

# Fruit with Creamy Yogurt Dip



PREPARATION TIME  
10 minutes



COOKING TIME  
none



PERFECT PARTNER  
pound cake



Making yogurt can be cost-effective. Combine  $1\frac{1}{4}$  cups powdered milk, 2 cups very hot water and 2 tablespoons plain yogurt. Store, covered, in a very warm spot for 16 hours before refrigerating.

## SHOPPING LIST

- vanilla yogurt • almond extract
- white grapes • strawberries
- pineapple chunks
- honeydew melon • fresh mint

## ON HAND

- brown sugar

# Fruit with Creamy Yogurt Dip

## INGREDIENTS

- 1 cup vanilla yogurt
- 2 tablespoons brown sugar
- 1/4 teaspoon almond extract
- 1 honeydew melon
- 1 pint strawberries
- 1 (8 1/4-ounce) can pineapple chunks, drained
- 1 cup seedless white grapes
- Mint sprig (optional)

SERVES **4**

**COOKIN'**  
*Express*

- Save time by using canned fruit. Canned cherries, plums and mandarin oranges are tasty options.

## Make Ahead

You can prepare the yogurt dip up to 24 hours ahead. Refrigerate until ready to use.

## VARIATION

For a beautiful pink color, stir crushed strawberries into the yogurt mixture.

- 1** Combine yogurt, brown sugar and almond extract in a small bowl; stir until smooth. Cover and refrigerate.



- 2** Cut honeydew into bite-size chunks. Arrange fruit on a serving platter.

- 3** Spoon yogurt into bowl. Garnish with mint sprig.



## Presentation Idea:

Instead of an ordinary bowl, spoon the yogurt dip into a melon bowl. Carve a decorative pattern in a small cantaloupe. Hollow and scoop out flesh with a melon baller for an elegant touch.