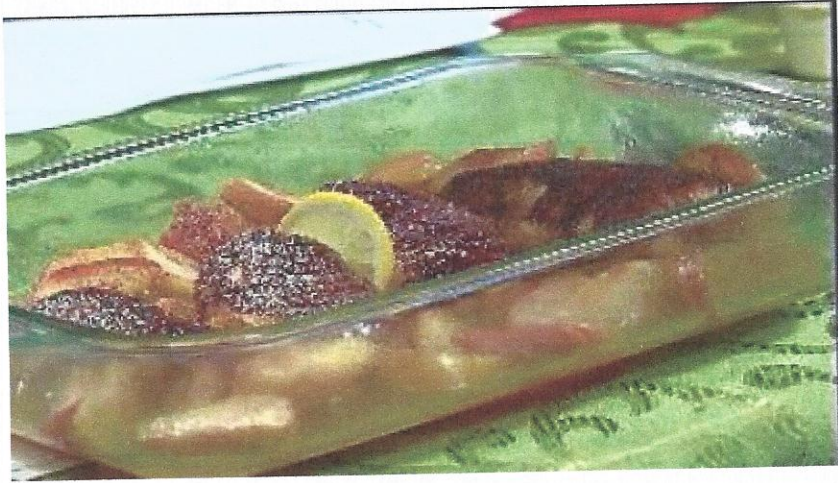


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## On Your Menu: Cinnamon Chicken

Posted on: 12:53 pm, September 10, 2012, by [Jennifer Burns \(http://wtvr.com/author/wtvrjenniferburns/\)](http://wtvr.com/author/wtvrjenniferburns/)



(WTVR) – Cinnamon Chicken

4 boneless, skinless chicken breasts  
salt and pepper to taste  
juice of 2 lemons  
1 stick margarine or butter, melted  
3/4 cup sugar  
3 teaspoons cinnamon  
6 apples

Preheat oven to 375 degrees.

Slice apples and set aside in bowl.

Arrange chicken breasts flat in casserole dish and squeeze lemon juice over chicken; salt and pepper to taste. Drizzle melted butter or margarine over chicken.

Mix together the sugar and cinnamon. Reserve 1/4 cup for later use, then sprinkle the rest evenly over the chicken. Bake uncovered for 45 to 50 minutes.

Remove from oven and arrange apples around chicken. Sprinkle apples with remaining cinnamon/sugar mixture; return to oven and bake 20 minutes more.

Makes 4 servings.