

Real Appeal Makes Healthier Eating Simple and Delicious

Ingredients

- 1 egg, beaten
- 2 tablespoons water
- 2 tablespoons plain nonfat or low-fat yogurt (regular or Greek)
- Large pinch cinnamon
- 1½ slices whole-grain bread, each slice cut into 4 small triangles
- Cooking oil spray
- 2 teaspoons maple syrup
- ½ cup raspberries
- 1½ teaspoons finely chopped pecans



French Toast

Total Time: 15 Minutes 323 Calories | 10g Total Fat

Directions

- 1. Heat a large skillet over medium heat.
- 2. In a shallow bowl mix together egg, water, yogurt, and cinnamon.
- 3. Place bread in bowl and let it soak up mixture.
- 4. Flip bread to soak up the remainder of the mixture.
- 5. Spray skillet with vegetable oil spray and add bread. Cook until golden brown, about 3 minutes. Flip and cook until the other side is golden brown, an additional 3 minutes.
- 6. Serve drizzled with maple syrup and topped with raspberries and pecans.

Ingredients

- 90 calories of 100% whole-grain cereal, such as a not-so-sweet flaky or "nugget"-type
- 3 tablespoons rolled oats
- ½ cup raspberries or mixed berries
- 1 tablespoon chopped walnuts
- 1½ teaspoons honey
- ¾ cup plain nonfat or low-fat yogurt (regular or Greek)



Breakfast Pudding

Total Time: 5 Minutes 377 Calories | 7g Total Fat

Directions

- 1. In a medium bowl, combine cereal, oats, berries, walnuts, honey, and yogurt.
- 2. Eat immediately or let sit for 4 to 24 hours to allow cereal to soften and flavors to meld

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