

Fresh Fruit Salad with Nutmeg-Cinnamon **Syrup**

Substitute your favorite apple for Granny Smith, if desired.

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Yield: 8 servings (serving size: 1/2 cup)

Photo by: Photo: Jan Smith

Ingredients

2 cups thinly sliced Granny Smith apple (about 1 large apple)

2 cups thinly sliced ripe pear (about 1 large pear)

1 cup sliced strawberries

1/2 cup orange sections (about 1 orange)

1/2 cup sliced banana (about 1 medium)

1/4 cup fresh lemon juice

1/4 cup maple syrup

1/8 teaspoon ground nutmeg

1/8 teaspoon ground cinnamon

Preparation

Combine first 5 ingredients in a large bowl. Drizzle with juice; toss gently.

Combine syrup, nutmeg, and cinnamon in a small saucepan. Cook over low heat 10 minutes, stirring occasionally. Spoon over fruit, and toss gently. Serve immediately.

Nutritional Information

Amount per serving

Calories: 76 Calories from fat: 2% Fat: 0.2g Saturated fat: 0.0g Monounsaturated fat: 0.0g Polyunsaturated fat: 0.1g Protein: 0.6g Carbohydrate: 19.9g Fiber: 2.3g Cholesterol: 0.0mg Iron: 0.4mg Sodium: 2mg Calcium: 19mg

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