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Apple Delight · ·

Apple Delight is a delicious dessert made with fresh apples and a sweet, buttery crust. It is a classic recipe that is perfect for any occasion.

Recipe Type: Standard	Prep Time: 15 mins
Cook Time: 45 mins	Total Time: 60 mins
Recipe Yield: 500 grams	Number of Servings: 8
Serving Size: 62 g	

Ingredients

500 g	Apples
200 g	sugar
250 g	flour
150 g	butter
2 tsp	cinnamon
1 tsp	nutmeg

0.5 tsp salt

2 tbsp lemon juice

Directions

Step 1

Preheating

Preheat the oven to 350°F (175°C).

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Cutting

Peel, core, and slice the apples.

Prep Time: 10 mins

Cook Time: 0 mins

Step 3

Mixing

In a large bowl, mix together the sugar, flour, cinnamon, nutmeg, and salt.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Mixing

Add the sliced apples and lemon juice to the bowl and toss to coat the apples evenly.

Prep Time: 5 mins

Cook Time: 0 mins

Step 5

Preparation

Transfer the apple mixture to a baking dish.

Prep Time: 5 mins

Cook Time: 0 mins

Step 6

Mixing

In a separate bowl, mix together the flour, sugar, and butter until crumbly.

Prep Time: 5 mins

Cook Time: 0 mins

Step 7



Sprinkle the crumb mixture over the apples in the baking dish.

Prep Time: 5 mins

Cook Time: 0 mins

Step 8

Baking

Bake in the preheated oven for 45 minutes, or until the apples are tender and the crust is golden brown.

Prep Time: 0 mins

Cook Time: 45 mins

Step 9

Cooling

Allow the Apple Delight to cool for a few minutes before serving.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 250 kcal

Fat: 10 g

Protein: 2g

Carbohydrates: 40 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)	
Protein	2 g	11.76%	11.76%	

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	40 g	72.73%	80%
Fibers	4 g	10.53%	16%
Sugars	25 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
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Monounsaturated Fat	0 g	N/A	N/A
Saturated Fat	6 g	27.27%	35.29%
Fat	10 g	35.71%	40%
Cholesterol	20 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	2 iu	0.22%	0.29%
Vitamin C	10 mg	11.11%	13.33%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	0 mg	0%	0%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)	
Sodium	100 mg	4.35%	4.35%	
Calcium	2 mg	0.2%	0.2%	
Iron	4 mg	50%	22.22%	
Potassium	200 mg	5.88%	7.69%	
Zinc	0 mg	0%	0%	

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)	
Selenium	0 mcg	0%	0%	

Recipe Attributes

Events							
Christmas Easte	r Thanksgiv	ving	Birthda	У	Wedding	Halloween	
Valentine's Day	Mother's Day	Fc	ther's Da	у	New Year	Anniversary	
Baby Shower Bri	idal Shower	Gra	duation	В	ack to Schoo	bl Barbecue	Picnic
Game Day							
Cuisines							
Italian Chinese							
Meal Type							
Brunch Lunch	Dinner Sno	ack	Supper				
Difficulty Level							
	1						
Easy							

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