Recipes with Analysis
Appetizers
BLACK BEAN SPREAD

Ingredients:
1 (16 oz) can black beans, rinsed and drained
1 teaspoon lime juice
1 teaspoon olive oil
¼ - ½ teaspoons hot pepper sauce
¼ cup fresh cilantro leaves
2 Tablespoons finely chopped onions

Equipment/Utensils:
Measuring cups and spoons
Knives
Cutting board
Food processor or blender

Directions:
1. Place beans, lime juice, oil, and pepper sauce in food processor or blender with metal blade. Process until pureed. Add cilantro and onions; process just until coarsely chopped and well mixed.
2. Serve at room temperature or heat in microwave; top with grated fat-free cheddar cheese just before serving. Serve with crackers, homemade melba toast, or homemade tortilla chips.

Yield: 10 servings

Nutritional Information:
Serving size 2 Tablespoons

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Source: Cheryl Maxwell, RD, County Extension Agent – FCS
University of Arkansas Cooperative Extension

University of Arkansas, United States Department of Agriculture and County Governments Cooperating

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FRUIT DIP

Ingredients:
1 (8oz.) container plain or vanilla low-fat yogurt
2 teaspoons honey
2 Tablespoons orange juice concentrate
Dash ground cinnamon (optional)

Equipment/Utensils:
Small bowl
Measuring spoons
Mixing spoon

Directions:
1. In a small bowl, mix all ingredients until blended.
2. Refrigerate until serving time. Serve as a dip for fruits, such as apples, pears, bananas, melons or berries.

Yield: 8 servings

Nutritional Information:
Serving Size 2 Tablespoons

- Calories: 30
- Carbohydrates: 5g
- Protein: 2g
- Fat: 0g
- Cholesterol: 2mg
- Fiber: 0g
- Sodium: 20mg

Source: http://www.cooks.com/rec/doc/0,1815,144177-243198,00.html
FUN FRUIT KABOBS

Ingredients:
40 small strawberries, green leaves removed
40 banana slices (equal to 3 small 4-ounce bananas)
40 green grapes
40 heavy toothpicks or small skewers (2 ¼ inches each)

Equipment/Utensils:
Cutting board
Knife

Directions:
1. Wash fruit. Remove leaves from strawberries. Slice banana.
2. Gently push 1 strawberry, 1 banana slice and 1 grape onto each toothpick.
3. Serve immediately.

Yield: 10 servings

Nutritional Information

Serving size: 1 kabob

Calories 94
Carbohydrates 22g
Protein <1g
Fat <1g
Cholesterol 0mg
Fiber 2g
Sodium 193mg

Source: Diabetic Cooking  September/October 2005
QUICK DILL DIP

Ingredients:
1 cup Light Salad Dressing
1 container (16 oz.) fat-free sour cream
1 Tablespoon dill weed
1 Tablespoon dried minced onion
1 Tablespoon parsley flakes

Equipment/Utensils:
Bowl
Measuring cups and spoons
Mixing spoons

Directions:
1. Mix all ingredients; cover.
2. Refrigerate several hours or overnight.
3. Serve with assorted vegetable dippers.

Dip can be made a day in advance. Most vegetables can be cut up a day in advance as well. Cover and refrigerate until ready to serve.

Yield: 24

Nutritional Information

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Source: www.kraftfoods.com
ROASTED GARLIC

Ingredients:
1 head garlic
1 teaspoon extra virgin olive oil

Equipment/Utensils:
Measuring spoon
Aluminum foil or small baking dish

Directions:
1. Preheat the oven to 425°F.
2. Remove the outer papery covering of the garlic. Slice off the top of the head so most of the cloves are exposed. Place on a square of aluminum foil for easy cleanup, or in a small baking dish. Drizzle the oil over the cloves. Fold the foil over the head to completely enclose it, or cover the baking dish with foil.
3. Roast for about 45 minutes, until the garlic is completely soft and lightly browned.
4. Serve with warm bread and high-quality extra virgin olive oil. Separate the head into individual cloves. Dip the bread in olive oil, squeeze out the softened garlic and smear on bread.

Nutritional Information
Serving size 1 clove

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ROASTED VEGETABLE SALSA

Ingredients:
2 cups chopped tomato
2 Tablespoons olive oil
1½ cups chopped summer squash
¾ Tablespoon thyme
³⁄₈ teaspoon salt
³⁄₈ teaspoon black pepper
½ cup chopped green pepper
½ cup chopped onions
¾ teaspoon dried dill weed
Non stick spray coating

Take Out:
7 inch x 11 inch glass pan
Bowl
Measuring cups and spoons
Knife

Directions:
1. Spray a 7 inch x 11 inch glass pan with non-stick coating. Heat oven to 400°F.
2. Toss ingredients lightly in bowl. Pour into pan.
3. To shorten roasting time, cover pan with wax paper and microwave on high for 4-5 minutes. Roast for 25-30 minutes stirring occasionally. If not microwaving, roast for 45 minutes.
4. Serve warm or cold, as an appetizer with crackers or French bread or as a vegetable.

Yield: 6-½ cup servings

Nutritional Information
Serving size ½ cup
Fat 1g
Calories 65
Cholesterol 0mg
Carbohydrates 3g
Fiber 2g
Protein 1g
Sodium 141mg

http://www.urbanext.uiuc.edu/diabetesrecipes/recipe.cfm?recipe=Roasted%20Vegetable%20Salsa
Salads
CINNAMON APPLE RAISIN SLAW

Ingredients:
1 bag (16 ounces) rainbow salad (broccoli, cauliflower, carrots and red cabbage) or 1 large head cabbage, finely shredded
2 red apples, chopped into bite-size chunks
½ cup golden raisins
3 Tablespoons corn oil
3 Tablespoons apple cider vinegar
2 teaspoons honey
1 teaspoon ground cinnamon

Equipment/Utensils:
Cutting board
Knife
Large and small mixing bowls
Measuring spoons
Whisk

Directions:
1. Combine rainbow salad, apples and raisins in large bowl.
2. Whisk together oil, vinegar, honey and cinnamon in small bowl. Drizzle over slaw mixture. Toss to coat.
3. Chill 1 hour.

Yield: 12 servings

Nutritional Information
Serving size ½ cup

Calories 68
Protein <1g
Carbohydrates 11g
Total Fat 3g
Cholesterol 0mg
Fiber 2g
Sodium 12mg

Source: Diabetic Cooking Quick and Easy Recipes for Two September/October 2005
CRANBERRY-CRUNCH CHICKEN SALAD

Ingredients

- 3 cups diced roasted chicken or turkey
- 2 cups cooked brown rice
- 2 cups peeled chopped Granny Smith apples (about 2-1/2 medium)
- 1 cup thinly sliced celery
- 1/2 cup dried sweetened cranberries
- 1/2 cup chopped walnuts or toasted pecans
- 1/3 cup mayonnaise
- 2/3 cup plain non fat yogurt

Directions

1. Combine chicken or turkey, brown rice, apples, celery, cranberries, and nuts in a large bowl. Mix well.
2. Add the mayonnaise and yogurt. Cover and refrigerate for at least 2 hours before serving.
3. Serve over a bed of fresh salad greens or mound each serving into the center of a cantaloupe half.

Yield: 10 servings

Nutritional Information

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NOTE: Use low-fat or fat-free mayonnaise to lower the fat content.
MOTHER MAXWELL’S CRANBERRY SALAD

Ingredients:
2 cups chopped fresh cranberries
1 cup sugar substitute such as Splenda®
1 package sugar-free red flavored gelatin

Juice of two oranges
1 apple, chopped
½ cups finely chopped nuts

Equipment/Utensils:
Food processor
2 medium bowls
Medium pot
Mixing spoon
Measuring cup

Directions:
1. Chop cranberries in food processor. Pour Splenda® over chopped cranberries and refrigerate for several hours.
2. Add water to orange juice to make 1⅓ cups liquid. Heat liquid until very hot.
3. Place gelatin in medium bowl and stir in hot liquid. Chill mixture until thickened, but not set.
4. Chop apples and nuts in food processor.
5. Add cranberries, apple and nuts to chilled gelatin mixture, mix well and chill until set. Serve as a relish, salad or side dish with turkey, chicken or pork.

Yield: 8 servings

Nutritional Information:
Serving size ½ cup
Calories 81
Protein 4g
Carbohydrates 7g
Total Fat 5g
Cholesterol 0mg
Sodium 8mg
Fiber 2g

Source: Cheryl Maxwell, RD, County Extension Agent – FCS
University of Arkansas Cooperative Extension
CUCUMBER TOMATO SALAD

Ingredients:
- ½ cup rice vinegar*
- 3 Tablespoons EQUAL® SPOONFUL**
- 3 cups unpeeled ¼-inch-thick sliced cucumbers, quartered (about 2 medium)
- 2 cups chopped tomato (about 1 large)
- ½ cup chopped red onion
- Salt and pepper to taste

* Distilled white vinegar can be substituted for rice vinegar.
** Can substitute 4 ½ packets EQUAL® sweetener.

Equipment/Utensils:
- Cutting board
- Knives
- Large bowl with cover
- Measuring cups
- Measuring spoons

Directions:
1. Combine vinegar and Equal®.
2. Add cucumbers, tomato and onion.
3. Season to taste with salt and pepper; mix well.
4. Refrigerate covered, at least 30 minutes before serving.

Yield: 6 servings

Nutritional Information:
Serving size 1 cup

- Calories 26
- Protein 1g
- Carbohydrates 6g
- Fat 0g
- Cholesterol 0mg
- Fiber 1g
- Sodium 7mg

Source: Diabetic Cooking - July/August 2005
HONEY-LIME VINAIGRETTE

Ingredients:
¼ cup lime juice
2 Tablespoons low-sodium chicken broth
2 Tablespoons olive oil, acceptable vegetable oil, or combination
2 Tablespoons honey
¼ teaspoon bottled minced garlic

Take Out:
Jar with lid
Measuring cup

Directions:
1. Combine all ingredients in a jar with a tight-fitting lid.
2. Cover and shake until ingredients are well combined.
3. Toss this with greens such as romaine and spinach with mandarin oranges and toasted almonds.
(This dressing can be stored, refrigerated, for up to 1 week.)

Yield: 4 servings

Nutritional Information
Serving size 2 Tablespoons

Calories 96
Protein 0g
Fat 7g
Carbohydrate 10g
Cholesterol 0mg
Sodium 5mg
Fiber 0g

Source: Quick and Easy Cookbook. The American Heart Association. 1995
LAYERED FRUIT SALAD

Ingredients:
3 9-inch bananas or 3 cups sliced
2 14-ounce cans pineapple chunks in own juice
4 cups seedless grapes (~1¼ pounds)
4 cups large fresh strawberries (~1 pound)

Equipment/Utensils:
4 quart trifle dish or glass bowl
Cutting board
Knife
Measuring cups/Kitchen scales

Directions:
1. Slice bananas into bottom of trifle dish. Pour pineapple chunks and juice over bananas.
2. Sort and wash grapes. Arrange layer of grapes over pineapple.
3. Wash and stem strawberries, cutting away questionable areas. Arrange layer of strawberries over grapes. Cover with plastic wrap. Refrigerate until serving time.
4. If desired, garnish with washed fresh mint leaves or sliced kiwi fruit.

Yield: 22 servings

Nutritional Information:
Serving size ½ cup

Calories 58
Protein 1 g
Carbohydrates 15
Total Fat 0 g
Cholesterol 0 g
Sodium 1 mg
Fiber 1.5 g

Living Well with Diabetes

Oriental Salad

1 lb. pkg. broccoli slaw mix
½ c. sunflower seeds
½ c. sliced almonds
1 bunch green onions, sliced
1/4 c. vegetable oil
1/3 c. cider vinegar
2 T. sugar
1 pkg. Ramen noodles w/ seasoning packet

In large bowl, combine slaw mix, almonds, sunflower seeds and green onions. Set aside. In a small bowl, combine oil, vinegar, sugar and seasoning packet. Pour dressing over salad. Refrigerate several hours. When ready to serve, crush Ramen noodles and stir into salad.

Yield: 12 servings

Nutritional Information
Calories 150
Protein 4 g
Carbohydrate 10 g
Fat 12 g
Cholesterol 0 mg
Sodium 130 mg
Fiber 1.3 g
LIVING WELL WITH DIABETES

SPINACH ORANGE SALAD

Ingredients:
4 cups fresh spinach, washed & torn into bite-size pieces
1 orange, peeled & cut into sections OR ¾ cup Mandarin orange slices, drained
½ cup almonds
½ cup croutons
Honey lime Vinaigrette Dressing

Equipment/Utensils:
Cutting board
Knife
Large bowl
Measuring cup and spoons

Directions:
1. Toss spinach, oranges, almonds and croutons.
2. Serve salad dressing on the side.

Yield: 4 servings

Nutritional Information
Serving size: 1 ½ cup

Without dressing, with fresh oranges
Calories 148  Cholesterol 0mg
Protein 9g  Fiber 4g
Carbohydrates 11g  Sodium 86mg
Fat 10g

Without dressing, with mandarin oranges
Calories 146  Cholesterol 0mg
Protein 5g  Fiber 3g
Carbohydrates 11g  Sodium 88mg
Fat 10g

http://www.urbanext.uiuc.edu/diabetes/0106.html

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Living Well with Diabetes

Main Dishes
Baked Fish (Microwave)

2 T. margarine
2 T. flour
2 T. fresh lemon juice
1 T. parsley, snipped
1/8 tsp. pepper
¼ tsp. salt
1 lb. Sole, flounder, catfish, or cod fillets (fresh or frozen, thawed)

Place margarine in rectangle baking dish (12x18 inches). Microwave on HIGH (100% power) until melted, 30 seconds to 1 minute. Blend in remaining ingredients, except fish fillets. Coat both sides of fish with sauce. Arrange in baking dish. Cover with waxed paper. Microwave at HIGH (100% power) until fish flakes easily in center with fork, 5 to 6 minutes. Serves 4.

Each serving provides:
Calories: 221
Protein: 22 g
Fat: 7 g
Carbohydrate: 4 g
Fiber per serving: 0 g
Cholesterol: 55 mg
Sodium: 395 mg
Ingredients:
**Hot and Spicy Seasoning**
- 4 teaspoons paprika
- 1 teaspoon chili powder
- 2 teaspoons dried oregano, crushed
- ½ teaspoon black pepper
- ½ teaspoon garlic powder
- ⅛ teaspoon red (cayenne pepper)
- ⅛ teaspoon dry mustard

**Pork Chops**
- 4 lean boneless pork chops, 4 ounces each
- 1 egg white
- 1 cup evaporated skim milk
- ¼ cup cornflake crumbs
- ¼ cup fine dry bread crumbs
- 2 teaspoons Hot and Spicy Seasoning

Equipment/Utensils:
- Sharp knife
- Shallow bowl
- Plastic bag
- Baking dish ⅛

Directions:
1. Mix all seasoning ingredients together. Store in airtight container.
2. Heat oven to 375°F. Trim all fat from chops and discard.
3. Beat egg white with evaporated skim milk. Place chops in milk mixture. Let stand for 5 minutes, turning chops once.
4. Mix together cornflake crumbs and Hot and Spicy Seasoning in plastic bag.
5. Remove chops from milk mixture. Lightly drain and drop one-by-one into plastic bag. Shake to coat thoroughly.
6. Spray a 13 x 9-inch baking pan with nonstick spray. Place chops in pan. Sprinkle all remaining crumb mixture on chops.
7. Bake at 375°F for 15 minutes. Turn chops; bake 5-10 minutes more or until no pink remains.

Yield: 4 chops

Nutritional Information:
Serving size 1 chop

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CAJUN CATFISH

Ingredients:
1 Tablespoon Cajun seasoning such as Tony Chacere or blackening spice blend such as Paul Prudhomme
4 catfish fillets
1 Tablespoon margarine or butter
2 teaspoons chopped fresh parsley

Equipment/Utensils:
Heavy skillet or griddle
Spatula

Directions:
1. Sprinkle seasoning on both sides of fish. Refrigerate 1 hour (if you have time.)
2. Melt margarine in large heavy skillet or griddle over high heat. Add fish and cook about 8 minutes, turning fish two or three times until thickest part of fish flakes.
3. Serve hot, garnished with chopped parsley and lemon.

Yield: 4 servings

Nutritional Information:
Serving size 1 fillet

Calories 205
Carbohydrates 2g
Fat 12g
Cholesterol 45mg
Sodium 700mg
Protein 22g
Fiber 0g
Chicken Marsala

1/8 t. pepper
1/4 t. salt
1/4 c. flour
4 chicken breasts, boned, skinless
1 T. olive oil
1/2 c. Marsala wine
1/2 c. chicken stock, fat free and low sodium
1/2 lemon, fresh lemon juice
1/2 c. fresh mushrooms, sliced
1/2 c. onion, chopped
Cooked pasta
1 T. fresh parsley, chopped

Mix together pepper, salt, and flour. Pound chicken breasts with mallet between two pieces of plastic wrap. Coat chicken with seasoned flour. In a heavy skillet, heat oil. Place chicken in skillet and brown on both sides. Remove chicken and set aside. Add wine to skillet and stir until wine is heated. Add juice, stock, mushrooms, and onion. Stir to toss, reduce heat and cook for 10 minutes until the sauce is partially reduced. Return chicken to skillet. Spoon sauce over chicken. Cover and cook until chicken is done, 5-10 minutes. Serve sauce and chicken over pasta. Garnish with parsley.

Yield: 4 servings.

Each serving provides:
- Calories: 285
- Total fat: 8 g
- Cholesterol: 85 mg
- Sodium: 236 mg
- Fiber: 1 g
- Protein: 33 g
- Carbohydrate: 11 g
**CITRUS CHICKEN**

**Ingredients:**
- 4 4 oz. boneless chicken breasts
- ¼ teaspoon salt
- 2 teaspoons cooking oil
- 2 medium oranges
- 2 Tablespoons orange marmalade
- ¼ teaspoon ground ginger
- ⅛ teaspoon crushed red pepper

**Equipment/Utensils:**
- Non stick skillet
- Grater
- Small bowl

**Directions:**
1. Sprinkle chicken with salt. In a medium nonstick skillet cook chicken in hot oil over medium heat for 8 to 10 minutes or until chicken is done (170°F), turning once.
2. Meanwhile, finely shred enough of the orange peel to measure ¼ teaspoon; set aside. Peel orange. Cut orange in half lengthwise; cut crosswise into slices. In a small bowl combine orange peel and orange slices. Add orange marmalade, ginger, and, if desired, crushed red pepper; toss gently to coat.
3. Remove cooked chicken from skillet; cover and keep warm. Reduce heat to low. Add orange mixture to the skillet. Cook and stir for 30 to 60 seconds or until marmalade is melted and mixture is heated through. Serve the orange mixture over chicken.

Yield: 4 servings

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Source: Better Homes and Gardens Easy Diabetic Meals
Creole Steak

Ingredients:
- 2 pounds lean round steak
- ¼ cup all-purpose flour
- ½ teaspoon creole seasoning
- 2 teaspoons paprika
- ½ teaspoon freshly ground black pepper
- 3 Tablespoons corn or canola oil
- 1 cup chopped onion
- ⅓ cup chopped green bell pepper
- 1 16-ounce can tomatoes
- ½ cup uncooked rice
- 1 cup condensed beef broth
- 1 cup water

Equipment/Utensils:
- Sharp knives
- Cutting board
- Medium sized bowl
- Measuring cups and spoons
- Non stick skillet
- Mixing spoon

Directions:
1. Cut steak into seven equal serving pieces.
2. In a medium bowl, mix flour, salt, paprika, and black pepper; dredge meat in mixture.
4. Cut up tomatoes and add with their liquid to meat.
5. Sprinkle rice into pan; add broth and water. Mix thoroughly; bring to a boil. Lower heat, and cover tightly.
6. Simmer 1½ hours or until meat is tender, stirring occasionally.

Yield: 7 servings

Nutritional Information:
Serving size 1 (3 oz. meat plus ½ cup rice mixture)

- Calories: 325
- Total Fat: 13g
- Cholesterol: 75mg
- Carbohydrates: 20
- Protein: 32g
- Sodium: 1,045mg
- Fiber: 1 g

Source: The Art of Cooking for the Diabetic

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CRUSTLESS SPINACH QUICHE

Ingredients:
5 large eggs, beaten
2 Tablespoons margarine
6 ounces lowfat (1%) cottage cheese
½ teaspoon nutmeg
4 ounces Feta cheese
10 ounce box frozen spinach, thawed, drained
½ cup shredded Swiss cheese
Non-stick cooking spray

Equipment/Utensils:
Quiche pan or 10-inch pie pan
Large bowl
Measuring cup and spoons
Mixing spoon

Directions:
1. Preheat oven to 350° F.
2. Spray a quiche or 10-inch pie pan with cooking spray.
3. In a large bowl, combine all ingredients except spinach.
4. Stir in spinach
5. Pour into pan. Bake for 35-45 minutes until slightly browned on top.

Yield: 8 servings

Nutritional Information
Serving size 1/8 of a 10 inch pie

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Source: Recipes for Diabetes. University of Illinois Extension
http://www.urbanext.uiuc.edu/diabetesrecipes/recipe.cfm?recipe=Crustless%20Spinach%20Quiche
ONE POT SPAGHETTI

Ingredients:

- ½ pound lean ground beef
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 2 carrots, washed and grated
- 3 ½ cups water
- 1 can tomato sauce (15 oz)
- 2 teaspoons oregano
- ½ teaspoon sugar
- ½ teaspoon black pepper
- ½ pound uncooked spaghetti, broken into pieces

Equipment/Utensils:

- Large pot
- Sharp knife
- Cutting board
- Grater
- Mixing spoon

Directions:

1. In a large pot over medium heat, brown the ground beef with the onion and the garlic.
2. Drain off and discard fat (can rinse quickly under hot running water to remove more fat.
3. Stir in the rest of the ingredients except for the spaghetti.
4. Bring to a boil. Add the spaghetti and turn the heat to low.
5. Cover and cook until the pasta is tender (Stir often to prevent sticking.)
   Serve immediately.

Yield: 6 servings (1 ½ cup each)

Nutritional Information:

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Source: Reprinted with permission from Ideas for cooking and Nutrition. New Mexico State University Cooperative Extension Service.
QUICK TOMATO MUSHROOM PIZZA

Ingredients:
1 package refrigerated pizza crust
1 teaspoon olive oil
1 cup light shredded mozzarella cheese
4 plum or Italian tomatoes, sliced and patted dry
1 cup sliced mushrooms
1 teaspoon dried basil or 2 tsp. fresh chopped
Nonstick cooking spray

Equipment/Utensils:
Measuring cups and spoons
Pizza pan or baking sheet
Pastry brush
Cutting board
Knives

Directions:
1. Preheat oven to 450°F. Spray pizza pan or baking sheet with nonstick cooking spray.
2. Place pizza crust on pan. Bake for 8 minutes. Remove from oven and brush with olive oil.
3. Sprinkle with 1/3 cup cheese. Arrange tomato and mushroom slices to cover crust.
   Top with remaining cheese.
4. Sprinkle basil over pizza.
5. Bake for another 5-10 minutes until cheese melts and top is slightly brown. Cut into 8 slices.

Yield: 8 slices

Nutritional Information
Serving size 1 slice

Calories 173
Protein 4g
Carbohydrate 25g
Fat 4.5g
Cholesterol 8mg
Sodium 430mg

VEGETABLE SALMON CAKES

Ingredients:
1 pound canned salmon, drained
1 cup unseasoned dried bread crumbs
½ teaspoon salt
3 medium (3 inches by 2 inches) russet or white potatoes or one large baking potato skinned, cooked and mashed; or
1 cup instant mashed potatoes made from dehydrated potato flakes
½ cup grated carrots
½ cup minced onion
2 Tablespoons fresh lemon juice
2 egg substitute equivalents, slightly beaten or 3 egg whites

Equipment/Utensils:
Measuring cups and spoons
Grater
Knives
Cutting board
Medium bowl
Spoon
Large skillet

Directions:
1. In a medium bowl, combine the salmon, ½ cup of the bread crumbs, salt, potatoes, carrots, onion, lemon juice, and eggs, mixing well.
2. Coat a large skillet with nonstick cooking spray and place over medium heat. Form the salmon into patties and coat with remaining bread crumbs.
3. Place the salmon cakes in the heated skillet and cook for 6 minutes per side or until golden brown. Remove from heat, transfer to a serving platter, and serve hot.
4. Garnish with lemon slices.

Yield: 8 servings

Nutritional Information:
Serving size 1 patty

Calories 322
Total Fat 7g
Saturated fat 2g
Cholesterol 36mg
Carbohydrates 38g
Protein 27g
Sodium 729mg

Side Dishes
Ingredients:
2 Tablespoons brown sugar
1 Tablespoon cornstarch
Dash salt
1 9-ounce can crushed pineapple
1 Tablespoon butter
1 Tablespoon lemon juice
1 1-pound can sliced or diced beets

Equipment/Utensils:
Measuring spoons
Medium saucepan
Spoon

Directions:
1. In a saucepan, heat brown sugar, cornstarch, salt and pineapple to a boil. Cook until thickened.
2. Add butter, lemon juice and beets. Heat and serve.

Yield: 6 servings

Nutritional Information:
Serving size ½ cup

Calories 84
Carbohydrates 17g
Protein 1g
Fat 2g
Cholesterol 5mg
Fiber 2g
Sodium 175mg

Source: Cheryl Maxwell, RD, County Extension Agent – FCS, University of Arkansas Cooperative Extension
COPPER CARROT PENNIES

Ingredients
2 pounds of carrots, peeled and sliced or
2 1-pound cans of sliced carrots, drained and rinsed
1 green pepper, cored and sliced
1 onion, sliced vertically to make slivers

Marinade
1 (10.75-ounce) can tomato soup
½ cup cider vinegar
8 packets aspartame artificial sweetener
1 Tablespoon canola oil
½ teaspoon mustard
1 teaspoon Worcestershire sauce
black pepper to taste

Equipment/Utensils
Cutting board
Knife
Saucepan with lid
Can opener
Measuring cups and spoons
Glass serving dish or bowl
Vegetable peeler
Mixing spoon

Directions
1. Cook sliced carrots in small amount of water in covered sauce pan until tender. Drain and cool.
2. Alternate layers of carrots, onion and pepper in glass serving dish or bowl.
3. Whisk together the marinade ingredients. Pour over layered vegetables. Cover with plastic wrap and chill, ideally for 24 hours.

Yield: 16 servings

Nutritional Information
Serving size ½ cup

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FRIED RICE

Ingredients:
1 teaspoon vegetable oil
1 egg, beaten
½ cup cooked green peas
¼ cup green onion, thinly sliced
4 cups cooked white or brown rice
2 Tablespoons soy sauce (use low-sodium soy sauce to cut sodium or use one tablespoon soy sauce diluted with one tablespoon water)

Equipment/Utensils:
Cutting board
Knife
Large skillet or wok
Measuring cups and spoons

Directions:
1. Heat oil. Add egg; scramble loosely.
2. Add remaining ingredients all at once and stir-fry until all ingredients are heated.

Yield: 6 servings

Nutritional Information:
Serving 1 cup
Calories 211
Total Fat 2g
Cholesterol 35mg
Fiber 2g
Sodium 370mg

Source: Cheryl Maxwell, RD, County Extension Agent – FCS University of Arkansas Cooperative Extension
GREEN BEAN SAUTÉ

Ingredients:
1 pound fresh or frozen green beans, cut in 1-inch pieces
1 Tablespoon vegetable oil
1 large yellow onion, halved lengthwise, thinly sliced
½ teaspoon salt
⅛ teaspoon black pepper
1 Tablespoon fresh parsley, minced

Equipment/Utensils:
Large saucepan
Large skillet
Measuring spoons

Directions:
1. If using fresh green beans, cook in boiling water for 10-12 minutes or steam for 2-3 minutes until barely fork tender. Drain well. If using frozen green beans, thaw first.
4. Before serving, toss with parsley.

Yield: 6 servings (½ cup each)

Nutritional Information
Serving size ½ cup

Calories 64
Protein 2g
Carbohydrates 8g
Total Fat 4g
Cholesterol 0mg
Sodium 282mg
Fiber 3g

Source: Keep the Beat: Heart Healthy Recipes.
Living Well with Diabetes

OKRA CASSEROLE

Ingredients:
2 ½ cups fresh or frozen okra, sliced ½ teaspoon pepper
½ cup water ¼ teaspoon seasoning salt
1 small onion, chopped ½ cup cheese, grated
3 Tablespoons olive oil 1 egg, beaten
¼ teaspoon salt ¾ cup bread crumbs, divided
⅛ teaspoon pepper

Equipment/Utensils:
Cutting board
Sharp knife
Measuring cups and spoons
Sauce pan with lid
Casserole dish

Directions:
1. Preheat oven to 350° F. Cook okra in ½ cup boiling water in a covered saucepan for 8 to 10 minutes.
2. Sauté onion in 2 tablespoons of olive oil, add to sautéed onion, ¼ cup bread crumbs, salt, seasoning salt, pepper, and grated cheese.
3. Drain okra. Add drained okra to bread crumb mixture.
4. Pour beaten egg over bread crumb mixture and place in a 1-quart, greased, casserole.
5. Mix remaining tablespoon of olive oil with remaining ½ cup of bread crumbs. Sprinkle over casserole and bake 30 minutes, or until top is golden brown.

Yield: 6 servings

Nutritional Information:
Serving size ½ cup

Calories 194
Carbohydrates 17g
Protein 6.5g
Fat 11g
Cholesterol 45mg
Fiber 2.5g
Sodium 300mg

Source: Cheryl Maxwell, RD, County Extension Agent – FCS, University of Arkansas Cooperative Extension

University of Arkansas, United States Department of Agriculture and County Governments Cooperating

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POTATO CABBAGE PANCAKES

Ingredients:
½ cup refrigerated, ready-to-use, no-
added-fat shredded hash brown
potatoes
½ cup slaw mix, lightly packed
¼ cup egg whites

¼ teaspoon white pepper
4 Tablespoons unsweetened applesauce, optional
2 Tablespoons fat-free sour cream, optional

Equipment/Utensils:
Medium bowl
Spoon
½ cup measure
Spatula
Skillet
Measuring spoons

Directions:
1. Mix together potatoes, slaw, egg whites and pepper in medium bowl.
2. Scoop and pack batter into ½-cup measure. Invert cup into skillet. Repeat with second pancake. Drizzle juices from bowl over pancakes.
3. When batter begins to sizzle, gently press down with spatula to flatten into pancakes that are ½ inch thick and about 4 inches in diameter. Cook until pancake browns on one side about 5 minutes. Turn pancakes. Cook second side until pancake browns, 4 to 5 minutes.
4. If desired, top each pancake with either 2 tablespoons applesauce or 1 tablespoon sour cream.

Yield: 2 servings

Nutritional Information:
Serving size 1 pancake

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Source: Diabetic Cooking
September/October 2005
RICE PILAF

Ingredients:
Vegetable cooking spray
1  teaspoon reduced-calorie margarine
1  Tablespoon minced walnuts (pecans work well, too)
2  Tablespoons minced onion
1  clove garlic, minced
2  cups canned low-sodium low-fat chicken broth, undiluted
1  cup rice (preferably brown) uncooked
¼  cup raisins

Equipment/Utensils:
Large saucepan
Measuring cup and spoons

Directions:
1.  Coat a large saucepan with cooking spray; add margarine.  Place over medium-high heat until hot.
2.  Add walnuts, and cook, stirring constantly, until walnuts are toasted.  Remove from saucepan, and set aside.
3.  Add onion and garlic to saucepan; sauté until tender.  Add chicken broth.  Bring to a boil; stir in rice and raisins.  Cover, reduce heat, and simmer 15 minutes.  Remove from heat, and let stand 10 minutes.
4.  Add toasted walnuts; toss gently with a fork.  Serve immediately.  For brown rice, cook 40-50 minutes or until tender.

Yield:  8 servings

Nutritional Information:
Serving size  ½ cup

Calories   120
Protein   3g
Carbohydrates 23g
Cholesterol  0mg
Total Fat    2g
Sodium 26mg
Fiber     1g

Source: Cooking Light Cookbook 1994
BALSAMIC ROASTED VEGETABLES

Ingredients:

½ cup balsamic vinegar
⅛ cup olive oil
⅛ cup mixed chopped fresh herbs, such as thyme, rosemary and parsley, or 1 heaping tablespoon dried herbs
2 sweet potatoes, peeled and cut into 2 inch wedges
1 butternut squash, peeled and cut into 2 inch wedges
1 red onion, cut into 2 inch wedges.
1 pint cherry tomatoes, stems removed
2 red bell peppers, cored, seeded and cut into 2 inch pieces
1 head broccoli, stem removed, cut into florets
1 pound green beans, trimmed
Salt and freshly ground black pepper to taste
Fresh herbs for garnish, if desired

Equipment/Utensils:

Large bowl
Whisk
Slotted spoon
2 Baking dishes

Directions:

1. Preheat oven to 400° F.
2. In a large bowl, whisk together the vinegar, olive oil and herbs. Add the sweet potatoes, squash and onion and toss until vegetables are well coated.
3. With a slotted spoon (reserve liquid in the bowl), transfer the vegetables to a baking dish and spread them out in one even layer. Roast them in the oven for 40 to 45 minutes, until potatoes are tender and slightly brown and the vinegar mixture has evaporated to a thick glaze. Stir several times during cooking.
4. Meanwhile, toss the tomatoes, red bell peppers, broccoli and green beans with the reserved liquid and spread them in one even layer in a separate baking dish. Roast them in the oven for 25 to 30 minutes, or until the skin on the tomatoes starts to shrink.
5. In the large bowl, gently toss all of the vegetables together with any remaining cooking liquid until just mixed. Season with salt and pepper; garnish with fresh herb leaves, if desired. Serve immediately or at room temperature.

Serves 8 to 10.

Source: Cheryl Maxwell, RD, County Extension Agent – FCS, University of Arkansas Cooperative Extension
SUMMER SQUASH WITH DILL

Ingredients:
4 yellow summer squash or zucchini, about 5-6 inches long and 1½ inches in diameter, washed
1 Tablespoon liquid margarine
1-2 teaspoon dried dill weed

Equipment/Utensils:
Cutting board
Sharp knife
Steamer
Sauce pan
Medium bowl

Directions:
1. Slice squash into rounds ¼ inch thick. Steam in vegetable steamer or in small amount of water until color has changed, about 5 minutes.
2. Remove from steamer and place drained squash in bowl. Drizzle liquid margarine and toss lightly.
3. Sprinkle dill weed on top and serve.

Yield: 4 servings

Nutritional Information
Serving size ½ cup

Calories 54
Carbohydrates 6g
Protein 2g
Fat 3g
Cholesterol 0mg
Fiber 2g
Sodium 32mg

http://www.urbanext.uiuc.edu/diabetesrecipes/recipe.cfm?recipe=Summer%20Squash%20with%20Dill

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Breads
ALMOND CRANBERRY MUFFINS

**Ingredients:**
- 3 cups flour
- ½ cup Splenda®
- 2 tsp. baking powder
- 1 tsp. baking soda
- ¼ tsp. salt
- 16 oz. reduced fat sour cream
- ⅓ cup skim milk
- ¼ cup oil
- ½ tsp. almond extract
- 2 eggs
- 1 cup dried cranberries
- ¼ cup slivered almonds

**Equipment/Utensils:**
- Measuring cups and spoons
- 2 Mixing bowls
- Mixing spoons
- Rubber scraper
- Muffin pan
- Paper liners (optional)

**Directions:**
1. Preheat oven to 375° F. Grease and flour muffin pans, or use paper liners.
2. Mix flour, Splenda®, baking powder, baking soda, and salt. In a separate bowl mix sour cream, milk, oil, extract, and eggs until blended.
3. Stir sour cream mixture into flour mixture until just moistened. Stir in cranberries and almonds. Spoon batter into muffin cups.
4. Bake for 30 minutes until tops are slightly browned.

**Yield:** 18 muffins

**Nutritional Information**

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Source: Recipes for Diabetes
University of Illinois Extension
http://www.urbanext.uiuc.edu/diabetesrecipes/recipe.cfm?recipe=Almond%20Cranberry%20Muffins
Living Well with Diabetes

BUTTERMILK CORNBREAD

**Ingredients:**
- 1 cup cornmeal
- ½ cup all-purpose flour
- ½ teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon sugar
- 2 Tablespoons canola oil
- 1 egg, lightly beaten
- 1 cup buttermilk

Non-Stick vegetable spray

**Equipment/Utensils:**
- 8 inch square baking pan or dish
- Medium bowl
- Small bowl
- Measuring cup and spoons

**Directions:**
1. Preheat oven to 450°F. Spray an 8-inch square baking pan or dish with nonstick spray.
2. Combine cornmeal, flour, soda, baking powder and sugar in a medium bowl. Combine oil, egg and buttermilk in another bowl. Add to cornmeal mixture and stir just until moistened.
3. Pour into prepared pan. Bake 20 to 25 minutes or until golden brown.
4. Cut into 8 rectangles.

Yield: 8 pieces

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Source: That’s My Home website: [http://www.thatsmyhome.com/sugar-free-recipes/cornbread.htm](http://www.thatsmyhome.com/sugar-free-recipes/cornbread.htm)
HOMEMADE MELBA TOAST

**Ingredients:**
2 pounds extra thin whole-wheat bread

**Equipment/Utensils:**
Cutting board
Knife
Baking sheets

**Directions:**

1. Preheat oven to 300°F.
2. Cut crusts off of 2 pounds extra thin wheat bread and cut each slice into 4 triangles. Place on baking sheets.

Bread pieces can be sprayed with non-calorie olive oil spray and sprinkled with salt-free seasonings to vary the flavors of the toast pieces. Bread can be cut into cubes to make croutons.

**Yield:** About 50 pieces

**Nutritional Information:**

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Source: Cheryl Maxwell, RD, County Extension Agent – FCS, University of Arkansas Cooperative Extension

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SUGAR–FREE BANANA BREAD

Ingredients:
2 cups flour
2 eggs
½ teaspoon baking soda
3 ripe bananas, mashed
½ teaspoon salt
⅓ cup non-fat plain yogurt
1 cup Splenda®
1 teaspoon vanilla
¼ cup margarine
Vegetable cooking spray

Equipment/Utensils:
Measuring cups and spoons
Mixing bowls
Electric mixer
Loaf pan

Directions:
1. Preheat oven to 350°F. Spray loaf pan with cooking spray.
2. Combine flour, soda, and salt.
3. Cream Splenda® and margarine with a mixer until well blended. Add eggs, one at a time, mixing after each addition. Add mashed bananas, yogurt, and vanilla, mixing well. Add flour mixture, beating at low speed just until moist.
4. Spoon batter into loaf pan. Bake 1 hour or until toothpick inserted in middle comes out clean.

Yield: 14 servings

Nutritional Information
Serving size 1/14 of loaf

Calories 145
Carbohydrate 24g
Protein 3g
Fat 4g
Cholesterol 30mg
Fiber 1g
Sodium 185mg

Source: Recipes for Diabetes. University of Illinois Extension
http://www.urbanext.uiuc.edu/diabetesrecipes/recipe=Sugar-free%20Banana%20Bread
Living Well with Diabetes

WHEAT YEAST ROLLS

Ingredients:
1 pkg. active dry yeast
1 cup warm water (100˚ to 115˚F)
¼ cup vegetable oil
3 Tablespoon sugar
1 teaspoon salt
1½ cup whole wheat flour
1½ cup white flour

Equipment/Utensils:
Measuring cups and spoons
2 Mixing bowls
Baking sheets
Plastic trash bag

Directions:
1. In a mixing bowl, dissolve yeast in water. Add oil, sugar, salt, and whole wheat flour. Add enough white flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6 to 8 minutes.
2. Place in a bowl sprayed with nonstick spray. Turn once to grease the top. Cover bowl and let rise in a warm place until doubled, about 1 hour. Punch the dough down; divide into 18 pieces.
3. Shape into rolls; place 3 inches apart on baking sheets sprayed with nonstick spray. Cover and let rise until doubled, about 30 minutes. Bake at 375˚F for 15 to 20 minutes until golden brown. Remove from pan and cool on wire rack.

Place pans of rolls in a large plastic kitchen trash bag, tie end, and poof up over the rolls so they won’t stick to the plastic. This makes high humidity proofing box for the rolls. In a warm place, they will rise to a nice fine texture.

Yield: 18 rolls

Nutritional Information:

Serving size 1 roll
Calories 122
Total Fat 4g
Carbohydrate 17g
Cholesterol 0mg
Protein 2g
Sodium 130mg
Fiber 1g

Source: Kitchen Creations, New Mexico State University Cooperative Extension Service

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ZUCCHINI AND SWEET POTATO MUFFINS

Ingredients:
2 cups all-purpose flour or 1 cup whole wheat plus 1 cup all-purpose flour
1 teaspoon ground cinnamon
1 teaspoon baking soda
¼ teaspoon baking powder
¼ teaspoon salt
¾ cups sugar
¼ cup brown sugar, packed
¼ cup vegetable oil
1 teaspoon pure vanilla extract
3 eggs
1 ¼ cups grated zucchini
1 ¾ cups peeled sweet potato, grated

Equipment/Utensils:
Measuring cups and spoons
Muffin tin(s)
Large and medium bowls
Hand mixer

Directions:
1. Preheat the oven to 350° F.
2. Grease muffin tins with pure vegetable oil and dust lightly with flour.
3. Sift the dry ingredients into a medium bowl. In a large bowl, combine sugars, oil, and vanilla. Add the eggs and using a hand mixer, beat for about 1 minute until fluffy. Mix in zucchini and sweet potato. Add the dry ingredients to the zucchini mixture. Stir just until combined. Spoon batter into prepared muffin tins.
4. Bake for 25 to 30 minutes until cake tester (toothpick) inserted into the middle comes out clean. Cool in pan on rack for 5 minutes. Serve warm.

Yield: 12 muffins

Nutritional Information:
Serving size 1 muffin

Calories 218
Fat 6g
Cholesterol 53mg
Carbohydrates 37g
Protein 5g
Sodium 197mg
Fiber 2g
Desserts
APPLE CRISP WITH SPLENDA®

Ingredients:
**Filling**
- 2 pounds firm baking apples, (about 5 medium peeled), cored and cut into 1/4-inch slices
- 2 tablespoons orange juice
- 1/4 cup Splenda Granular
- 1 tablespoon all-purpose flour
- 1/2 teaspoon cinnamon

**Topping**
- 1/2 cup all-purpose flour
- 6 tablespoons old-fashioned rolled oats
- 1/2 cup Splenda Granular
- 1 teaspoon cinnamon
- 4 tablespoons light butter

Equipment/Utensils:
- Small mixing bowl
- Large mixing bowl
- 8x8 inch glass baking dish
- Measuring cups and spoons

Directions:
1. Preheat oven to 350 degrees. Lightly coat an 8x8 inch glass baking dish with non-stick cooking spray.
2. In a large bowl toss the apples with the orange juice.
3. Mix Splenda, flour and cinnamon together in a small bowl. Sprinkle over the apples and toss. Place apple in the prepared pan.
4. In a medium bowl, mix together the flour, oats, Splenda, and cinnamon. Cut in butter with a pastry blender, fork or fingers until mixture resembles fine crumbs. Sprinkle topping over apples.
5. Bake for 40 - 45 minutes, or until apples are tender and crisp is bubbling. Delicious when served warm.

Yield: 6 servings

Nutritional Information:
Serving size 3 inch x 2½ inch piece

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Source: Apple Crisp with Splenda® by Marlene Koch, RD, DietWatch.com
APPLE RAISIN BREAD PUDDING

Ingredients:
4 cups "lite" white bread cubes (about 6 slices) 12 ounces fat free evaporated skimmed milk
½ cup apple juice 1 cup raisins
1 medium apple, chopped 2 large eggs
½ cup Splenda® 1½ teaspoons cinnamon

Equipment/Utensils:
Measuring cups and spoons
2 mixing bowls
11’x7” baking dish
Knife

Directions:
1. Preheat oven to 350°F. Spray an 11”x 7” baking dish with non-stick cooking spray.
2. Combine bread cubes, apple, and raisins in large bowl.
3. Beat eggs in a medium bowl. Stir in evaporated milk, apple juice, Splenda®, and cinnamon; mix well.
4. Pour egg mixture over bread mixture, pressing bread into egg mixture. Let stand for 10 minutes. Pour into baking dish.
5. Bake at 350°F for 40 to 45 minutes or until set and apples are tender.

Yield: 12 servings

Nutritional Information:
Serving size ½ cup

Calories 112
Protein 4g
Fat 1g
Carbohydrate 22g
Cholesterol 35mg
Sodium 120mg
Fiber 1g

http://www.urbanext.uiuc.edu/diabetesrecipes/recipe.cfm?recipe=Apple%20Raisin%20Bread%20Pudding
Ingredients:
½ cup canola oil
½ cup unsweetened applesauce
2 Tablespoons sugar substitute
4 egg substitute equivalents
½ cup water
2 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
2 teaspoons cinnamon
¼ teaspoon nutmeg
½ teaspoon salt (optional)
½ cup chopped pecans
3 cups grated carrots

Equipment/Utensils:
Measuring cups and spoons
Large mixing bowl
Mixing spoon
3-quart tube pan

Directions:
1. Preheat the oven to 350°F. In a large mixing bowl, beat together the oil, applesauce, sugar substitute, and eggs until well blended.
2. Add the water, flour, baking powder, baking soda, cinnamon, nutmeg, and salt and mix well.
3. Stir in the pecans and carrots. Coat a 3-quart tube pan with nonstick cooking spray. Pour in the batter and bake for 35 to 40 minutes or until a toothpick inserted in the cake comes out clean.
4. Let the cake cool 10 minutes in the pan, then invert cake and let cool completely. If you like, frost with Low-Fat Cream Cheese Frosting.

Yield: 16 servings

Nutritional Information:
Serving size 1/16 of a cake

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CHOCOLATE ANGEL FOOD CAKE

Ingredients:
1 box (14.5 ounce angel food cake mix) 1 4-serving box sugar-free instant chocolate pudding
¼ cup unsweetened cocoa, sifted 8 ounce light whipped topping substitute
¼ tsp. chocolate flavoring
1 cup skim milk

Equipment/Utensils:
Electric mixer
Large mixing bowl
Flour sifter
Liquid measuring cup
Tube pan
Dry measuring cups
Medium mixing bowl
Knife

Directions:
1. In large bowl, combine flour packet of cake with the cocoa. Prepare cake according to package directions.
2. Fold in chocolate flavoring.
3. Bake cake in tube pan according to package directions.
4. When cool, remove the pan.
5. In medium-sized bowl, blend milk and instant pudding with mixer for one to two minutes. Fold in whipped topping substitute. Spread on cooled cake before cutting. Garnish with fresh fruit if desired.

Yield: 12 servings

Nutritional Information


Serving size 1/12 of cake

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Living Well with Diabetes

CHOCOLATE COOKIES

Ingredients:
- 2 egg whites, beaten until stiff
- 2 teaspoons margarine, softened
- ½ cup sugar
- ½ cup flour
- 2 Tablespoons cocoa powder
- ½ teaspoon vanilla
- ½ teaspoon baking powder
- ⅛ teaspoon salt

Equipment/Utensils:
- Electric mixer
- Measuring cups and spoons
- Small mixing bowls
- Mixing spoon
- Nonstick baking sheet

Directions:
1. Heat oven to 350° F.
2. Beat egg whites until stiff with electric mixer.
3. Mix all dry ingredients in a small bowl.
4. Fold dry ingredients into egg whites.
5. Drop dough by spoonfuls on nonstick baking sheet.
6. Bake 8 to 10 minutes.

Yield: 12 servings

Nutritional Information:
- Serving size: 1 cookie
- Calories: 65
- Fat: 1g
- Carbohydrate: 14g
- Protein: 1g
- Cholesterol: 0mg
- Sodium: 57mg
- Fiber: 0g

Source: Diabetes Forecast October 2005 - Volume 58 Number 10
LIGHT PUMPKIN OR SWEET POTATO PIE

Ingredients:
2 cups canned pumpkin or mashed cooked sweet potatoes
2 eggs or ½ cup egg substitute or 4 egg whites, slightly beaten
3 Tablespoons brown sugar
12 packets aspartame (Equal)

1/4 teaspoon salt (optional)
1 teaspoon ground cinnamon
1/2 teaspoon ginger
12 ounces of fat free evaporated milk
10 inch unbaked pie crust

Equipment/Utensils:
Dry measuring cups
Spatula
Measuring spoons
Large mixing bowl
Electric mixer
Knife

Directions:
1. Preheat oven to 425° F.
2. Combine first 8 ingredients beginning with pumpkin or sweet potato and ending with evaporated milk.
3. Pour into pie shell.
4. Bake at 425° F for 10 minutes.
5. Reduce oven temperature to 325° F and continue baking for another 45 minutes or until knife inserted into center comes out clean. Cool and serve.

Yield: 10 servings

Nutritional Information:
Serving size: 1/10 of pie

Calories 163
Carbohydrate 22g
Protein 6g
Fat 7g
Sodium 198g

Source: Reprinted with permission of the University of Georgia. Connie Crawley. 2006.
PATTY CAKE COOKIES

Ingredients:
1 18.25-oz. box white cake mix
¼ cup egg substitute
1 6-oz. jar baby food pureed pears
2 Tablespoons vegetable oil
1 Tablespoon lemon zest
3 Tablespoons all–fruit raspberry or apricot spread

Equipment/Utensils:
Measuring cups and spoons
Large mixing bowl
Small mixing bowl
Rubber spatula
Non-stick baking sheet
Fork

Directions:
1. Heat oven to 375° F.
2. In a large mixing bowl, combine all ingredients except fruit spread and stir until well blended, using a rubber spatula to break up lumps.
3. Spoon batter by level tablespoons about 2 inches apart on a nonstick baking sheet and bake 7 to 10 minutes or until edges are just slightly golden. Remove from oven and let stand on baking sheet 2 full minutes before removing. Cool completely. Repeat until all batter is used.
4. When cookies are completely cooled, place fruit spread in a small bowl. Using a fork, whisk until smooth and pliable. Top each cookie with ¼ teaspoon spread.

Yield: 48 cookies

Nutritional Information
Serving size 1 cookie

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Source: Diabetes Forecast
May 2005 - Volume 58
Number 5
PEACH COBBLER

Ingredients:
- 1 Tablespoon cornstarch
- 2 Tablespoons unsweetened apple juice
- 4 cups unsweetened peach slices
- ½ cup unsweetened apple juice
- ¼ teaspoon ground nutmeg
- Non-stick vegetable spray
- ½ cup whole wheat flour plus ½ cup white flour
- 1 teaspoon baking powder
- 2 teaspoons sugar or 1 packet saccharin or Sweet One
- 2 Tablespoons reduced-fat margarine
- 5-6 Tablespoons skim milk

Equipment/Utensils:
- 8-inch square pan
- Large saucepan
- Mixing spoon
- Measuring spoons
- Liquid measuring cup
- Dry measuring cup
- Pastry cutter
- Pastry cloth or large cutting board
- Knife

Directions:

Peach Filling:
1. Combine cornstarch and 2 tablespoons of apple juice. Mix well.
2. Combine peaches, ½ cup apple juice, and nutmeg in saucepan. Cover and bring to boil. Reduce heat and simmer 10 minutes.
5. Spray baking pan with vegetable spray and pour peach mixture into pan.

Biscuit Crust:
1. Combine flours, baking powder and sugar or sugar substitute. Cut in margarine until dough resembles coarse meal.
2. Sprinkle milk over surface, stir until dry ingredients are moistened. Shape into ball.
3. Roll dough out on lightly floured surface into rectangle.
4. Place over peaches. Cut a few slits over surface of dough to allow steam to escape.
5. Bake cobbler at 425°F for 10 minutes. Reduce heat to 350 degrees and bake for 25 minutes.

Yield: 6 servings

Nutritional Information:
Serving size 1 slice

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SLOW COOKER COCOA

Ingredients:
5 cups nonfat dry milk
1 cup cocoa
¾ cup Splenda (18 packets)
11 cups water
2 teaspoons vanilla

Equipment/Utensils:
Slow cooker (5-6qt.)
Large spoon
Measuring cups and spoons

Directions:
1. Mix dry milk, cocoa and Splenda in a 5 to 6 quart slow cooker.
2. Stir in water.
3. Cover and cook on low heat setting 3 to 4 hours.

Variations: Add ½ teaspoon ground cinnamon. For Mocha Cocoa, add ¼ cup dry instant coffee.

Servings: 12

Nutritional information
Serving Size 1 cup

Calories 52
Carbohydrates 9g
Protein 5g
Fat 1g
Cholesterol 2mg
Fiber 2g
Sodium 61g

Source: Cheryl Maxwell, RD, County Extension Agent – FCS, University of Arkansas Cooperative Extension

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SPLENDA® SPICE COOKIES

Ingredients:
6 Tablespoons vegetable shortening
6 Tablespoons margarine
1 cup Splenda® Granular
1 large egg
¼ cup molasses

2 cups sifted all-purpose flour
¾ teaspoon ground ginger
1 teaspoon ground cinnamon
½ teaspoon ground cloves

Equipment/Utensils:
Measuring cups and spoons
Large mixing bowl
Cookie sheet
Fork

Directions:
1. Mix together shortening, margarine, Splenda®, egg and molasses.
2. Sift together and stir in dry ingredients. Mix thoroughly.
3. Chill dough in refrigerator until firm, about 2 hours.
4. Form into 16 balls. Place on cookie sheet and pat down gently with fork.
5. Bake for 10 to 12 minutes at 350° F. Do not over bake. Cookies will look chewy when they come out but they become crisp.

Yield: 16 servings

Nutritional Information
Serving size 1 cookie 1.1 oz.

Calories 160
Fat 10g
Carbohydrate 16g
Protein 2g
Cholesterol 15mg
Sodium 260mg
Fiber 1g

Source: Splenda® website: