

## Baked Apple

1 Cooking Apple

1-1½ Tablespoons brown sugar

1 teaspoon melted butter or margarine

Cinnamon

1. Peel a rim of apple skin from the top of the apple to allow steam to escape. Also, peel a rim of apple skin from the bottom of the apple.
2. Core your apple.
3. Place apple in a custard cup or microwavable safe bowl.
4. Fill cavity in the middle of apple with brown sugar.
5. Slowly pour melted butter over the brown sugar.
6. Sprinkle cinnamon lightly over the cavity and the TOP peeled portion of the apple,
7. Microwave 2 minutes on high for 1 apple, or until apple is tender. Add 1 minute per apple for each additional apple.
8. Let stand (standing time) 5 minutes before eating to complete cooking.