A. Cinnamon Carrot Crunch



Prep time: 15 minutes

Serves: 12

Serving Size: 1/4 cup

Utensils needed

Peeler Knife Cutting board Large mixing bowl Measuring spoons Measuring cup Mixing spoon

Nutrition Facts

Serving Size 1/4 cup Servings Per Container 12			
Amount Per Serving			
Calories 70 Calories from Fat 0			
% Daily Value*			
Total Fat Og			0%
Saturated Fat 0g			0%
Trans Fat 0g			
Cholesterol Omg			0%
Sodium 30mg			1%
Total Carbohydrate 17g 69			6%
Dietary Fiber 2g			8%
Sugars 14g			
Protein 1g			
Vitamin A 70% • Vitamin C 6%			
Calcium 4% • Iron 2%			
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500			
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydrate Dietary Fiber Calories per gram: Fat 9 • C	Less than Less than Less than Less than	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g

www.jmgkids.us/LGEG

Ingredients

- 4 medium carrots, grated
- 2 medium apples, chopped
- l celery rib, chopped
- l tablespoon of lemon juice
- $^{3}\slashed{a}$ cup of raisins (soak them overnight in I cup of water in the refrigerator)
- ³/4 cup of vanilla yogurt
- I teaspoon of cinnamon

Directions

- I. Wash your hands and clean your cooking area.
- 2. Wash the carrots, apples, and celery.
- 3. With a knife or peeler, peel the carrots.
- 4. Chop the carrots, apples, and celery, and place them in large mixing bowl.
- 5. Add the lemon juice, raisins, yogurt, and cinnamon to the bowl of chopped carrots, apples, and celery.
- 6. Stir them until they are coated evenly.
- 7. Chill the salad before serving it.

Kitchen math and science

- I. Carrots are a great source of what vitamin? Vitamin _
- On average, how many pounds of carrots does a person eat each year?_____ (Hint: Use your Veggie Mania Research Chart)
- 3. In 5 years, how many pounds of carrots does the average person eat? _____

Show your work here:

- 4. How many cups does I stalk of chopped celery fit into? _____
- 5. Circle the bigger measure:

teaspoon tablespoon

How the children can help: Wash the produce, peel the carrots, measure the ingredients, and stir the salad

Educational programs of the Texas A&M AgriLife Extension Service are open to all people without regard to race, color, sex, religion, national origin, age, disability, genetic information, or veteran status. 2015 © International Junior Master Gardener® Program