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(54) **SYSTEM FOR PREPARING BAKED APPLES AND OTHER EDIBLE FRUITS AND VEGETABLES**

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Related U.S. Patent Documents

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(52) **U.S. Cl.** **99/494**; 99/542; 99/544; 99/547

(58) **Field of Search** 99/494, 542–545, 99/588, 547–565, 635, 636; 426/481–485, 523

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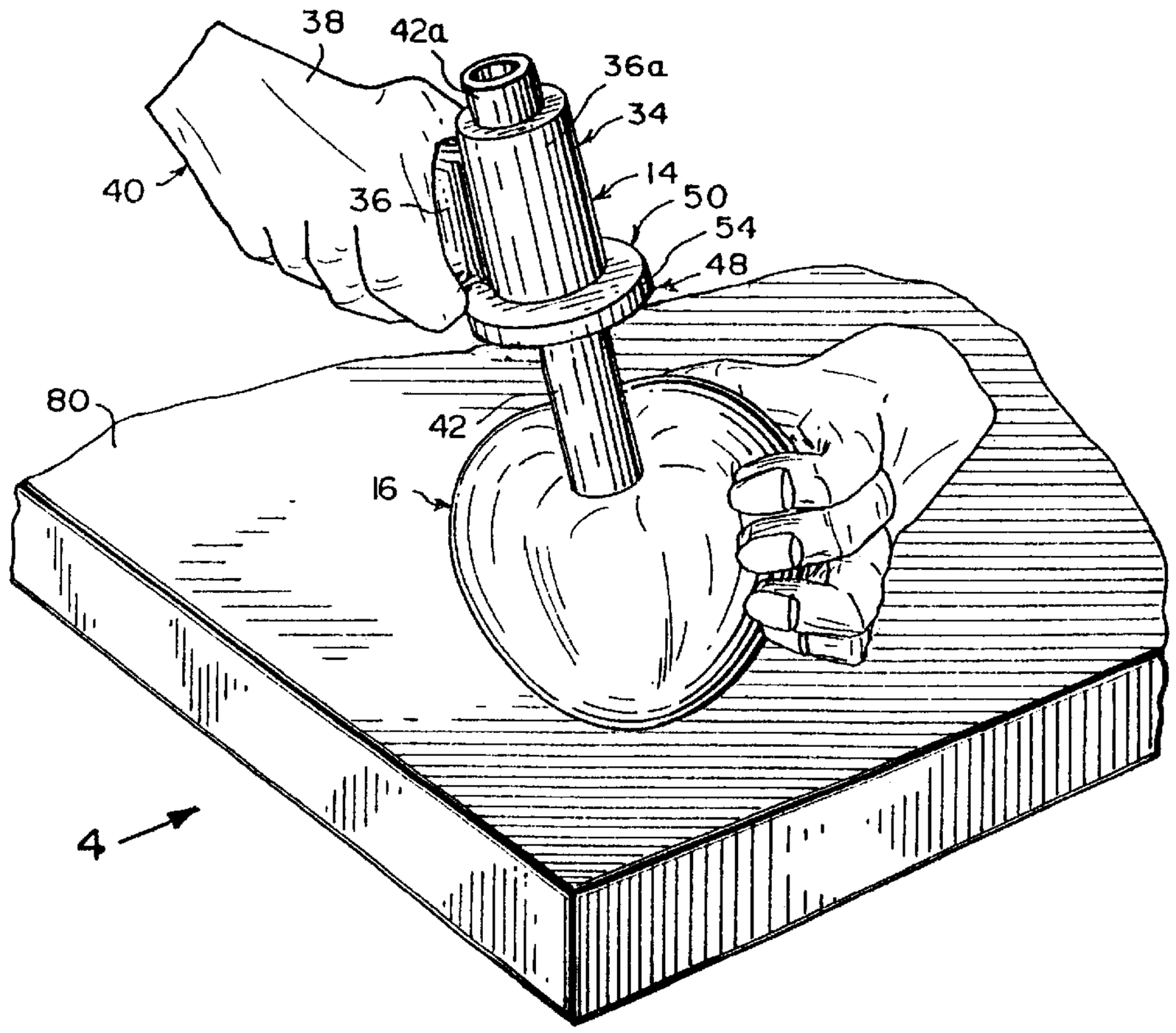
(57) **ABSTRACT**

A system for preparing baked applies **(12)** and other edible fruits and vegetables which comprises a component for coring through a top of an apple **(16)** and into a core **(18)** thereof to remove the core **(18)** with its seeds, so as to form a hole **(20)** therein. A facility **(22)** is for removing some pulp **(24)** of the apple **(16)** from within the hole **(20)**, so as to form an expanded chamber **(26)** therein with a top inlet port **(28)**. A prepared sweet food mass filler **(30)** can be inserted past the top inlet port **(28)** and into the expanded chamber **(26)**, a food topping **(32)** placed thereon and the apple **(16)** baked.

31 Claims, 6 Drawing Sheets



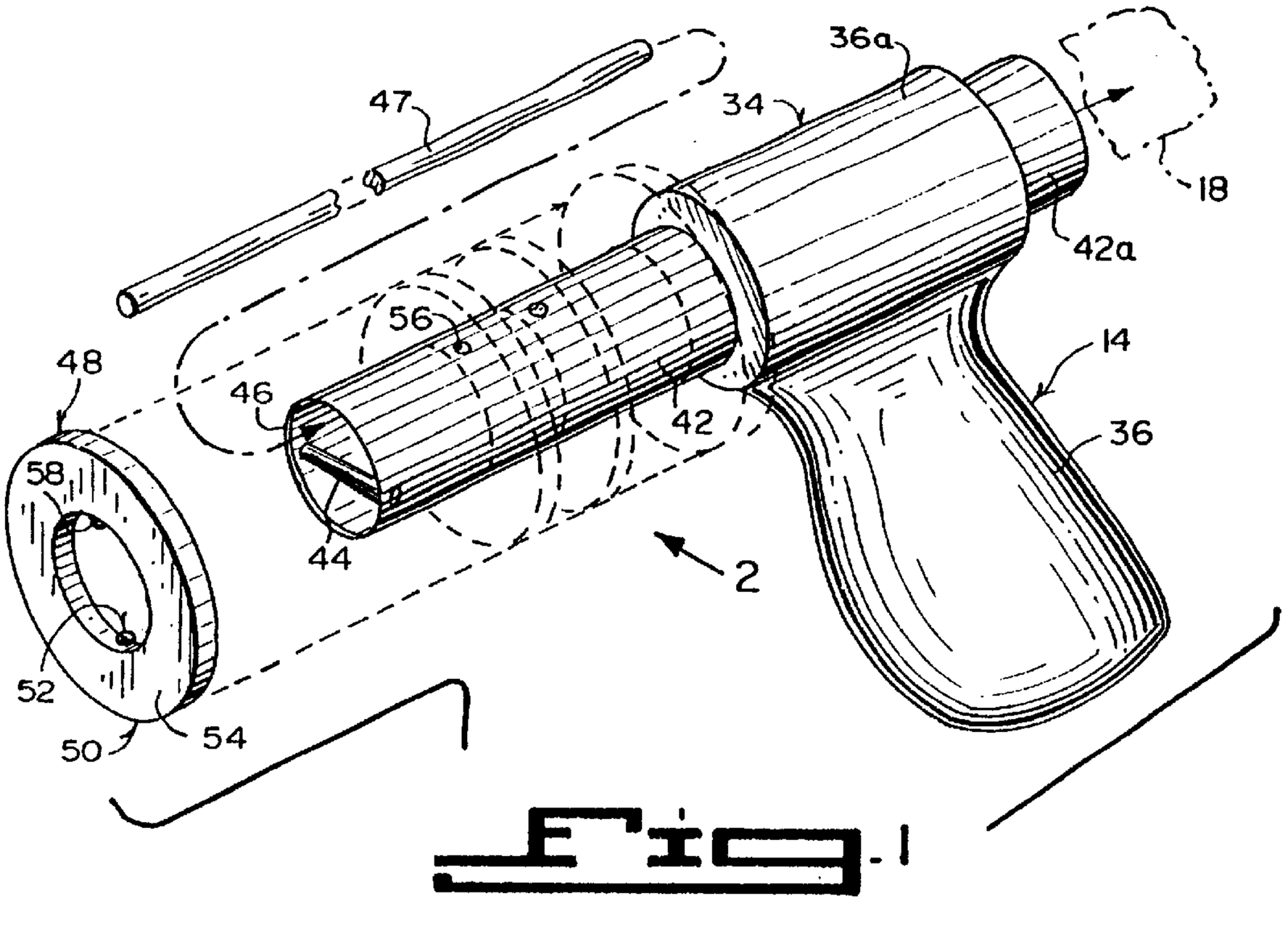

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Fig. 1

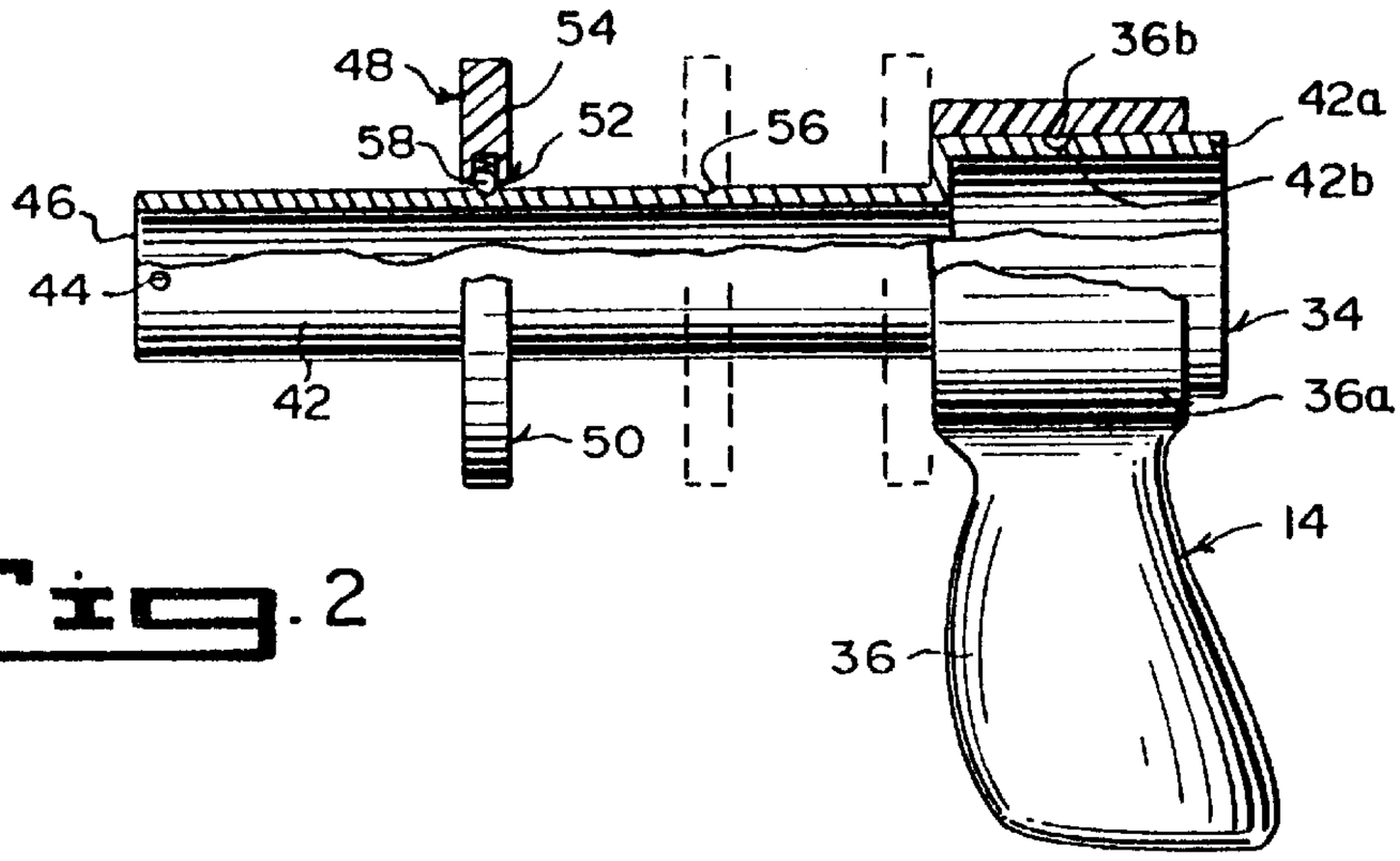
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Fig. 2

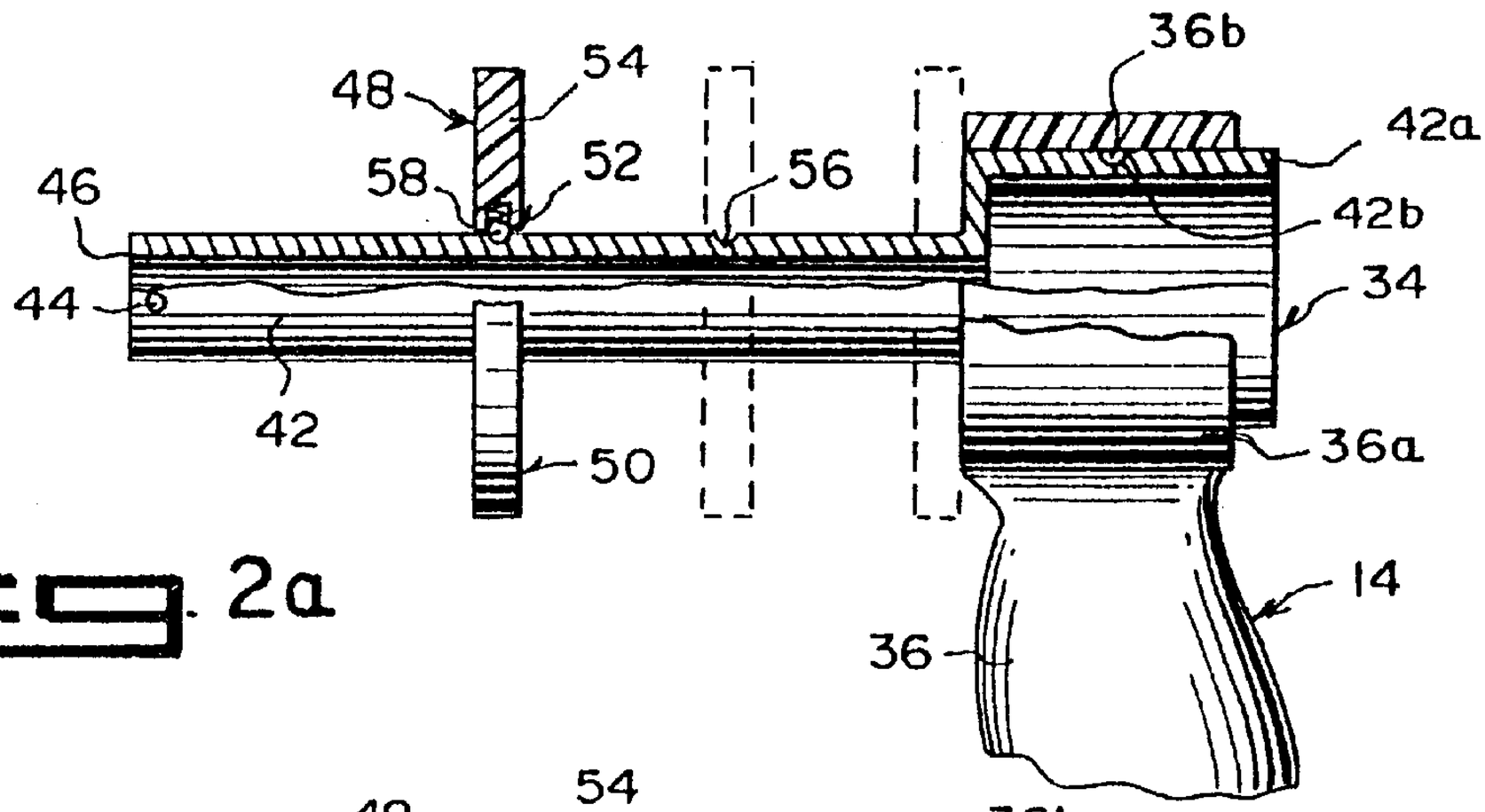
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Fig. 2a

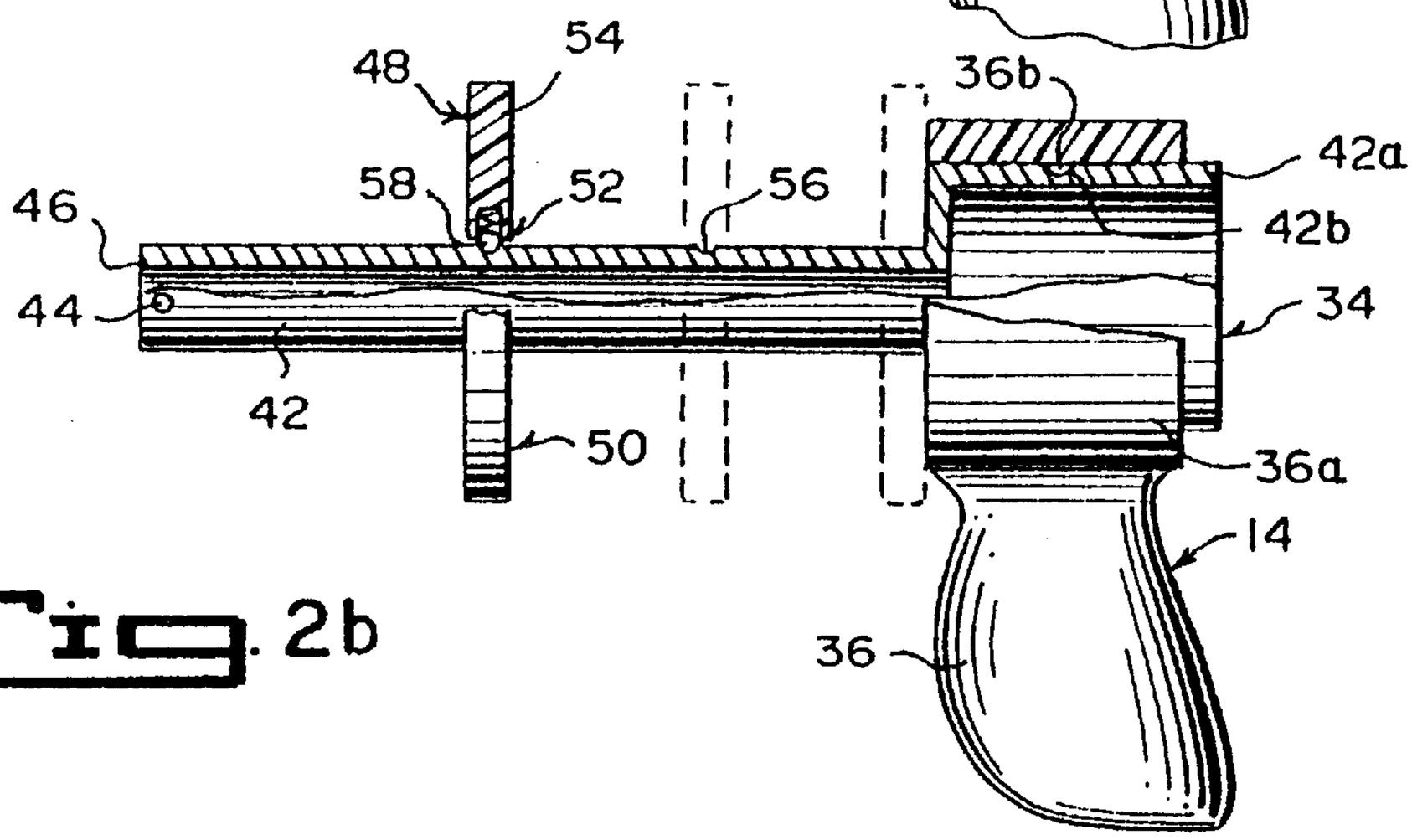
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Fig. 2b

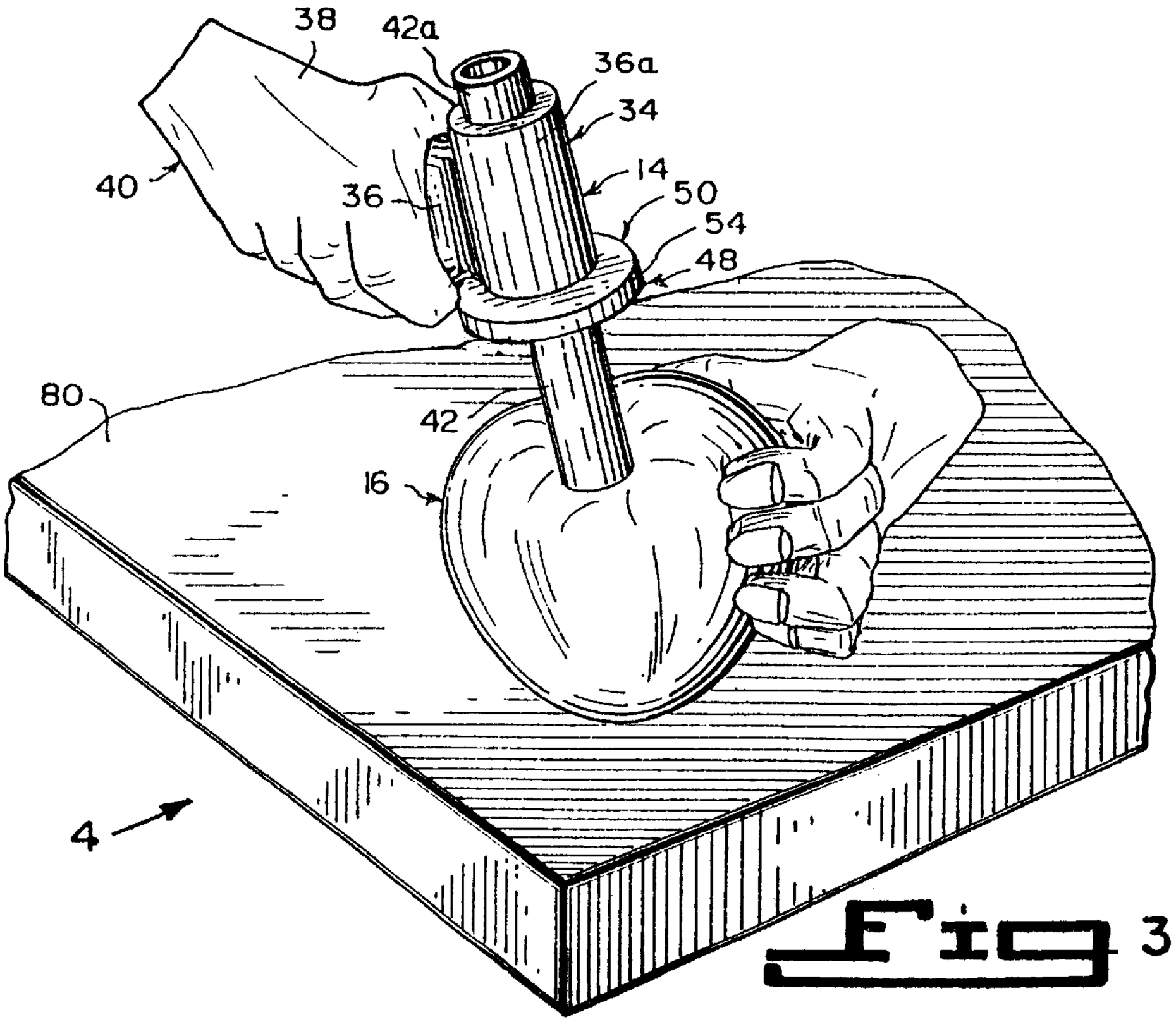

Fig. 3

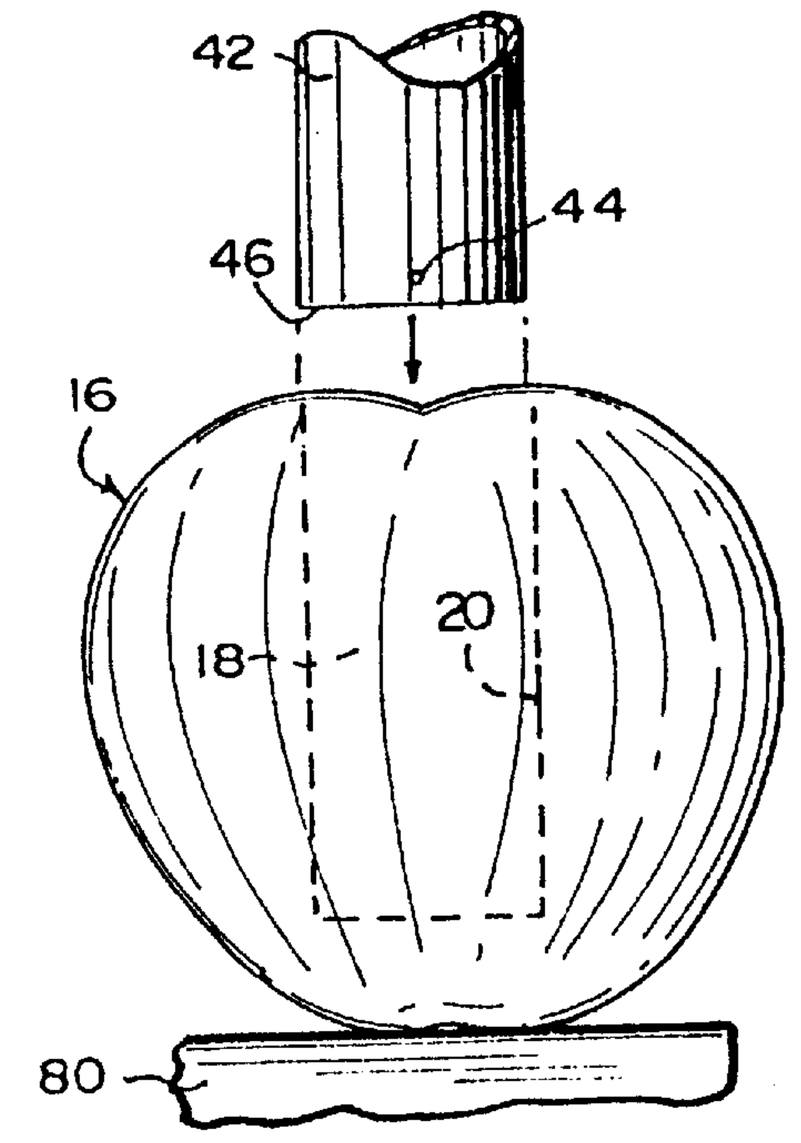

Fig. 4

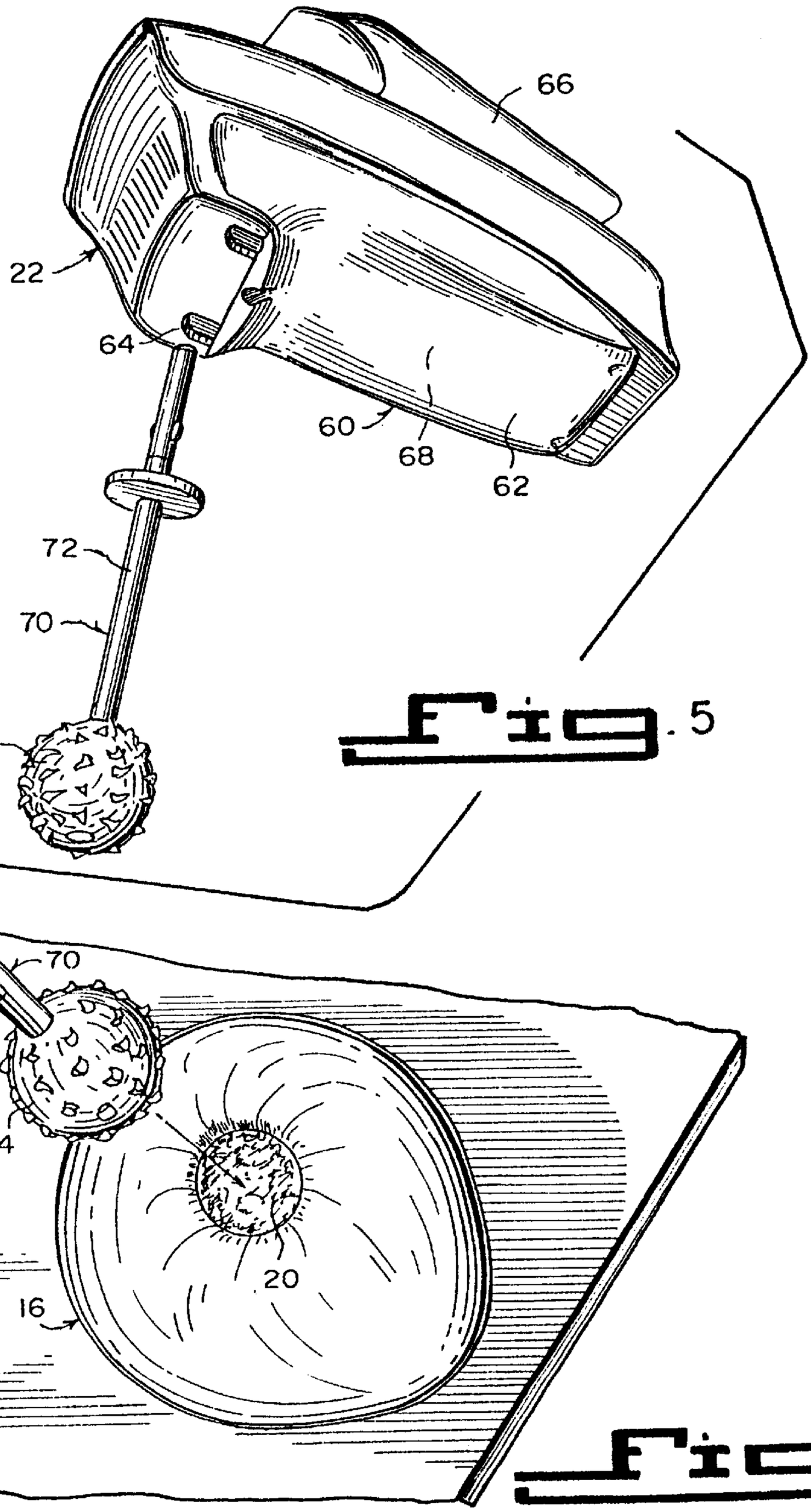

Fig. 5

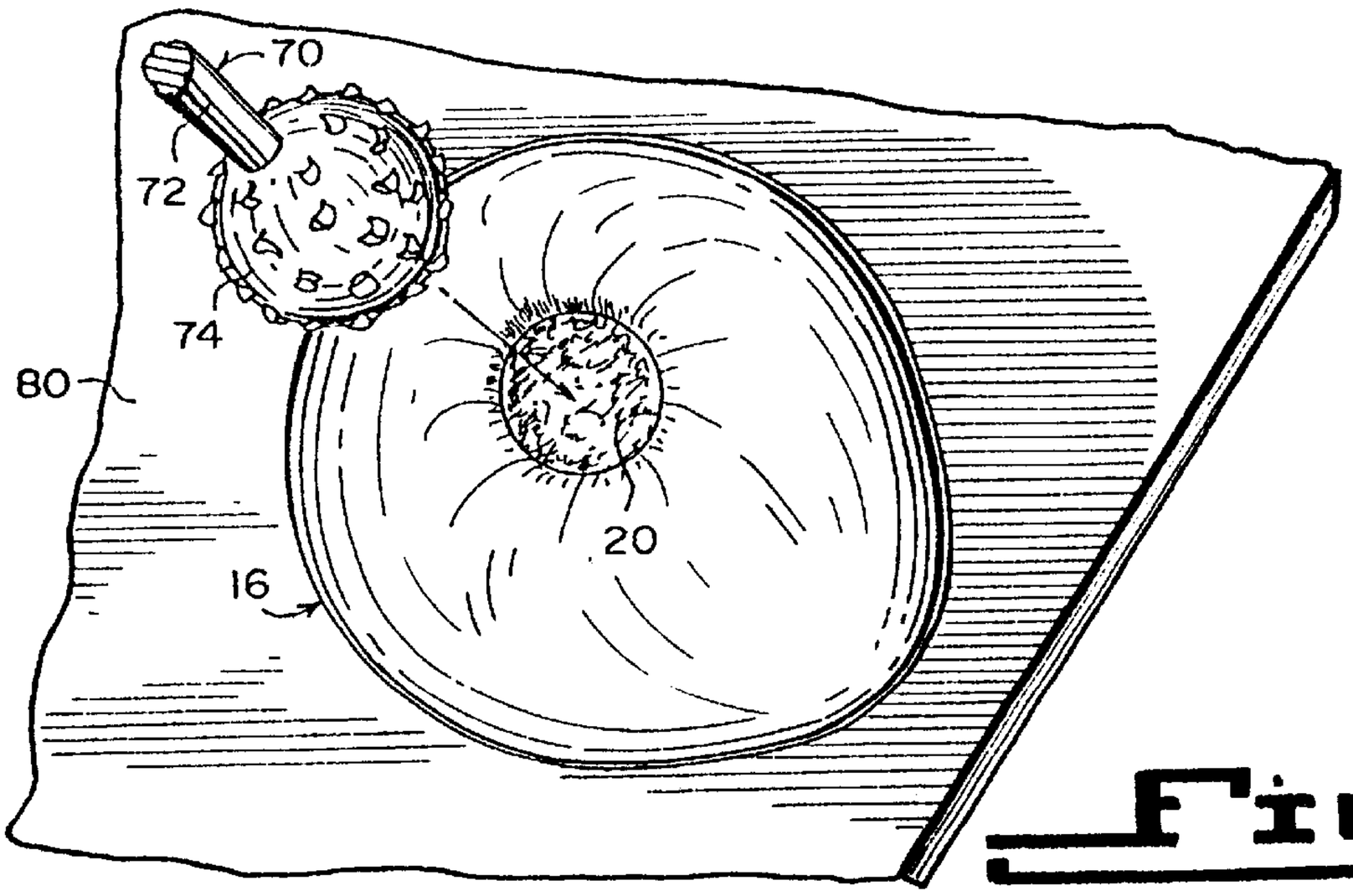

Fig. 6

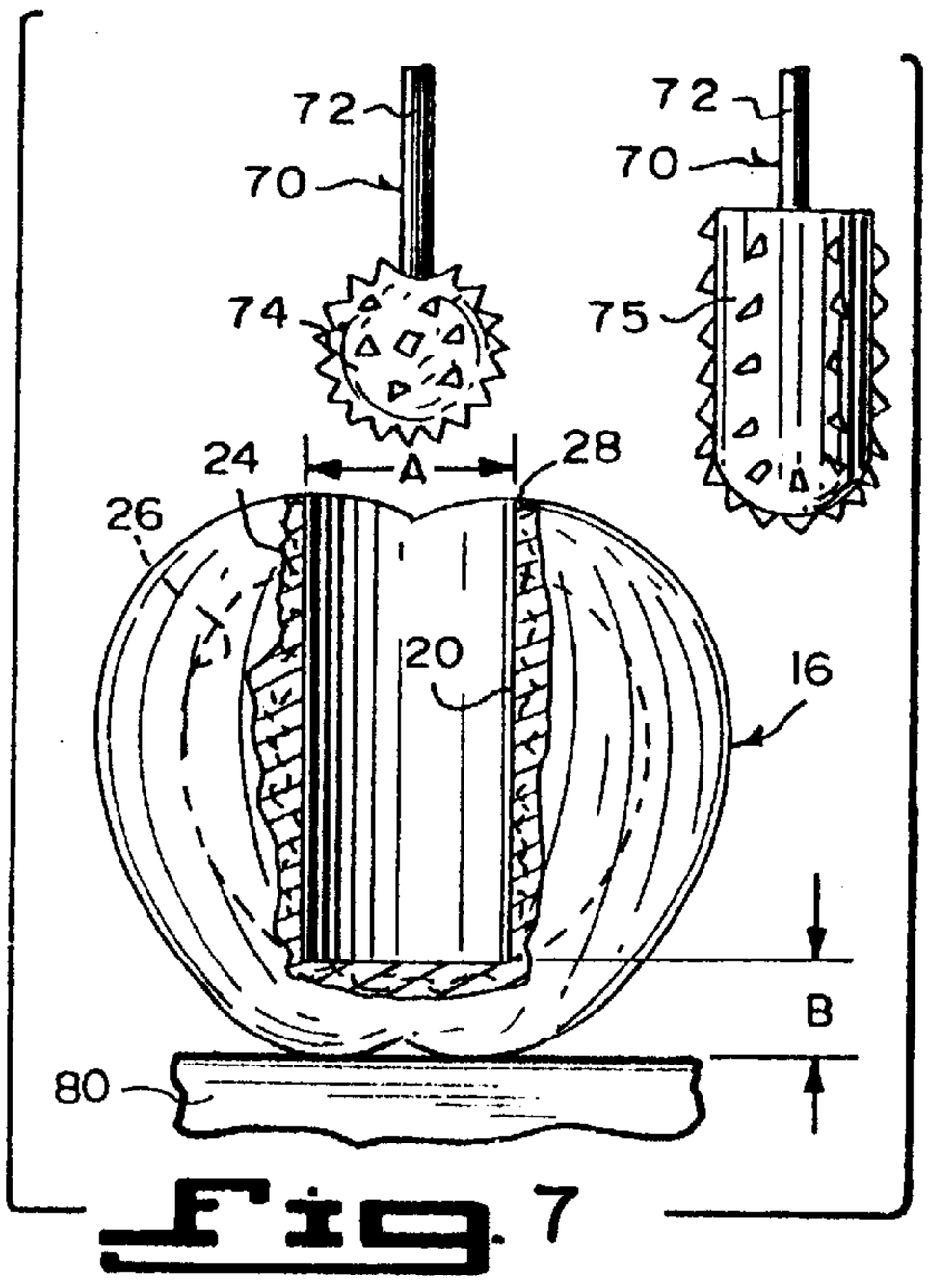

Fig. 7

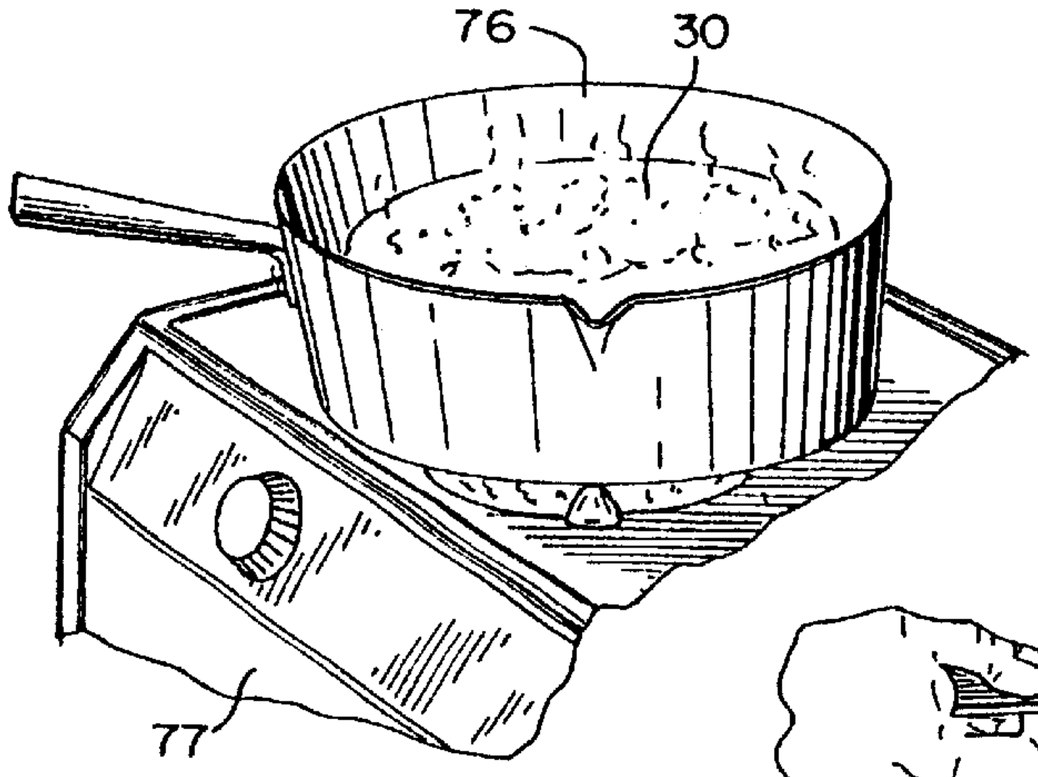

Fig. 8

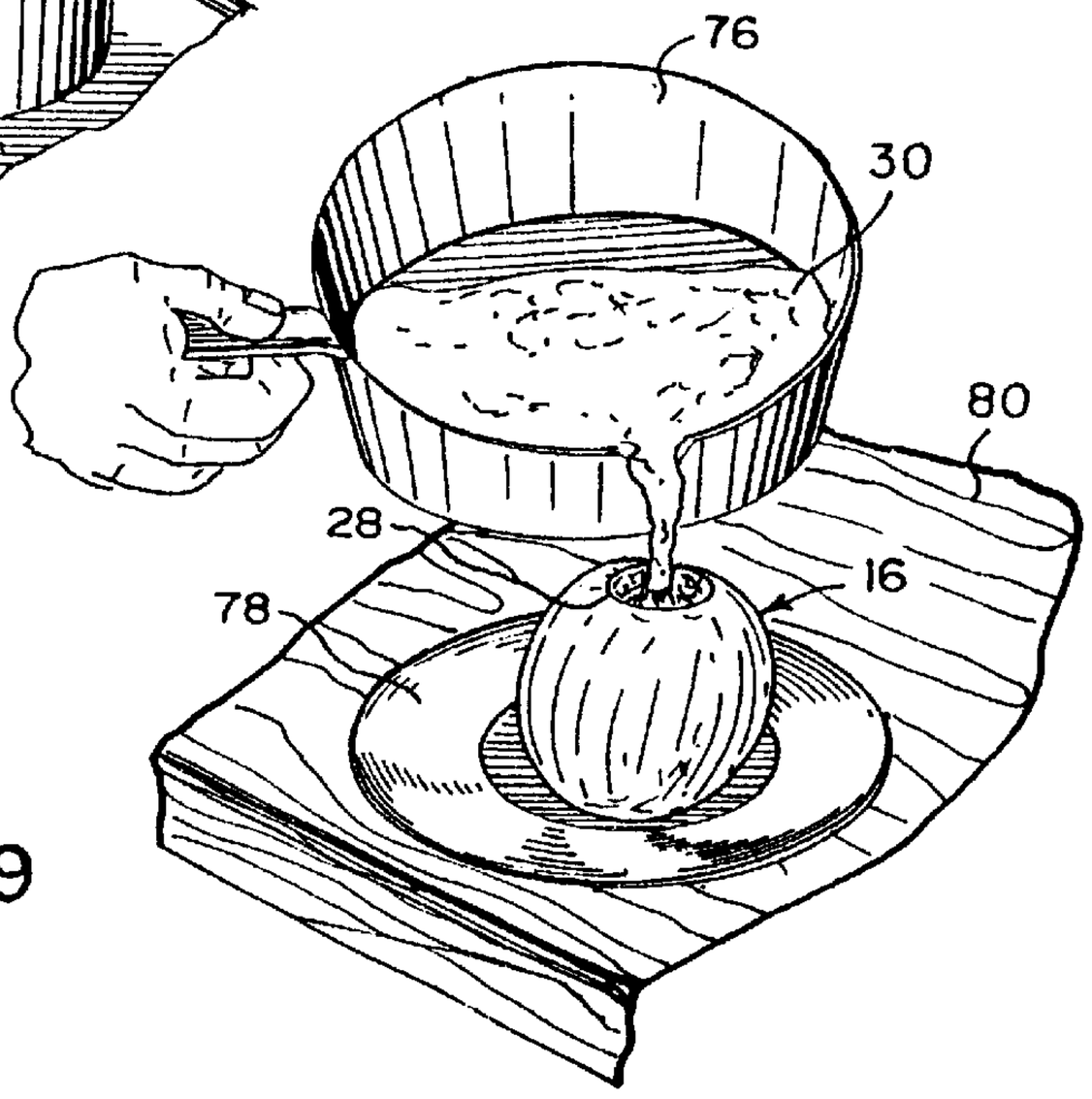

Fig. 9

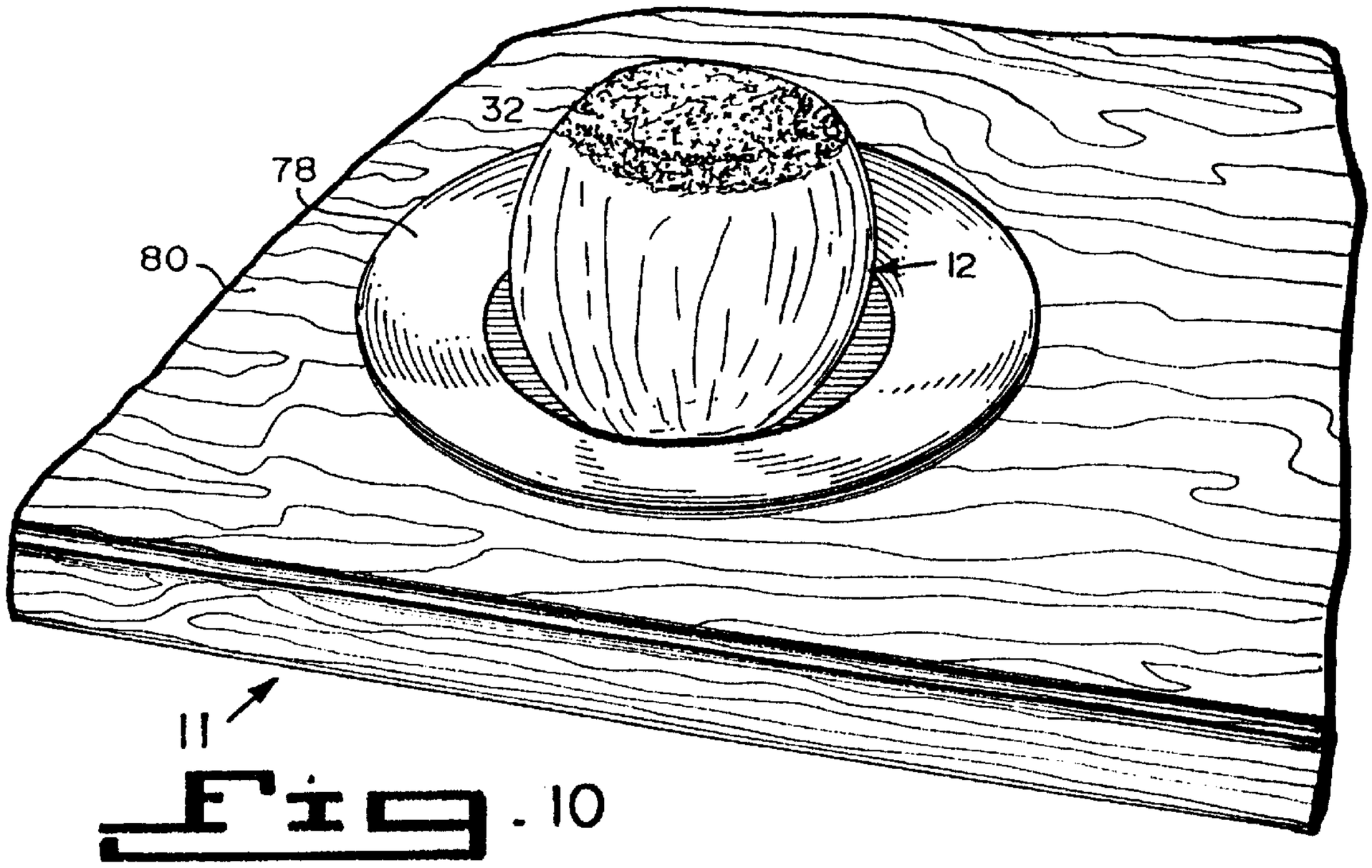

Fig. 10

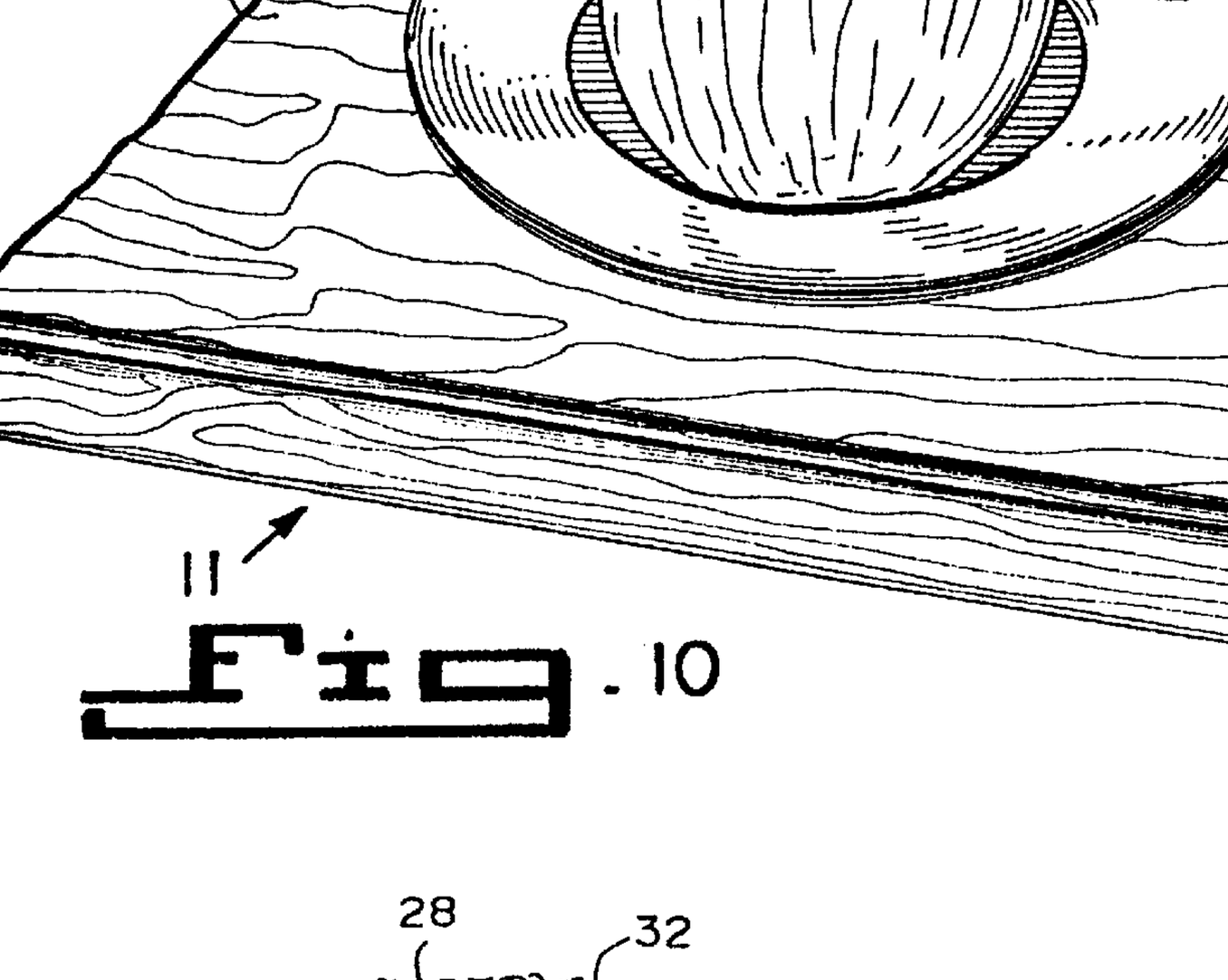

Fig. 11

SYSTEM FOR PREPARING BAKED APPLES AND OTHER EDIBLE FRUITS AND VEGETABLES

Matter enclosed in heavy brackets [ ] appears in the original patent but forms no part of this reissue specification; matter printed in italics indicates the additions made by reissue.

BACKGROUND OF THE INVENTION

1. Field of the Invention

The instant invention relates generally to processed food devices and more specifically it relates to a system for preparing baked apples and other edible fruits and vegetables.

2. Description of the Prior Art

Numerous processed food devices have been provided in prior art that are adapted to be utilized in preparing various types of processed foods. While these units may be suitable for the particular purpose to which they address they would not be as suitable for the purposes of the present invention as heretofore described.

SUMMARY OF THE INVENTION

A primary object of the present invention is to provide a system for preparing baked apples and other edible fruits and vegetables that will overcome the shortcomings of the prior art devices.

Another object is to provide a system for preparing baked apples and other edible fruits and vegetables, in which a hand-held coring instrument will remove through a top of an apple its care, so that a hole will be formed in the apple.

An additional object is to provide a system for preparing baked apples and other edible fruits and vegetables, in which a rasp bit of a hand-held rotary power tool will enlarge the hole in the apple, to form an expanded chamber, so that it can be filled with a food mass filler before baking.

A further object is to provide a system for preparing baked apples and other edible fruits and vegetables that is simple and easy to use.

A still further object is to provide a system for preparing baked apples and other edible fruits and vegetables that is economical in cost to manufacture.

Further objects of the invention will appear as the description proceeds.

To the accomplishment of the above and related objects, this invention may be embodied in the form illustrated in the accompanying drawings, attention being called to the fact however, that the drawings are illustrative only, and that changes may be made in the specific construction illustrated and described within the scope of the appended claims.

BRIEF DESCRIPTION OF THE DRAWING FIGURES

Various other objects, features and attendant advantages of the present invention will become more fully appreciated as the same becomes better understood when considered in conjunction with the accompanying drawings, in which like reference characters designate the same or similar parts throughout the several views, and wherein;

FIG. **1** is a top perspective view of a hand-held coring instrument with its depth setting indicator exploded therefrom.

FIG. **2** is a side view taken in the direction of arrow **2** in FIG. **1**, with parts broken away and in section with the depth setting indicator therein.

FIG. **2**a is a side view similar to FIG. **2**, showing a medium size plug cutter barrel.

FIG. **2**b is a side view similar to FIG. **2**, showing a narrow sized plug cutter barrel.

FIG. **3** is a top perspective view, showing the hand-held coring instrument ready to be used in coring an apple.

FIG. **4** is an elevational view taken in the direction of arrow **4** in FIG. **3**, showing the core ready to be removed from the apple by the plug cutter barrel which is broken away from the hand-held coring instrument.

FIG. **5** is a bottom perspective view of a hand-held rotary power tool, showing a rasp bit ready to be inserted into a socket of the tool.

FIG. **6** is a top perspective view of the cored apple ready to receive the rasp bit to form an expanded chamber therein.

FIG. **7** is an elevational view of the cored apple with parts broken away and in section, showing two types of rasp bits, which can be used to form the expanded chamber within the apple.

FIG. **8** is a perspective view showing a prepared sweet food mass filler being boiled in a pot on a stove.

FIG. **9** is a perspective view showing the boiled prepared sweet food mass filler being poured into a top inlet port of the expanded chamber within the apple before baking.

FIG. **10** is a perspective view, showing the apple sitting on a plate after baking.

FIG. **11** is an elevational view taken in the direction of arrow **11** in FIG. **10**, with parts broken away and in section Similar reference characters denote corresponding features consistently throughout the attached drawings.

DETAILED DESCRIPTION OF THE PREFERRED EMBODIMENTS

Turning now descriptively to the drawings, in which similar reference characters denote similar elements throughout the several views, FIGS. **1** through **11** illustrate a system for preparing a baked apple **12** which comprises a component **14** for coring through a top of an apple **16** and into a core **18** thereof to remove the core **18** with its seeds, so as to form a hole **20** therein. A facility **22** is for removing some pulp **24** of the apple **16** from within the hole **20**, so as to form an expanded chamber **26** therein with a top inlet port **28**. A prepared sweet food mass filler **30** can be inserted past the top inlet port **28** and into the expanded chamber **26**, a food topping **32** placed thereon and the apple **16** baked.

The coring component **14**, as best seen in FIGS. **1** to **3**, is a hand-held coring instrument **34**. The hand-held coring instrument **14** includes a handle **36** to be grasped by a hand **38** of a person **40**. A hollow plug cutter barrel **42** extends at a right angle from the handle **36**. A crossbar **44** is at a distal end **46** of the barrel **42**. When the barrel **42** is pressed through the top of the apple **16** into the core **18** thereof and turned, the crossbar **44** will dislodge the core **18**, allowing the core **18** within the barrel **42** to be removed from the apple **16**.

A pusher **47** being an elongated rod, as shown in FIG. **1**, can be inserted into the distal end **46** of the barrel to push the core **18** out of the back end **42**a of the barrel **42**. The barrel **42** can be made in different diameters, as shown in FIGS. **2** to **2**b, so as to be used on different sized apples **16**. The back end **42**a of the barrel **42** has a depression **42**b that can be retained within a sleeve **36**a of the handle **36** in a removable manner by a projection **36**b in the sleeve **36**a engaging with the depression **42**b.

The hand-held coring instrument **34** further includes a structure **48** for limiting the distance of barrel **42** can be

pressed through the top of the apple **16**, when the core **18** is to be removed therefrom. The distance limiting structure **48** consists of a depth setting indicator **50**. An assemblage **52** is for retaining the indicator **50** on the barrel **42** in a releasing manner.

The depth setting indicator **50** is a washer shaped disc **54**, which slides upon do barrel of the hand-held coring instrument **34**. The retaining assemblage **52** comprises the barrel **42** having a plurality of spaced apart opposite paired indents **56** therealong. Opposite paired spring biased balls **58** are cost in to washer shaped disc **54**. When the washer shaped disc **54** is manually moved along the barrel **42**, the spring biased balls **58** will engage with any of the paired indents **56** on the barrel **42**.

The pulp removing facility **22**, as best seen in FIG. **5**, is a hand-held rotary power tool **60**. The hand-held rotary power tool **60** includes a housing **62** having a socket **64** and a handle **66** to be grasped by a hand of a person. An electric motor **68** is carried within the housing **62**. A rasp bit **70** has a shank **72** that can be inserted into the socket **64** of the housing **62**. The electric motor **68** am rotate the shank **72** to allow the rasp bit **70** to remove the pulp **24** of the apple **16**, when the rasp bit **70** is placed within the hole **20** in the apple **16**.

The rasp bit **70** can contains a bell-shaped head **74** on a distal end of the shank **72** as shown in FIGS. **5**, **6** and **7**. The rasp bit **70** can also contain a dome-shaped head **75** on a distal end of the shank **72**, as shown in FIG. **7**.

The diameter A of the hole **20** is approximately thirty to forty millimeters wide. The distance B of the bottom of the hole **20** is approximately twenty five to thirty millimeters from the base of the apple **16**. A wall thickness C of the pulp **24** about the expanded chamber **26** is approximately ten to fifteen millimeters The sizes of diameter A, distance B and wall thickness C can vary depending upon the size of the apple **16**.

The sweet food mass filler **30** consists of one hundred grams of rice, one glass of milk or water, ninety to one hundred grams of sugar, two tablespoons of butter, one raw egg, fifty grams of raisins and fifty grams of walnuts, which are mixed and boiled together in a pot **76** on a stove **77** to became a soft pourable mass that is usable for ten baked apples **12** (see FIG. **8**).

The sweet food mass filler **30** can also contain two hundred and fifty to three hundred grams of jelly selected from the group of seedless fruits consisting of strawberries, blueberries and raspberries, one hundred grams of bread or cookie crumbs and one hundred grams of chopped walnuts or almonds, which are mixed together and not boiled, that is usable for ten baked applies **12**. The food topping **32** am be a fruit jelly. The food toping **32** can also be chocolate or colored candy sprinkles.

Other hard fruits and vegetable can be used, such as pears, quinces and potatoes in place of the apple **16** as described above. They could be cored out in the same way and filled with meat rice and other food filler ingredients, that are not necessarily sweet.

Further examples of food fillers for ten baked apples **12** are as follows, but not limited to:

1. One hundred and fifty grams of pineapple pie filling or jelly, one cup of bread crumbs or cookie crumbs and seventy five grams of pecans or walnuts.
2. One hundred and fifty grams of raspberry pie filling or jelly, one cup of bread crumbs or cookie crumbs and seventy five grams of peanuts or cashew nuts.

3. One hundred and fifty grams of strawberry, peach apricot or grape pie filling or jelly; one cup of bread crumbs or cookie crumbs and seventy five grams of almonds or Brazil nuts or any other kid of nuts.
4. Sixty five percent of any kind of marmalade with thirty five percent of any kind of nuts.
5. Sixty five percent or any kind of preserves with thirty five percent of any kind of nuts.
6. Seventy percent of farmer cheese, twenty percent of raisins and ten percent of sugar.
7. One hundred percent of any kind of puddings.
8. Thirty five percent of chocolate mixed with sixty five percent of cream cheese.
9. One hundred and fifty gram of honey, one cup of bread crumbs and seventy five grams of walnuts.
10. One hundred percent of chocolate cheese.
11. One hundred percent of any Other type of cheeses.

OPERATION OF THE INVENTION

To prepare the baked apple **12**, the following steps should be taken:

1. Core the apple **16** with the hand-held coring instrument **34**, so as to form the hole **20** therein.
2. Remove some pulp **24** of be apple **16** from within the hole **20** with the hand-held rotary power tool **60**, so as to form the expanded chamber **26** therein with the top inlet port **28**.
3. Prepare the sweet food mass filler **30**.
4. Insert the sweet food mass filler **30** through the top inlet port **28** and into the expanded chamber **26** within the apple **16**.
5. Place the apple **16** with the sweet food mass filler **30** onto a heat resistant plate **78**.
6. Add a small amount of water into the heat resistant plate **78**.
7. Put the heat resistant plate **78** and the apple **16** with the sweet food mass filler **30** into an electric, gas or microwave oven.
8. Set the temperature of the oven between three hundred and fifty to four hundred degrees Fahrenheit.
9. Bake the apple **16** with the sweet food mass filler **30** until the apple **16** becomes soft.
10. Remove the heat resistant plate **78** and the baked apple **12** with the sweet food mass filler **30** from the oven.
11. Position the beat resistant plate **78** and the baked apple **12** with the sweet food mass filler **30** onto a counter/table top **80** to cool.
12. Sprinkle the food topping **32** onto the sweet food mass filler **30** in the baked apple **12**.

LIST OF REFERENCE NUMBERS

A diameter of **20**

B distance between bottom of **20** and base of **16**

C wall thickness of **24** about **26**

12 baked apple

14 coring component

16 apple

18 core of **16**

20 hole in **16**

22 pulp removing facility

24 pulp of **16**

26 expanded chamber in **16**
28 top inlet part in **16**
30 sweet food inns filler in **26**
32 food topping on **16**
34 hand-held coring instrument for **14**
36 handle of **34**
36*a* sleeve of **36**
36*b* projection in **36***a*
38 hand of **40**
40 person
42 hollow plug cutter barrel of **34**
42*a* back end of **42**
42*b* depression on **42***a*
44 crossbar at **46**
46 distal end of **42**
47 pusher-elongated rod
48 distance limiting structure for **42**
50 depth setting indicator of **48**
52 retaining assemblage of **48**
54 washer shaped disc for **50**
56 indent in **42** of **52**
58 spring biased ball in **54** of **52**
60 hand-held rotary power tool for **22**
62 housing of **60**
64 socket in **62**
66 handle on **62**
68 electric motor in **62**
70 rasp bit of **60**
72 shank of **70**
74 ball-shaped head on **72**
75 dome-shaped head on **72**
76 pot
77 stove
78 heat resistant plate
80 counter/table top

It will be understood that each of the elements described above, or two of more, together may also find a useful application in other types of methods differing from the type application described above.

While certain novel features of this invention have been shown and described are pointed out in the annexed claims, it is not intended to be limited to the details above, since it will be understood that various omissions, modifications, substitutions and changes in the forms and details of the device illustrated and in its operation can be made by those skilled in the art without departing in any way from the spirit of the present invention.

Without further analysis, the foregoing will so fully reveal the gist of the present invention that others can, by applying current knowledge, readily adapt it for various applications without omitting features that, from the stand of prior art, fairly constitute essential characteristics of the generic or specific aspects of this invention.

What is claimed is new and desired to be protected by Letters Patent is set forth in the appended claims:

1. A system for preparing baked apples and other edible fruits and vegetables which comprises:

a) means for coring through a top of an apple and into a core thereof to remove the core with its seeds, so as to form a hole therein; and

b) means for removing some pulp of the apple from within the hole, so as to form an expanded chamber therein with a top inlet port, in Which a prepared sweet food mass filler can be inserted past the top inlet port and into the expanded chamber, a food topping placed thereon and the apple baked.

2. A system for preparing baked apples and other edible fruits and vegetables as recited in claim **1**, wherein said coring means is a hand-held coring instrument.

3. A system for preparing baked apples and other edible fruits and vegetables as recited in claim **2**, wherein said hand-held coring instrument includes:

a) a handle to be grasped by a hand of a person;

b) a hollow plug cutter barrel extending at a right angle from said handle; and

c) a crossbar at a distal end of said barrel, so that when said barrel is pressed through the top of the apple into the core thereof and turned, said crossbar will dislodge the core, allowing the core within said barrel to be removed from the apple.

4. A system for preparing baked apples and other edible fruits and vegetables as recited in claim **3**, wherein said hand-held coring instrument further includes means for limiting the distance said barrel can be pressed through the top of the apple, when the core is to be removed therefrom.

5. A system for preparing baked apples and other edible fruits and vegetables as recited in claim **4**, wherein said distance limiting means includes:

a) a depth setting indicator; and

b) means for retaining said indicator on said barrel in a releasing manner.

6. A system for preparing baked apples and other edible fruits and vegetables as recited in claim **5**, wherein said depth setting indicator is a washer shaped disc which slides upon said barrel of said hand-held coring instrument.

7. A system for preparing baked apples and other edible fruits and vegetables as recited in claim **6**, wherein said retaining means includes:

a) said barrel having a plurality of spaced apart opposite paired indents therealong; and

b) opposite paired spring biased bails carried in said washer shaped disc, so that when said washer shaped disc is manually moved along said barrel said spring biased bails will engage With any of said paired indents on said barrel.

8. A system for preparing baked apples and other edible fruits and vegetables as recited in claim **1**, wherein said pulp removing means is a hand-held rotary power tool.

9. A system for preparing baked apples and other edible fruits and vegetables as recited in claim **8**, wherein said hand-held rotary power tool includes:

a) a housing having a socket and a handle to be grasped by a hand of a person;

b) an electric motor carried within said housing; and

c) a rasp bit having a shank that can be inserted into the socket of said housing, so that said electric motor can rotate said shank to allow said rasp bit to remove the pulp a the apple, when said rasp bit is placed within the hole in the apple.

10. A system for preparing baked apple and other edible fruits and vegetables as recited in claim **9**, Wherein said rasp bit includes a ball-shaped head on a distal end of said shank.

11. A system for preparing baked apples aid other edible fruits and vegetables as recited in claim **9**, wherein said rasp bit includes a dome-shaped head on a distal end of said shank.

12. A system for preparing baked apples and other edible fruits and vegetables which comprises:

a) a hand-held coring instrument to core through a top of an apple and into a core thereof to remove the core with its seeds, so as to form a hole therein; and

b) a hand-held rotary power tool to remove some pulp of the apple from within the hole, so as to form an expanded chamber therein with a top inlet port, in which a prepared sweet food mass filler can be inserted past the top inlet port and into the expanded chamber, a food topping placed thereon and the apple baked.

13. A system for preparing baked apples and other edible fruits and vegetables as recited in claim **12**, wherein said hand-held coring instrument includes:

a) a handle to be grasped by a hand of a person;

b) a hollow plug cutter barrel extending at a right angle from said handle; and

c) a crossbar at a distal end of said barrel, so that when said barrel is pressed through the top of the apple into the core thereof and turned, said crossbar will dislodge the core, allowing the core within said barrel to be removed from the apple.

14. A system for preparing baked apples and other edible fruits and vegetables as recited in claim **13**, wherein said hand-held coring instrument further includes means for limiting the distance said barrel can be pressed through the top of the apple, when the core is to be removed therefrom.

15. A system for preparing baked apples and other edible fruits and vegetables as recited in claim **14**, wherein said distance limiting means includes:

a) a depth setting indicator; and

b) means for retaining said indicator on said barrel in a releasing manner.

16. A system for preparing baked apples and other edible fruits and vegetables as recited in claim **15**, wherein said depth setting indicator is a washer shaped disc which slides upon said barrel of said hand-held coring instrument.

17. A system for preparing baked apples and other edible fruits and vegetables as recited in claim **16**, wherein said retaining means includes:

a) said barrel having a plurality of spaced apart opposite paired indents therealong; and

b) opposite paired spring biased balls carried in said washer shaped disc, so that when said washer shaped disc is manually moved along said barrel said spring biased balls will engage with any of said paired indents on said barrel.

18. A system for preparing baked apples and other edible fruits and vegetables as recited in claim **17**, wherein said hand-held rotary power tool includes:

a) a housing having a socket and a handle to be grasped by a hand of a person;

b) an electric motor carried within said housing; and

c) a rasp bit having a shank that can be inserted into the socket of said housing, so that said electric motor can rotate said shank to allow said rasp bit to remove the pulp of the apple, when said rasp bit is placed within the hole in the apple.

19. A system for preparing baked apples and other edible fruits and vegetables as recited in claim **18**, wherein said rasp bit includes a ball-shaped head on a distal end of said shank.

20. A system for preparing baked apples and other edible fruits and vegetables as recited in claim **19**, wherein said rasp bit includes a dome-shaped head on a distal end of said shank.

21. A hand-held coring instrument for coring fruit or vegetables comprising

a) grasping means to be grasped by a hand of a person;

b) hollow plug cutter barrel connected to said grasping means; and

c) means for adjustably limiting the distance said barrel can be pressed into the fruit or vegetable.

22. A hand-held coring instrument for coring fruit or vegetable comprising:

a) grasping means to be grasped by a hand of a person;

b) hollow plug cutter barrel connected to said grasping means;

c) a crossbar at a distal end of said barrel so that when said barrel is pressed into the fruit or vegetable and turned, said crossbar will dislodge a core, allowing the core within said barrel to be removed from the fruit or vegetable; and

d) means for adjustably limiting the distance said barrel can be pressed into the fruit or vegetable.

23. A hand-held coring instrument as set forth in claim 21, wherein said distance limiting means includes:

a) a depth setting indicator; and

b) means for retaining said indicator on said barrel in a releasing manner.

24. A hand-held coring instrument as set forth in claim 23, wherein said depth setting indicator comprises a cylinder which slides relative to said barrel of said hand-held coring instrument.

25. A hand-held coring instrument as set forth in claim 23 wherein said retaining means includes:

a) a plurality of spaced apart indents along said barrel; and

b) engaging means carried in said cylinder for engaging with any of said indents on said barrel when said cylinder is manually moved along said barrel.

26. A hand-held coring instrument as set forth in claim 24, wherein said retaining means includes:

a) a plurality of spaced apart indents along said barrel; and

b) engaging means carried in said cylinder for engaging with any of said indents on said barrel when said cylinder is manually moved along said barrel.

27. A hand-held coring instrument as set forth in claim 23, further comprising means for retaining said grasping means on said barrel in a releasing manner.

28. A hand-held coring instrument as set forth in claim 24, further comprising means for retaining said grasping means on said barrel in a releasing manner.

29. A hand-held coring instrument as set forth in claim 25, wherein said indents comprise opposite paired indents.

30. A hand-held coring instrument as set forth in claim 26, wherein said indents comprise opposite paired indents.

31. A hand-held coring instrument as set forth in claim 21 or 22 wherein said hollow plug cutter barrel is detachably connected to said grasping means.

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