Caramel Toffee Fruit Kebabs

SERVES 8 / SERVING SIZE 1 KEBAB

Ingredients

- 1 cup fat-free, plain Greek yogurt
- 1/2 teaspoon stevia sweetener OR 1 stevia sweetener packet
- 5 drops English toffee-flavored liquid stevia sweetener
- 5 squeezes caramel-flavored liquid stevia sweetener
- 1 small apple, such as Granny Smith, Honeycrisp, Gala, or Fuji, cored and cut into 16 (3/4-inch) pieces
- 1 small pear, such as Red Anjou, Bartlett, or Bosc, cored and cut into 16 (3/4-inch) pieces
- 16 red or green grapes
- 1 small orange, peeled, separated into segments, and cut into 16 pieces
- 1/2 cup slivered almonds (dry-roasted, coarsely chopped)

Directions

In a small bowl, stir together the yogurt, stevia sweetener, and both flavors of the liquid stevia sweetener.

Using eight 6-inch wooden skewers, thread each with 2 pieces of apple, 2 pieces of pear, 2 grapes, and 2 orange segments in whatever order you wish.

With a pastry brush or spoon, coat each kebab with 2 tablespoons of the yogurt mixture. Sprinkle or roll each with 1 tablespoon nuts.

Tip: Kebabs can be stored, covered, in an airtight container for up to 12 hours.