

Name: _____

Apple Cobbler

Jared and his family had just got back from the apple farm. Jared had been learning about how most vegetables and fruit complete their growing cycles in the fall. The next evening, Jared decided to go online and find a recipe for making apple cobbler. He wanted the recipe to be easy since he and his older sister were planning on surprising his parents with an apple dessert. At last, Jared found a quick and easy recipe! All he need were fresh crisp apples, butter, a baking dish, and a box of vanilla flavored cake mix. First, his sister peeled and three big juicy green apples and cut them into one-inch squares.

Next, Jared took two sticks of butter and began to chop them into small squares. Using the baking dish, his sister covered the entire bottom with apples. Jared then spread the butter all over the apples. After that, he poured the dry cake mix all over the apples and butter. They baked the apples for about 45 minutes at 375 degrees. In about 30 minutes, the house was beginning to smell like fresh baking apple pie. Jared checked on the cobbler, it was turning golden brown and smelling mouthwatering. When his parents came home, they could not believe their eyes. A fresh apple cobbler was waiting for them to sample after dinner. After dinner, they each had a small cup of the apple cobbler. It was absolutely delicious!



Use the information in the paragraph above to sequence the events using numerals 1-7.

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