Apples

3 Prep and cooking tips

- Apples can be eaten raw and cooked. They can be mashed into applesauce or added to desserts and salads.
- Apples can make a good snack by cutting them into slices and dipping them in peanut butter or your favorite dip.
- Prior to eating, thoroughly wash apples to remove residue.

Shopping and storage

- Apples can be stored at room temperature for a few days and in the refrigerator for up to three weeks.
- If sliced, store apple slices in water with lemon juice to prevent them from turning brown.

Nutrition Fact:

• Apples are a good source of fiber, which helps keep your digestion regular, controls blood sugar, and lowers cholesterol. Apples are also an excellent source of Vitamin C which supports healthy gums, skin and blood.





USDA is an equal opportunity provider and employer. This material was funded by USDA's Supplemental Nutrition Assistance Program -- SNAP For more information about SNAP and how to apply, call 832-369-9390.