



Recipes for Five Ways to Use Canned Fruit

Recipe	Website
Rise and shine cobbler:	https://extension.umd.edu/programs/family-consumer-sciences/snap-ed/eat-smart/recipes/rise-and-shine-cobbler
Breakfast Parfait:	https://extension.umd.edu/programs/family-consumer-sciences/snap-ed/eat-smart/recipes/breakfast-parfait
Peach cobbler:	https://extension.umd.edu/programs/family-consumer-sciences/snap-ed/eat-smart/recipes/peach-cobbler
Peach muffin with oatmeal topping:	https://extension.umd.edu/programs/family-consumer-sciences/snap-ed/eat-smart/recipes/peach-muffins-oatmeal-topping
Fruited spinach salad:	https://extension.umd.edu/programs/family-consumer-sciences/snap-ed/eat-smart/recipes/fruited-spinach-salad
Asian coleslaw:	https://extension.umd.edu/programs/family-consumer-sciences/snap-ed/eat-smart/recipes/asian-coleslaw
MyPlate wraps:	https://extension.umd.edu/programs/family-consumer-sciences/snap-ed/eat-smart/recipes/myplate-wraps
Fruit kebob:	https://extension.umd.edu/programs/family-consumer-sciences/snap-ed/eat-smart/recipes/fruit-kebob
Fruit salad:	https://extension.umd.edu/programs/family-consumer-sciences/snap-ed/eat-smart/recipes/fruit-salad
Pineapple orange frozen yogurt:	https://extension.umd.edu/programs/family-consumer-sciences/snap-ed/eat-smart/recipes/pineapple-orange-frozen-yogurt

Thank you for attending!

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