Cooking

This week we received a donation of corn on the cob. All of the SCI classes had an opportunity to peel, cook and eat the corn on the cob with butter and salt.

Everyone did a great job! Next week we will be making Apple Pie Crescents. We have a bunch of apples, but we could use butter, brown sugar and crescent rolls if you would like to donate. See recipe on back.

Hello, families and friends! My name is Ms. Diana, and I'll be student-teaching in Ms. Dorothea's classroom until the end of December. I'm currently a student at Wayne State University pursuing my bachelor's degree in Special Education. I will be graduating this December with intentions to work in the field next year! It has been a pleasure getting to know your children, and I'm so excited to continue to work with them towards their individual goals! They truly are a wonderful group. Love, Ms. Diana

Thank you to all of the families that have helped stock our pantry!

Your support helps provide opportunities for our students to practice their independence in a safe and supported environment.

Here is a list of items we still need...

Canned goods: corn, Vegetables, Fruit, Soup

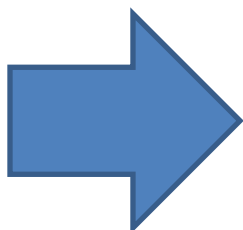
Peanut Butter & Jelly

Pasta & Rice: macaroni and cheese, noodles, sauce, ramen etc.

Baking & ingredients: cake or cookie mixes, Sugar: white & brown, Flour, Vegetable oil

Paper Products: paper plates, napkins, plastic ware

Next Week's Recipe



Apple Pie Crescents

★★★★★

Prep	Total	Ingredients	Servings
10 MIN	30 MIN	5	8



Ingredients

- 1 small Granny Smith apple, peeled, cored, cut into 8 (1/2-inch) slices
- 3 tablespoons butter, melted
- 1 can (8 oz) Pillsbury™ refrigerated crescent dinner rolls
- 1/3 cup packed brown sugar
- 1 teaspoon apple pie spice

Steps

- 1 Heat oven to 375°F. Line cookie sheet with cooking parchment paper, or grease cookie sheet. Set aside.
- 2 In small bowl, toss apple slices in 1 tablespoon of the melted butter; set aside. Separate dough into 8 triangles.
- 3 In small bowl, mix brown sugar and apple pie spice. Divide mixture evenly among triangles. Top each triangle with apple slice. Starting at short side of each triangle, wrap dough around apple. Place on cookie sheet. Brush with remaining 2 tablespoons melted butter.
- 4 Bake 10 to 12 minutes or until crescents are deep golden brown and apples are softened. Cool 5 minutes before serving.