

- 1. Wash apples.
- 2. Dissolve ½ tsp of salt in a gallon of water. Place next to cutting board.
- 3. Slice apples and place into salt water mixture for 5 minutes. This will help prevent browning.
- 4. Portion apple slices and refrigerate until service.
- 5. Portion nut butter into cups. Using a #16, blue handled disher for consistency each 2 oz eq serving will be ¼ cup.
- 6. Serve apples with nut butter for a complete snack.