

# Fruit Party on a Chip

Makes 10 servings | A diabetic-friendly recipe

## Ingredients:

- 2 kiwis, peeled and diced
- 2 Golden Delicious apples, peeled, cored, and diced
- 8 ounces raspberries
- 1 pound strawberries
- 2 tablespoons plus 1 cup granulated Splenda, divided
- 1/2 tablespoon Splenda Brown Sugar Blend
- 3 tablespoons no-sugar-added fruit preserves, flavor of choice
- 2 teaspoons ground cinnamon
- 10 (10-inch) flour tortillas
- Butter-flavored cooking spray



## Directions

1. Toss fruit, 2 tablespoons granulated Splenda, Splenda Brown Sugar Blend, and preserves in a large bowl. Cover and chill.
2. Preheat oven to 350°F.
3. Combine 1 cup granulated Splenda and cinnamon in a small bowl.
4. Spray both sides of each tortilla with the butter-flavored cooking spray and cut into small wedges. Place wedges in a single layer on a baking sheet and sprinkle all sides evenly with the cinnamon sugar mixture. Spray wedges again lightly on all sides.
5. Bake 10 minutes. Allow to cool before serving. Serve with fruit salsa.

## Cooking Tidbit

Try the spoon trick to get the skin off kiwi: slice each kiwi in half and place a spoon between the fruit and the flesh and scoop.