

Sweet Banana Treat

Ingredients:

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6 bananas, peeled and halved lengthwise

2 Tablespoons soft tub margarine, melted

2 Tablespoons orange juice

2 Tablespoons honey*

1/2 teaspoon cinnamon

Honey should not be fed to infants less than one year of age.

Directions:

- 1. Wash hands with soap and warm water.
- 2. Preheat oven to 325°F.
- 3. Place bananas in baking dish.
- 4. Mix together melted margarine, orange juice and honey.
- 5. Pour over bananas.
- 6. Sprinkle cinnamon on top.
- 7. Bake bananas for 15 minutes.

Nutrition Facts (Per Serving)

calories, 167; carbohydrate, 36 g; protein, 1 g; total fat, 4 g; saturated fat, 1 g; trans fat, 0 g; cholesterol, 0 mg; fiber, 3 g; total sugars, 25g; sodium, 37 mg; calcium, 3 mg; folate, 2 mcg; iron, 0 mg; percent calories from fat, 22%.

Makes 6 servings, 1/2 banana each

The Supplemental Nutrition Assistance Program (SNAP) provides nutrition assistance to people with low income. It can help you buy nutritious foods for a better diet. To find out more, contact 1-800-352-8401. This institution is an equal opportunity provider and employer. This material was funded by USDA's Supplemental Nutrition Assistance Program - SNAP.

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