

Crispy Fruit Medley

Recipe By *Nitra Ladies Auxiliary*



Cooking and Prep:  25
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Serves:  15

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Purim

Diet: Vegetarian, Pescetarian

Source: The Heimishe

Kitchen (Nitra Cookbook)

Easy fruit salad with a crispy crunch topping makes an enticing plated starter or light dessert.

Ingredients (11)

Main

- 1 (20 oz.) can **Gefen Pineapple Tidbits**
- 1 (11 ounce) can **Gefen Mandarin Oranges**
- 1/3 box **Gefen Raspberry Jell Dessert**, dissolved in 1/3 cup boiling water
- 2 Granny Smith apples, chopped
- 1 kiwi, chopped

- 1/3 cup orange juice
- 1 pound frozen strawberries, blended or sliced

Crispy Topping

- 1/4 pound margarine
 - 2/3 cup brown sugar
 - 1 cup chopped walnuts
 - 1 cup rice crispies, crushed (use gluten-free if needed)
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Start Cooking

For the Fruit Salad

1. Combine all ingredients for fruit medley.
2. Pour into 10-inch trifle bowl or into 15 5-ounce cocktail cups.

For the Crispy Topping

1. Preheat oven to 350 degrees Fahrenheit.
2. Melt margarine, add remaining ingredients.
3. Spread into cookie sheet and bake for 18–20 minutes, stirring occasionally.
4. Sprinkle topping over fruits.

Credits

Photography and Styling: Peri Photography