Top 10 Reasons to Stock-Up on Frozen Fruit

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Frozen fruit is delicious and extremely versatile. It does not have to be washed, peeled or stressed-over to be used-up quickly. There are many different frozen fruit mixtures at the grocery store that can liven up any meal or snack. Here are a few ideas:

1. **Yummy Baked Goods** – Frozen fruit can easily be substituted for fresh fruit in most quick bread recipes, such as muffins. Blueberries are popular but don’t forget about raspberries, cherries or mixed berries.

2. **Simple Dessert** – An easy dessert or addition to a meal can simply be frozen fruit that is slightly thawed. For a special treat, top with a spoonful of frozen yogurt or ice cream.

3. **Smoothies** – Place in a blender any type of frozen fruit such as strawberries or mango; add yogurt, milk or juice and blend until smooth.

4. **Fruit Slush** – Cut slightly thawed frozen fruit into bite-sized pieces, add fruit juice and/or canned fruit such as crushed pineapple and freeze in small cups or bowls. Serve slightly thawed.

5. **Topping for Pancakes and Waffles** – Make a delicious topping by heating frozen fruit in a saucepan on the stove. Cook over medium heat, stirring occasionally for approximately 15 minutes until sauce thickens slightly. Or try a quicker method of microwaving fruit until warm.

### Quick Berry Oatmeal

**1 serving**

- ¼ cup quick oats
- 2 tsp. brown sugar (optional)
- ½ cup low fat milk
- 1 T finely chopped nuts* (optional)
- ½ cup frozen berries

1. Wash hands with soap and water. Place oats, milk, berries and brown sugar in a microwave-safe bowl. Cover. Microwave 1 ½ to 2 minutes until hot, stirring at least once. Watch mixture carefully so that it does not cook over the container.

2. Top with nuts and enjoy!

Each serving contains: 154 calories, 1 g fat, 7 g protein, 28 g carbohydrate, 52 mg sodium.

*If serving to young children, chop nuts finely to reduce choking hazard.

**Cook’s Notes:** Consider using a larger bowl or even a microwave-safe liquid measuring cup with “space” at the top to heat oatmeal if problems with overflowing occur. Adding berries after cooking oatmeal to help mixture to “cool down” is another option. Be careful when serving to young children to make sure that bowl and oatmeal are not too hot. You may consider placing oatmeal in another bowl before serving.

For more information, check out Food Fun for Young Children Newsletters at: [http://go.unl.edu/youngchildren](http://go.unl.edu/youngchildren)