The First Strawberries: A Cherokee Story





Cultural Adventure

Easy Berry Crisp



Ingredients

- 6 cups mixed frozen berries
- 3 TBSP sugar
- 1 cup oat meal
- 1/4 cup whole wheat flour
- 1/4 cup plain Greek yogurt
- 2 TBSP butter cut into small cubes
- 1 tsp cinnamon
- 1 tsp vanilla extract

Instructions:

1. Preheat oven to 375 F. Grease a 8X8 pan coated with nonstick spray.

Serves: 4

- 2. Place berries into the baking dish and sprinkle with 1 TBSP sugar. Set aside.
- 3. In a medium bowl, stir together oatmeal, flour, remaining sugar, yogurt, butter, cinnamon and vanilla until well incorporated.
- 4. Sprinkle over crisp, breaking up larger pieces, to cover evenly.
- 5. Bake for 35-40 minutes or until top is golden brown. Serve warm.

Fruit Wands



Serves: 5-6

Ingredients

- 5-6 fruits of your choice cut into bite sized chunks
- Kebab skewers

(Depending on the season, you could use grapes, watermelon, fresh berries, orange slices, apples, etc.)

Instructions:

- 1. Place each fruit on a seperate plate or bowl.
- 2. Using a skewer, add fruit pieces in the pattern of your choice.
- 3. Repeat until all the fruit is used.

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