

FRUIT AND PEANUT BUTTER DIP

Yield: 6 Servings | Serving Size: 1 cup fruit and 2

Tablespoons dip Cost/Serving: \$1.80

Ingredients:

6 cups of washed raw fruit such as apples, bananas, pears, grapes, or strawberries

1/2 cup plain yogurt

1/2 teaspoons vanilla

1/3 cup peanut butter

Directions:

- 1) Wash all the fruit and slice it into pieces that are easy to dip.
- 2) Collect and measure all ingredients before starting to prepare the recipe.
- 3) Combine yogurt, vanilla, and peanut butter in a medium bowl, and mix well.
- 4) Chill dip in refrigerator until ready to serve.
- 5) Serve with fruit arranged on a plate around a bowl of the dip.
- 6) Refrigerate leftovers within 2 hours. Eat within 3 to 5 days.

Be creative! Spread dip on a tortilla, add banana, and roll up.

Note: Nutrition facts are for dip only.

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Nutrition Facts

6 servings per container

Serving size 2 Tablespoons (35g)

Amount Per Serving
Calories

100

	% Daily Value*
Total Fat 8g	10%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 75mg	3%
Total Carbohydrate 5g	2%
Dietary Fiber 1g	4%
Total Sugars 3g	
Includes 0g Added Sugars	0%
Protein 4g	8%
Vitamin D 0mcg	0%
Calcium 44mg	4%
Iron 0mg	0%
Potassium 127mg	2%

^{*}The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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This Institution is an equal opportunity provider. This material was funded by USDA's Supplemental Nutrition Assistance Program - SNAP. This work is supported by the Expanded Food and Nutrition Education Program (EFNEP) from the USDA National Institute of Food and Agriculture. USDA is an equal opportunity provider, employer, and lender. Montana State University Extension is an ADA/EO/AA/Veteran's Preference Employer and Provider of Educational Outreach.



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