

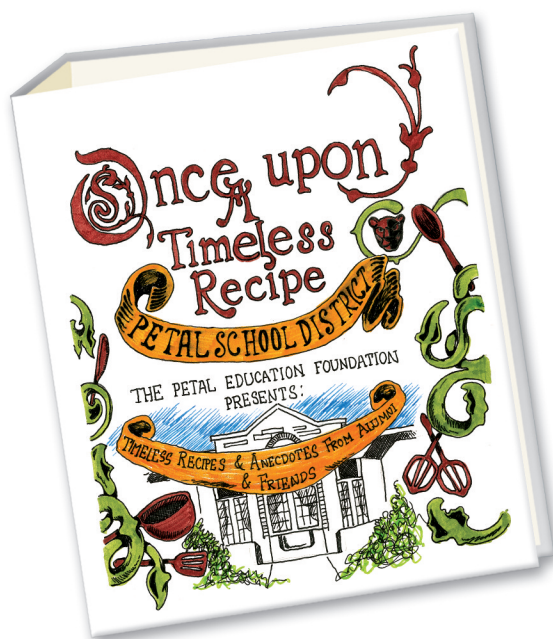
Annie's Fruit Salsa & Cinnamon Chips

3 kiwis, peeled & diced
 3 Golden Delicious apples, peeled, cored & diced
 1 lb. raspberries
 2½ lbs. strawberries
 5 T. white sugar
 5 T. brown sugar
 ½ c. fruit preserve (any flavor)
 12 (10-in.) flour tortillas
 butter flavored cooking spray
 3 c. cinnamon sugar

RECIPE OF THE MONTH

Preheat oven to 350°. In a large bowl, thoroughly mix kiwis, apples, raspberries, strawberries, sugars, and fruit preserve. Cover and chill for at least 15 minutes. Coat one side of each tortilla with cooking spray. Cut into wedges, arrange in a single layer on baking sheet, and sprinkle with cinnamon sugar. Spray wedges with cooking spray again. Bake 8–10 minutes. Repeat with the remaining tortillas. Allow to cool. Serve with chilled fruit mixture.

Recipe Submitted By: Leahne Lightsey



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Special Features:

Once Upon a Timeless Recipe – The Petal Education Foundation Presents: Timeless Recipes & Anecdotes from Alumni & Friends brims with lighter fare perfect for the dog days of summer! This group earns an “A” with recipes such as “Frozen Fruit Salad,” “Lemon Icebox Cake,” and “Beach Shrimp.” For extra credit, this cookbook contains a custom cover, liner, and dividers showcasing artwork, recipes, and stories from students and alumni. The last section, “Teacher Treasure Trove,” features recipes perfect for teacher gifts and quick school projects. With all of the “cool” features enrolled in this cookbook, its success is anything but a fairy tale!

