



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### APPLE NACHOS

3 crispy and slightly tart apples  
(honeycrisp are a great option)

1 teaspoon lemon juice

3 tablespoons creamy peanut butter

¼ cup sliced almonds

¼ cup pecans

¼ cup flaked unsweetened coconut

¼ cup chocolate chips

1. Slice apples thin enough so it would be easy to eat in 1 or 2 bites.
2. Lightly spritz the apple slices with lemon juice to keep them from browning too fast.
3. Melt peanut butter until it is runny. Drizzle over apples. Reserve some peanut butter for the end.
4. Next, top the apples and peanut butter with unsweetened flaked coconut, sliced almonds, pecans and chocolate chips.
5. Finally, drizzle a little more peanut butter over the top.

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