



Tutti Frutti Slushies

By Erin Fletter

Prep Time / Cook Time / Serves 4 - 6

Fun-Da-Mentals Kitchen Skills

measure: to calculate the specific amount of an ingredient required using a measuring tool (like measuring cups or spoons).

knife skills: Bear Claw (growl), Pinch, Plank, and Bridge (look out for trolls) and Rock and Saw.

blend: to stir together two or more ingredients until just combined; blending is a gentler process than mixing.

chop: to cut something into small, rough pieces using a blade.

pour: to cause liquid, granules, or powder to stream from one container into another.

Equipment

- Cutting board + kid-safe knife
- Blender
- Dry measuring cups
- Liquid measuring cup

Ingredients

Tutti Frutti Slushies

- 1 C mixed fruit (your choice—use any combination of berries, apples, pears, cherries, oranges, etc.)
- 1/4 C granulated sugar
- 1 pinch ground cardamom
- 1 C ice

☐ 1 C cold water + more if needed

Food Allergen Substitutions

Tutti Frutti Slushies

Instructions

Tutti Frutti Slushies

chop + measure

Chop **1 cup of mixed fruit** and add it to a blender (or pitcher for use with an immersion blender). Then, measure and add **1/4 cup sugar, 1 pinch of cardamom, 1 cup ice, and 1 cup cold water.**

blend + pour

Blend until smooth, adding more water if needed. Divide into cups and enjoy!

Featured Ingredient: Berries!

Hi! I'm a Berry!

"To be specific, I'm an edible berry. We might be sweet or sour, colorful, juicy, and delicious! People around the world eat us alone, with other foods, and in jams, preserves, and pies! Yum! Did you know that bananas, pumpkins, tomatoes, and watermelons are technically berries!"

Thousands of years ago, before crops were domesticated, hunter-gatherers picked wild berries, an activity people still enjoy doing today.

Berry cultivation may have begun as early as the 10th century in Japan, the 14th century in Europe, and the 18th century in the United States.

The word "berry" comes from the Old English "berie," from the German "beere."

Globally, strawberries are grown twice the amount of any other berry, although strawberries, blackberries, and raspberries are not actual berries, botanically speaking—they are aggregate fruits.

Botanical berries include blueberries, cranberries, elderberries, gooseberries, lingonberries, and persimmons.

Berries are a wonderful snack eaten by themselves or added to cold and hot cereal. But they are equally delightful when made into preserves, jams, and sauces. In addition, berries are often used in baked goods like cakes, cobblers, muffins, and pies.

Berries are often called a "superfood" and are recommended by doctors and nutritionists for a healthy diet. They are high in antioxidants and fiber, and many have essential nutrients like vitamin C, helping to protect against cancer and chronic disease.