



Fresh Fruit with Cinnamon Yogurt Dip

Ingredients: Equipment:

1 apple Cutting board

1 orange Knife

1 banana Small bowl 6 ounces nonfat yogurt, plain Spatula

1/4 teaspoon cinnamon

Number of Servings: 4 Preparation Time: 5 minutes Total time: 5 minutes

Directions

- Leave the skin on the apple and cut in half through the core. Then cut each piece in half again until you have 4 quarters. Cut out seeds and core and chop into thin slices.
- Cut off both ends of orange. Starting at top, slide knife between skin and fruit and cut off as much skin and white pith as possible. After skin and pith are removed, pull orange apart into individual sections.
- 3. Peel banana, cut into slices.
- 4. Arrange fruit on a plate. Mix the yogurt and cinnamon in a small bowl. Put the bowl of yogurt and cinnamon next to the fruit. Use it as a dip for the fruit.

TIP: Try making this with other favorite fruits!

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Nutrition Facts

Serving Size: 1/2 cup

Servings: 4		10	
Amount Per S	erving		7
Calories 87		Calories from Fat 0	
		%Daily \	/alue*
Total Fat trace g			1%
Saturated Fat trace g			1%
Cholesterol 0mg			0%
Sodium 33mg			0%
Total Carbohydrate 19g			3%
Dietary Fiber 2g			10%
Protein 3g			3%
Vitamin A	2%	Vitamin C	37%
Iron	2%	Calcium	10%
Percent Daily	values are	based on a 2,000 cald	one diet.

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