

FRUIT SALSA

Ingredients:

2 kiwis, peeled and diced
2 apples – peeled, cored and diced
1-2 cups diced peaches
1 pound strawberries, cut in small pieces (&/or blueberries. You can use any fruit you want!)
2 tablespoons SPLENDA® No Calorie Sweetener, Granulated (or regular sugar)
½ tablespoon SPLENDA® Brown Sugar Blend (or regular)
3 tablespoons fruit preserves, any flavor
½ cup chopped pecans, if desired
10 (10 inch) flour tortillas (can use whole wheat for more fiber!)
butter flavored cooking spray

Cinnamon Mixture:

1 cup SPLENDA® No Calorie Sweetener, Granulated (you can use regular sugar but that is more calories)
2 teaspoons ground cinnamon

Directions

1. In a large bowl, thoroughly mix fruit of choice, SPEND® Granulated Sweetener, SPEND® Brown Sugar Blend and fruit preserves. Cover and chill in the refrigerator at least 15 minutes.
2. Preheat oven to 350 degrees F (175 degrees C).
3. Coat one side of each flour tortilla with butter flavored cooking spray. Cut into wedges and place wedges in a large bag containing the cinnamon mixture. Shake to coat. Place on cookie sheet.
4. Bake in the preheated oven 8 to 10 minutes. Repeat with any remaining tortilla wedges. Allow to cool approximately 15 minutes. Serve with chilled fruit.