



APPLE FOIL PACK

Prep Time 10 minutes
Cook Time 12 minutes
Total Time 22 minutes

Ingredients

Foil sheets
Butter
Apple
Cinnamon Sugar

Instructions

1. Start charcoal 15–20 minutes before you are ready to cook.
2. Slice apples.
3. Place a layer of apple in the center of each aluminum foil. Lightly season with cinnamon sugar.
4. Add a portion of butter.
5. Gather the corners of the foil up and scrunch together to seal each pocket.
6. Cook for 6 minutes, rotate, cook for 6 more minutes. Carefully unwrap one pocket keeping face away as steam escaping will be hot.