

Apple Donuts

YIELDS: 20-25 "donuts"

PREP TIME: 20 minutes

Ingredients

- 5 apples
- 500 mL (2 cups) flavoured yogurt
- Assorted toppings (pick your favourites!)
 - Fruit: Blueberries, Mango, Strawberries, Raspberries
 - Oats
 - Granola Cereal
 - Coconut
 - Seeds (sunflower seeds, pumpkin seeds)

EQUIPMENT: Colander | Cutting boards | Knives | Apple Corer | Spoons

Directions

- 1. Thoroughly wash and dry apples.
- 2. Carefully slice the top and bottom from each apple and discard. Slice the apples into ½ inch circles. Using an apple corer, cut a hole in the centre to make a donut shape.
- 3. Spread yogurt on the apple slices.
- 4. Use your creativity to sprinkle or decorate with toppings.

CHEF'S TIP: Matchstick pieces is a term that means chopping vegetables into thin, even strips. Julienne is another word to describe this chopping technique.



Figure 1. Apple Donuts





