

# Easy Apple Cheddar Melts

**Prep Time:**

15 min

**Total Time:**

20 min

**Makes:**

20

1/2 cup sugar

1/2 tsp. ground cinnamon

1 small green apple, cut into 20 slices

1 small red apple, cut into 20 slices

1 pkg. (200 g) CRACKER BARREL Extra Old Cheddar Cheese, cut into 20 slices

40 TRISCUIT Crackers

**PREHEAT** oven to 350°F. Mix sugar and cinnamon in medium bowl. Add apples; toss to coat.

**CUT** cheese slices in half diagonally. Place crackers on baking sheet; top each cracker with one cheese piece and two apple slices.

**BAKE** 4 to 5 min. or until cheese is melted. Serve warm.

## Nutritional Information

Calories 110  
Cholesterol 10 mg  
Dietary fibre 1 g  
Vitamin C 2 %DV

Total fat 5 g  
Sodium 110 mg  
Protein 3 g  
Calcium 6 %DV

Saturated fat 2.5 g  
Carbohydrate 15 g  
Vitamin A 4 %DV  
Iron 4 %DV

## Size-Wise

Trying to decide what to eat at a party? Select a few of your favourite appetizers rather than sampling one of each, to save room for your entrée.

## Jazz It Up

Add 1/4 tsp. ground nutmeg to the cinnamon-sugar mixture.

## Substitute

Prepare as directed, using *Cracker Barrel* Marble Cheddar Cheese.

Check out many other Thanksgiving food recipes at:

[www.SGThanksgiving.com](http://www.SGThanksgiving.com)