



A Nutrition Resource

# BAKED APPLE AND CRANBERRIES

**Yield: 1 Servings | Serving Size: 1 apple**

**Cost/Serving: \$1.04**

## Ingredients:

- 1 baking apple (try Golden Delicious, Granny Smith, Jonathan, or Braeburn)
- Dash of cinnamon to taste
- 1 Tablespoon dried cranberries
- 1 teaspoon brown sugar
- 1/2 teaspoon butter

## Directions:

- 1) Wash apple and remove core (seed area), leaving the bottom to hold in the filling.
- 2) Place the apple in a microwave-safe container.
- 3) Sprinkle cinnamon around the top of the apple and in the hole.
- 4) Fill the center of the apple with cranberries, pressing down if needed.
- 5) Top the cranberries with the brown sugar and butter.
- 6) Cover loosely with wax paper.
- 7) Microwave on high for about 2 1/2 minutes or until apple is soft when poked through the center hole with a fork. Cool slightly.
- 8) To bake in the oven, preheat to 375°F, place apple in a 9-inch x 13-inch baking dish, pour 1 cup water into the baking dish, and bake 30-40 minutes or until apple is tender.

Serve for breakfast or dessert!

*Adapted from foodhero.org.*

## Nutrition Facts

1 servings per container  
**Serving size 1 apple (198g)**

Amount per serving  
**Calories 160**

	% Daily Value*
<b>Total Fat</b> 2.5g	<b>3%</b>
Saturated Fat 1.5g	<b>8%</b>
Trans Fat 0g	
<b>Cholesterol</b> 5mg	<b>2%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 37g	<b>13%</b>
Dietary Fiber 5g	<b>18%</b>
Total Sugars 30g	
Includes 4g Added Sugars	<b>8%</b>
<b>Protein</b> 1g	
Vitamin D 0mcg	0%
Calcium 12mg	0%
Iron 0mg	0%
Potassium 200mg	4%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## Tips:

- Try using a corer or paring knife and small melon baller or the tip of a vegetable peeler to remove the core.
- Try fresh cranberries, raising, or other dry fruit in the center.
- For additional servings, increase the cooking time about 1 minutes for each apple.

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