

3 Easy Ways to Use Fruit

PICK YOUR RECIPE:



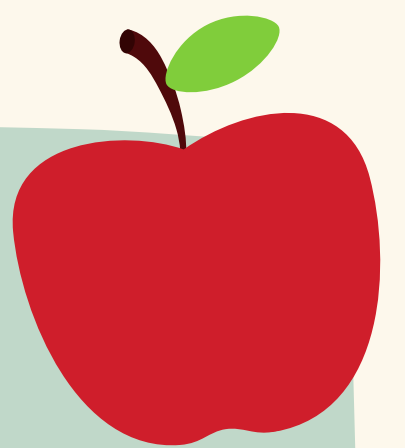
Frozen Fruit Cups:

Ingredients:

- 4 cups peaches (frozen, canned, or fresh)
- 1 can fruit cocktail, drained
- 6 medium bananas
- 6 ounces orange juice
- 1/3 cup lemon juice
- 2 cans mandarin oranges, drained
- 2 cans crushed pineapple, drained

Directions:

1. Combine the peaches, oranges, pineapple, fruit cocktail, bananas, orange juice, and lemon juice in a bowl and mix until combined.
2. Place in small disposable cups and cover with foil or plastic wrap.
3. Freeze until firm. Remove from the freezer 45 minutes before serving to thaw.



Recipe From: foodnetwork.com

Creamy Frozen Fruit Cups:

Ingredients:

- 1 package (8 ounces) cream cheese
- 1/2 cup sugar
- 1 jar (10 ounces) maraschino cherries, drained
- 1 can (11 ounces) mandarin oranges, drained
- 1 carton (8 ounces) frozen whipped topping, thawed

Directions:

1. In a large bowl, beat the cream cheese and sugar until fluffy.
2. Chop the cherries
3. Add the pineapple and chopped cherries to the cream cheese mixture. Fold in whipped topping and oranges
4. Line muffin cups with paper liners
5. Spoon fruit mixture into cups
6. Freeze until firm
7. Remove from freezer 10 minutes before serving



Recipe from: tasteofhome.com

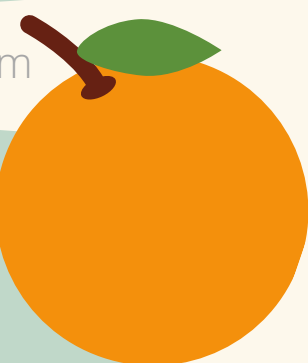
Sunshine Salad:

Ingredients:

- 2 bananas
- 1- 15 oz. can mandarin oranges
- 1- 15 oz. can pineapple
- 1 box of Jell-O sugar free instant pudding

Directions:

1. Do not drain the oranges.
2. Cut the pineapple and banana into chunks.
3. Combine the fruit in a large bowl.
4. Sprinkle the dry pudding mix (do NOT add milk) over the top of the fruit.
5. Mix well.
6. Refrigerate and cover for at least one hour.



Recipe from: simplystacie.net