**COATED APPLES** 

Stabilization (Week 3) & Maintenance

## Ingredients

½ cup ground walnuts, almonds, or a mixture of the two
4-6 packages Splenda (or other sugar substitute)
½ TSP cinnamon
5 small Cortland, Macintosh and/or Granny Smith apples lemon juice
2 egg whites
1 TBS dry red wine
1 TSP vanilla extract
non-stick cooking spray

## Instructions

- 1. Mix ground nuts with sugar substitute and cinnamon, and set aside.
- 2. Peel and carefully core the apples, making sure the apples stay whole. Then, slice the apples through the width, 1/8-inch thick (4 to 5 slices per apple). The slices will have a hole in the center. Sprinkle the slices with lemon juice to prevent them from turning brown.
- 3. Mix the egg whites, wine and vanilla extract. Dip the apple slices in the egg white mixture, then in the nut mixture, coating well.
- 4. Spray liberally with non-stick cooking spray. Bake on a baking paper-lined cookie sheet at 350° for 45 minutes.

Portion-Per-Serving Information (Serves 5): Serving = 3-4 slices = 1 FR, ½ FT