

jack-o'-lantern oranges

TRICK



OR

TREAT



jack-o'-lantern oranges

This is a great way for kids to eat nourishing fruit during the candy-laden Halloween season. They can even help cut up the apples and grapes with plastic knives and decide how they want their fancy orange to look! From the Taste of Home Test Kitchen.

PREP: 1 HOUR YIELD: 8 SERVINGS

8 small navel oranges

1 small apple, chopped

1/2 cup halved seedless red grapes

Slivered almonds and whole cloves

Choose which side of each orange will be the jack-o'-lantern's face; cut a thin slice from the bottom of each so that it rests flat. Cut another small slice from the top. Spoon out pulp. Chop pulp and combine with apple and grapes; set aside.

Cut faces as desired; decorate with cloves and almonds. Spoon fruit mixture into jack-o'-lanterns.

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