



Baked Apple for One

Servings 1 | Prep time 3 mins. | Total time 6-7 mins.

Equipment: Cutting board, Measuring spoons, Microwave-safe bowl

Utensils: Knife

Ingredients

- 1 medium, firm apple
- 1/2 teaspoon cinnamon
- 1/2 teaspoon brown sugar
- 1/2 teaspoon water

Instructions

1. Before you begin wash your hands, surfaces, utensils, and fruits.
2. Cut apples in half lengthwise. Core, but do not peel. Chop apples into 1/2" cubes and place in a microwave safe bowl.
3. Toss apples with cinnamon and brown sugar to evenly coat. Drizzle with water.
4. Tightly cover baking dish with plastic wrap or wax paper. Microwave on high for 1 minute.
5. Remove from microwave and stir. Cover, return to microwave, and cook on high for 1 minute.
6. Remove from microwave and stir. Return to microwave and cook, uncovered, for 30-60 seconds, or until apples are soft and liquid has begun to form a glaze.
7. Remove from microwave and cool slightly before serving.

Nutritional Information:

Calories 100 Total Fat 0.5g Sodium 0mg Total Carbs 28g Protein <1g