

What's Cooking?



Baked Apples Recipe:

Ingredients:

- 4 large apples
- ¼ cup brown sugar
- 1 teaspoon cinnamon
- 2 tablespoons butter

Directions:

1. Preheat oven to 350°F.
2. Peel and thinly slice the apples. Place them into a baking pan.
3. Stir the brown sugar and cinnamon together in a small bowl. Layer on top of the apple slices.
4. Dice the 2 tablespoons of butter in small squares. Evenly distribute the butter squares on top of the layer of sugar.
5. Bake for 20-25 minutes, or until the apples are tender but not mushy.
6. When done, remove the apples from the oven and stir.
7. Serve and Enjoy!

Serving Ideas:

- Serve as a dessert by itself or with some ice cream
- Serve with a bowl of oatmeal
- Top with a handful of granola or chopped nuts for an extra crunch
- Add a spoonful of baked apples to pork chops or chicken

Featured Ingredient of the Week: Apples



Apple Snack Ideas:

- **Apple Salsa:**
 - Dice some apples and add them to your salsa for a refreshing twist on chips and salsa!
- **Apples + Peanut Butter + Chocolate Chips**
 - Dip your apple slices in some peanut butter and sprinkle chocolate chips for a touch of sweetness. If you don't have chocolate chips, you can melt any kind of chocolate in the microwave and drizzle on the apples!
- **Apples + Cheese**
 - For a quick and easy snack, slice some cheese and apples and eat together!
- **Apples + Yogurt**
 - Have some yogurt on hand? Slice some apples, dip in yogurt, then freeze overnight.
- **Apple Chips:**
 - Bake super thinly sliced apples sprinkled with cinnamon and sugar in the oven at 225°F for 45 minutes to an hour, or until the apples are golden brown and crisp.