# Cinnamon Apple Yogurt Dessert

- Switch it up by trying other kind of dried fruit, like dried bananas or dried cranberries.
- Get kids involved by mixing ingredients.
- Make it a DIY yogurt parfait bar by putting out bowls of toppings (like fresh or dried fruit, different cereals, nuts, seeds, or granola) and letting everyone make their own yogurt parfait.
- This recipe works great as a dessert or as a healthy snack!

<b>Nutrition Fa</b>	acts
2 servings per container <b>Serving size</b>	1/2 cup
Amount per serving Calories	120
% D	aily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 35mg	2%
Total Carbohydrate 28g	10%
Dietary Fiber 2g	<b>7</b> %
Total Sugars 18g	
Includes 0g Added Sugars	0%
Protein 2g	
Vitamin D 1mcg	6%
Calcium 85mg	6%
Iron 1mg	6%
Potassium 225mg	4%

\*The % Daily Value 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.

## **Cinnamon Apple Yogurt**

Servings: 2 Prep Time: 10 minutes



### Ingredients:

- 1/2 cup yogurt, non-fat vanilla
- 1/2 cup applesauce, unsweetened
- 1/2 red apple, cored and chopped, with skin
- 1 Tablespoon raisins, seedless
- 1/8 teaspoon cinnamon, ground
- 1 Tablespoon crunchy cereal (or granola, or nuts)

### **Directions:**

- Wash hands thoroughly with warm water and soap.
- 2. Core and chop the apple and combine with the rest of ingredients, except cereal, in a small bowl.
- 3. Cover and refrigerate until chilled, or eat immediately.
- 4. Top with crunchy cereal just before eating, or eat it parfait style with 2 layers of each: yogurt and apple mixture and cereal.
- 5. Eat and enjoy as a snack or as a dessert!

#### **Recipe Credit:**