

# TAFFY APPLE SALAD



## INGREDIENTS

- 1 tablespoon flour
- 1/2 cup sugar
- 1 beaten egg
- 2 tablespoon apple cider vinegar
- 1 can (8oz) crushed pineapples, drain but set juice aside & save
- 4 red delicious apples - unpeeled & diced
- 1 cup lightly salted peanuts
- 1 container (8oz) non-dairy, frozen whipped topping

## DIRECTIONS

1. Combine flour & Sugar. Add one beaten egg, vinegar & pineapple juice.
2. In a pan, and cook on low heat, stirring frequently till thick
3. Remove from heat and completely cool.
4. Mix diced apples, crushed pineapple & cool whip.
5. Add cooled mixture and stir.
6. Refrigerate until serving. Garnish with peanuts before serving.

\* This dish is best if served same day.

Recipe compliments of  Viking Village  
FOODS



# TAFFY APPLE SALAD



## INGREDIENTS

- 1 tablespoon flour
- 1/2 cup sugar
- 1 beaten egg
- 2 tablespoon apple cider vinegar
- 1 can (8oz) crushed pineapples, drain but set juice aside & save
- 4 red delicious apples - unpeeled & diced
- 1 cup lightly salted peanuts
- 1 container (8oz) non-dairy, frozen whipped topping

## DIRECTIONS

1. Combine flour & Sugar. Add one beaten egg, vinegar & pineapple juice.
2. In a pan, and cook on low heat, stirring frequently till thick
3. Remove from heat and completely cool.
4. Mix diced apples, crushed pineapple & cool whip.
5. Add cooled mixture and stir.
6. Refrigerate until serving. Garnish with peanuts before serving.

\* This dish is best if served same day.

Recipe compliments of  Viking Village  
FOODS

