



FRUIT SALSA WITH BAKED CINNAMON CHIPS
“Eagles”, Madison Southern High School

*2 kiwis, peeled and
 diced*
*2 Golden Delicious
 apples, peeled, cored
 and diced*
8 oz black raspberries
*1 (16 oz.) carton
 strawberries, diced*

*2 Tbsp white sugar
 (more or less, to
 taste)*
*1 Tbsp brown sugar
 (more or less, to
 taste)*
*3 Tbsp fruit preserves,
 any flavor*

(strawberry)
*10 (10 inch) whole
 wheat flour tortillas*
*Melted butter or
 butter-flavored
 cooking spray*

Cinnamon sugar

1 cup white sugar

2 Tablespoons cinnamon

In a large bowl, thoroughly mix kiwis, apples, raspberries, strawberries, white sugar, brown sugar and fruit preserves. Cover and chill in the refrigerator for at least 15 minutes. Preheat oven to 350°. Coat one side of each flour tortilla with melted butter or butter-flavored cooking spray. Sprinkle tortillas with desired amount of cinnamon sugar. Cut into wedges and arrange in a single layer on a large baking sheet. Spray again with cooking spray (not necessary if using melted butter). 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 mixture. This salsa can also be served with cinnamon graham crackers or cinnamon pita chips. Best when made and eaten the same day, otherwise the fruit gives off too much juice and it gets runny.