

# Anutrition Fact Sheet



## **Apples**

#### **Nutrition Facts**

One apple provides about 20% of the recommended daily amount of fiber and 15% of the recommended daily amount of vitamin C. Twothirds of the fiber is in the skin of the apple.

#### **Buying and Storing**

**Buying:** Look for apples that are firm, without bruises or soft spots. Check the top and bottom of the apples for bruising and mold. Avoid apples that have shriveled skin.

**Storing**: Do not wash apples until ready to eat. Apples should be stored in the refrigerator. Keeping apples at room temperature will allow them to get mushy more quickly.

#### **Preparing and Cooking**

**Preparing**: Rinse apples in cool water. To prevent cut apples from browning, dip into a mix of 1 part lemon juice and 3 parts water before storing.

**Baking:** Baked apple dessert: Scoop out the core of each apple, without cutting all the way through. Stuff each apple with a little brown sugar, cinnamon, and butter. Bake in 350°F oven for 15 minutes.

**Microwaving:** Core the apples. Cut into pieces and put in a microwave-safe dish with a little water. Cook about 3 to 5 minutes, or until soft.

This institution is an equal opportunity provider.

#### Ways to Enjoy

- Fresh apples are a great snack or dessert.
- Dip apple slices in peanut butter or serve with whole grain crackers and cheese for a quick and easy snack.
- Add chopped apples to fruit salads or green salads.
- Add to cold or hot whole grain cereal.
- Add to sandwiches.
- Add to smoothies.
- Make apple chips by slicing apples very thin, spreading out on a baking sheet, and cooking at 200°F for about an hour.
- Stir grated apples into waffle or pancake batter and cook as usual.
- Use as part of yogurt parfaits.



This material was funded by USDA's Supplemental Nutrition Assistance Program – SNAP. The Supplemental Nutrition Assistance Program (SNAP) provides nutrition assistance to people with low income. It can help you buy nutritious foods for a better diet. To find out more, contact the Montana Public Assistance Helpline at 1-888-706-1535 or <a href="https://www.apply.mt.gov">www.apply.mt.gov</a>. Montana State University Extension is an ADA/EO/AA/Veteran's Preference Employer and Provider of Educational Outreach.

#### **Easy Homemade Applesauce**

Yield: 6 servings • Serving Size: ¾ to 1 cup

6 apples, peeled, cored, and chopped

2 teaspoons cinnamon (or to taste)

1 cup water

Sugar (optional – up to ½ cup)

- 1. Place all ingredients in a pot on the stovetop and bring to a boil. Reduce heat to simmer and cover with lid.
- 2. Simmer apples for about 20 minutes or until soft. The smaller the pieces of apple, the faster the cook time. Cooking time may be quite a bit longer than 20 minutes, depending on the type of apple.
- 3. Remove from heat and mash with a potato masher for chunkier applesauce or put in food processor or blender for smoother texture.

#### **Apple Wraps**

Yield: 4 servings • Serving Size: ½ wrap

- 1 large apple, cut into small cubes
- 1 medium, ripe banana, cut into slices
- 2 Tablespoons peanut butter
- 2 whole wheat tortillas
- 1. Spread peanut butter over one side of tortillas.
- 2. Sprinkle apple and banana over peanut butter.
- 3. Tightly roll each tortilla. Cut each wrap in half.
- 4. Chill in refrigerator until ready to serve, up to 24 hours.

#### **Apple Smiles**

Slice an apple into wedges. Spread one side with peanut butter. Top with raisins or small marshmallows for teeth. Place another apple slice on top.

#### **Contact Us**

Visit www.buyeatlivebetter.org for more information.

#### **Nutrition Facts**

6 servings per container

Serving size 3/4 cup to 1 cup

(203a)

#### Amount per serving

100

Calories	100
% D	aily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 26g	9%
Dietary Fiber 5g	18%
Total Sugars 19g	
Includes 0g Added Sugars	0%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 20mg	2%

\*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.

### **Nutrition Facts**

4 servings per container

Serving size 1/2 wrap (117g)

#### Amount per serving Calories

Iron 0mg

Potassium 198mg

160

6%

0%

4%

Calories	100
%	Daily Value*
Total Fat 5g	6%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 180mg	8%
Total Carbohydrate 27g	10%
Dietary Fiber 3g	11%
Total Sugars 10g	
Includes 0g Added Sugars	s <b>0</b> %
Protein 5g	
Vitamin D 0mcg	0%
Calcium 48mg	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.



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Iron 1mg

Potassium 225mg



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