



## FRUIT FARMERS

Washington state produces more than 60% of the nation's apple crop.

**WARNING!**  
Ask an adult's permission before using the microwave.

# Make tasty cinnamon apple cider fudge

## Ingredients

- Two 12-ounce bags white chocolate chips
- 4 tablespoons butter
- One 14-ounce can sweetened condensed milk
- 1 teaspoon ground cinnamon, plus more for topping
- 1/3 cup apple butter

## Instructions

1. Line an 8-inch square baking pan with parchment paper, leaving an overhang on two sides. Spray the parchment with nonstick cooking spray.
2. In a large, microwave-safe bowl, microwave the white chocolate chips, butter, and condensed milk in 30-second intervals, stirring after each, until melted and smooth. Mix in the cinnamon.
3. Spread mixture in the prepared pan. Use a teaspoon to dollop the apple butter across the top of the fudge. Using the tip of a butter knife, draw figure eights in the fudge to create apple butter swirls.
4. Dust lightly with more cinnamon, then refrigerate fudge until firm, at least 1 hour. Makes 16 servings.



## ECO TIP OF THE WEEK DON'T RAKE YOUR FALLEN LEAVES

Autumn brings a burst of fall foliage—and leaves on the ground. Before you and your family grab rakes to clean them up, consider leaving your leaves where they are. As the weather gets colder, a thick layer of leaves provides a habitat for small wildlife, including wood frogs, salamanders, moths, and bumblebee queens. Leaves are a destination for non-migrating birds looking for nesting materials or bugs to munch on below. Dead leaves also provide nutrients to soil and make great mulch later for spring flowers. Plus, nearly one third of discarded leaves end up in landfills to rot. Talk to your family about where they might be willing to leave some leaves alone.



Leave your leaves.