



Fruit Cocktail Bars Recipe

Preparation Time	10
Cooking Time	21
Serving Size	12

Ingredients:

- 1 cup all-purpose cream
- 1 1/2 tsp coffee, instant
- 500 g chocolate, milk, bar, cut into chunks
- 4 packs crackers
- 1 can DEL MONTE Fiesta Fruit Cocktail (432g), drained

Preparation:

1. Bring the cream and coffee to a boil. Immediately pour the cream mixture into a bowl of chocolate. Cover the bowl to allow the heat from the cream to melt the chocolate. After 5 minutes, stir the chocolate until smooth.
2. Arrange crackers on tray. Top each cracker with few pieces of DEL MONTE Fiesta Fruit Cocktail. Pour melted chocolate. Chill to set. Cut into bite size pieces if desired.

Chef's Tip

Drain the Del Monte Fiesta Fruit Cocktail very well. If possible, dry them over a tray lined with paper towels. The excess syrup will make the crackers soggy.

Lusog Notes

Two servings of this dish provide a source of calcium and vitamin B2. Calcium is important not only for bone health but also for blood clotting. On the other hand, vitamin B2 helps keep the skin, eyes, and the nervous system healthy.

Cooking Skills Needed

- Mixing

Cooking Tools

- Chopping Board
- Measuring Cups
- Measuring Spoon
- Spatula
- Sauce Pot