

Cornell Cooperative Extension | Schoharie and Otsego Counties

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Pineapple Baked Apples

Ingredients:

4 Cortland apples ½ cup crushed pineapple, in own juice

Makes 4 servings - 0% calories from fat

Nutritic Serving Size 1 ea	ch	icts
Servings Per Con Amount Per Serving	tainer 4	
Calories 130	Calories fr	om Fat 5
	% [Daily Value
Total Fat 0g		0%
Saturated Fat 0)g	0%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 0mg		0%
	nto 24a	11%
Total Carbohydra		
Dietary Fiber 5	9	20%
Sugars 26g		
Protein 1g		
Vitamin A 2%	 Vitamin 	C 20%
Calcium 2%	 Iron 2% 	
*Percent Daily Values a diet. Your daily values in depending on your calor Calori	nay be higher o rie needs:	
Saturated Fat Less Cholesterol Less Sodium Less Total Carbohydrate Dietary Fiber Calories per gram:	Than 300mg	80g 25g 300 mg

Instructions:

- 1. Drain pineapple, set juice aside.
- 2. Wash apples, core without cutting through to bottom. Place apples in microwave safe dish.
- 3. Stuff with 2 Tablespoons pineapple. Add 1 Tablespoon juice, cover with plastic wrap and vent (fold back one corner ½ inch).
- 4. Microwave 4 -12 minutes, or 1-3 minutes per apple.

Notes:

- Add raisins: sprinkle with sugar and cinnamon.
- Drizzle with maple syrup or honey (do not serve honey to children under 1 year of age).
- Use other apples suitable for baking and your choice of fruit for stuffing.
- Adjust cooking time suitable for microwave power.
- Cook in regular oven 375° F for 1 hour.



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