


# Grilled Cinnamon Apples

## Ingredients

- 2 firm apples
- 1/2 cup water
- 1/4 cup lemon juice
- 2 tablespoons brown sugar
- 1 teaspoon CO-OP Gold Cinnamon Ground 
- Pinch kosher salt



## Directions:


1. Preheat grill to medium heat. Core apples and cut into slices that are 1/4-inch thick, but leave peel intact.
2. Combine water and [lemon juice](#) in a large bowl and add apple slices. This soak will keep them from browning.
3. In a small bowl, combine brown sugar, cinnamon, and [salt](#), and set aside.
4. Place apples on grill and cook for 6 to 8 minutes on each side, turning once.
5. Once cooked, place apples on a large dish and sprinkle with mixture of sugar, cinnamon, and salt.
6. For dessert, serve with your choice of ice cream or [whipped cream](#). Top them with [caramel sauce](#) and chopped nuts for a decadent treat.

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# Grilled Apple & Brie Flatbread



## Ingredients

- 4 flatbread
- 4 medium golden delicious apples, cored, 2-inch-wide slices
- 6 to 7 ounces brie cheese, herbed or plain
- 1/3 cup walnuts, roughly chopped
- 1/4 cup Co-Op Gold Natural Honey Liquid Pasteurized 
- 2 tablespoons fresh thyme

## Directions:

1. Preheat grill for high heat.
2. Place apples on a lightly oiled grill grate and cook for 2 to 3 minutes per side.
3. Remove from heat and let cool for 5 minutes.
4. Cut apples into smaller slices and set aside.
5. Place flatbread onto a large cutting board or cookie sheet.
6. Drizzle top side with olive oil.
7. Sprinkle a little thyme onto each piece and place grilled apples and brie slices onto flatbread, alternating between the two.
8. Place onto the grill and cook for 5 minutes or until brie cheese starts to melt and bread is nicely toasted.
9. Remove from heat, drizzle with [honey](#), and top with chopped walnuts.
10. Slice into fourths and enjoy.

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