

November 16, 2011

Hello again, K-Sapphire families!

As you all know, the "Watch-Me-Work Night" and "Annual Craft Fair" fundraiser is fast approaching and we need your help once again!

Please support our classroom by purchasing a Christmas ornament personally hand-crafted by our kids. They will be available for purchase on Nov. 30 during the Watch Me Work night with Ms. Joann. A special "THANK YOU" to Cherry for snapping kids' photos for the activity. If you are available, please help out in the classroom on Friday, Nov 18 to assist the kids work on their lovely ornaments.

Also, we need parent volunteers to help make caramel or chocolate-dipped apples the week after Thanksgiving break. If you are available to help, please grab a bag (or two) of dozen apples from Ms. Joann on Monday, Nov 28, prepare & wrap them at home, and bring back to school on Nov. 30. Below are sample "easy-to-make" recipes on how to prepare them. The sweet treats will then be sold at the Craft Fair on Wednesday, November 30. As a reminder, don't forget to turn-in your receipts for the purchase of the needed ingredients and log-in prep-time to count towards parent hours.

If you have any questions, please feel free to contact me via email, [yolanda@itsorganicdelivery.com](mailto:yolanda@itsorganicdelivery.com). Again, THANK YOU for all your help!

Yolanda

### **CARAMEL APPLES**

#### Ingredients

12 apples (provided, see Ms Joann)  
Craft sticks  
2 (14 ounce) package individually wrapped caramels, unwrapped  
4 tablespoons milk

#### Directions

Remove the stem from each apple and press a craft stick into the top. Butter a baking sheet. Place caramels and milk in a microwave safe bowl and microwave for 2 minutes, stirring once. Allow to cool briefly. Roll each apple quickly in caramel sauce until well coated. Place on prepared sheet to set. They can be rolled in chopped nuts for an added touch of flavor!



### **CHOCOLATE DIPPED APPLES**

#### Ingredients

12 Granny Smith apples (provided; see Ms Joann)  
3 packs 16 ounces semisweet chocolate, milk or dark  
3 packs 8 ounces white chocolate  
Various dessert topping choices (mini-marshmallows, nuts, chocolate chips, etc)

Special equipment: 12 (3-inch) bamboo skewers or wooden pop sticks

#### Directions:

Arrange toppings in medium sized bowls.

Wash and thoroughly dry the apples. Insert bamboo or wooden sticks into apple cores. Melt each kind of chocolate in separate bowls over double boilers. 1 at a time, gently dip the apples into the chocolate and roll around, making sure to thoroughly cover. Place on waxed paper. Using a spoon or wooden stick, carefully drizzle the white chocolate over the dark or milk. Use the thin side of the popsicle stick to make swirls and decorative patterns. Dip the apples into topping bowls or sprinkle toppings over the apples. Place decorated apples on waxed paper and refrigerate for 15 minutes to harden.