

FRUIT CONES WITH YOGURT DIPPING SAUCE

ORGANIZE INGREDIENTS AND UTENSILS

INGREDIENTS FOR THE CONES:

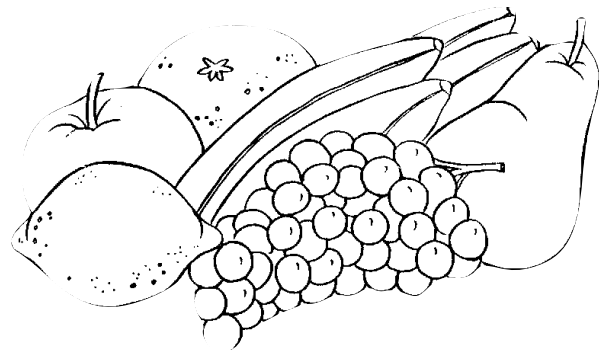
- 10 ice cream cones
- 1 small pint of blackberries
- 1 small pint of strawberries, sliced in half
- 1 large tomy mango, cur in cubes
- 1 green apple, cut in thin slices
- 1 banana, cut in slices
- 4-oz. cars chocolate, melted

INGREDIENTS FOR THE DIP:

- 1 cup of natural yogurt
- ⅓ cup of peanut butter, non-chunky
- 3 tablespoons of honey

UTENSILS:

- Medium microwave-safe bowl, to melt the chocolate
- Small spatula to mix the chocolate
- 10 Glasses, one per cone, to let them dry
- Cutting board and knife, to cut fruit (with parents help)
- Bowls to place the fruit
- Measuring cups and spoons.



INSTRUCTIONS:

1. Melt the dark chocolate in the microwave, in 30-second intervals, mixing between each one.
2. Dip the ice-cream cones in the chocolate, so the rim of the cones are covered in chocolate. Use glasses as bases so the cones can dry up.
3. Fill the cones with different fruits.
4. To prepare the dip, in a small bowl whisk together the yogurt, peanut butter and honey until combined.
5. Move the dip to a clean serving bowl, and serve next to the fruit cones.

Cartoon:

clipartkid.com

TO SEE STEP BY STEP PICTURES, VISIT [THEFOODIESKITCHEN.COM](https://thefoodieskitchen.com)