

StrawberrySauced Crunchy Fruit Salad

Jacob · 30/09/2024

**Prep Time**

35 mins

Difficult

Medium

Servings

8

Description

This salad is beautiful healthy and delicious The fruits can be chopped to use as a salad or sliced thinly and layered in a trifle bowl for a truly stunning presentation

Ingredients

- - 2 ½ cups crispy rice cereal - 1 ½ cups chopped hazelnuts - ¾ cup packed brown sugar - ½ cup margarine
- melted - 1 pound fresh or frozen sliced strawberries - ½ cup orange juice - 2 tablespoons confectioners' sugar - 1 tablespoon vanilla sugar - 2 Red Delicious apples
- cored and diced - 2 Golden Delicious apples
- cored and diced - 2 Granny Smith apples
- cored and diced - 4 seedless oranges
- peeled and diced - 1 (20 ounce) can crushed pineapple
- drained

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Place the rice cereal and nuts into a baking pan. Stir in the brown sugar and margarine. Bake for 10 to 15 minutes
2. until toasty. Stir occasionally. Set aside to cool. In the container of a blender or large food processor
3. combine the strawberries
4. orange juice
5. confectioners' sugar and vanilla sugar. Puree into a smooth sauce. Set aside. To make the salad
6. toss the red
7. green and yellow apples with oranges and pineapple in a large serving bowl. Sprinkle with the nut crunch and spoon strawberry sauce over the top. Or you can serve the toppings on the side. Variation To make a trifle
8. cut the apples into thin slices. Pour strawberry sauce into the center of a trifle dish or large glass bowl. Layer pineapple
9. apples and oranges in alternating layers of color. Sprinkle the nut crunch over the top.