

Baked Apples

Ingredients

- 4 small apples
- ~1 tbsp. Lemon juice
- 2 tsp. cinnamon
- 1 tsp. nutmeg
- ½ tsp. cornstarch
- 2 tbsp. no salt added margarine or butter



Directions

1. Preheat oven to 400F
2. Peel and core the apples. Cut them into ~½ inch sizes and place them in an oven safe bowl
3. Add a little bit of lemon juice to the cut apples after you finish each apple, just enough to coat each side, you don't need a lot
4. Add the spices and toss until evenly coated
5. Add the margarine or butter and stir in as well as you can. Chunks throughout are totally fine!
6. Bake for 20min with a lid or tin foil
7. Serve warm by itself, or with ice cream, or add to your morning oatmeal for breakfast like I did!
8. Enjoy 😊