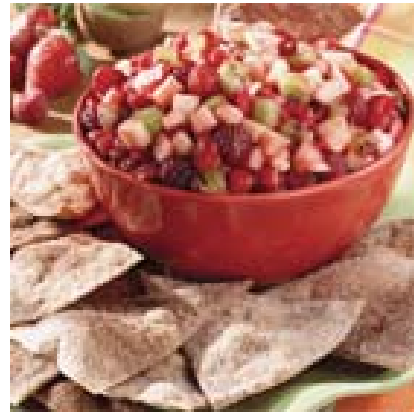


Fruit Salsa

- 2 Kiwis, peeled and diced
- 2 Apples, peeled, cored and diced
- 8 Ounces raspberries
- 1 Pound strawberries
- 2 Tablespoons sugar
- 1 Tablespoon brown sugar
- 3 Tablespoons fruit preserves, any flavor

- 10 (10 inch) Flour tortillas
- Butter flavored cooking spray
- 2 cups cinnamon sugar



Directions:

1. In a large bowl, thoroughly mix fruit, sugars and preserves. Cover and chill in fridge at least 15 minutes.
2. Preheat oven to 350 degrees.
3. Coat one side of each flour tortilla with butter flavored cooking spray. Cut into wedges and arrange a single layer on a large baking sheet. Sprinkle wedges with desired amount of cinnamon sugar. Spray again with cooking spray.
4. Bake in the preheated oven 8 to 10 minutes. Repeat with any remaining tortilla wedges. Allow to cool for approximately 15 minutes. Serve with chilled fruit mixture.