

Healthy Snacks and Desserts

Please don't assume that everything you see in the health food store is nutritious. You must read labels to avoid unnecessary additives and sweeteners that are not healthy. The following snacks should be used wisely. Please be careful if your child has food allergies -- and be careful of the type of sweetener used.

If a sweetener is one of the first items on a list of ingredients, it is one of the predominant ingredients. Please avoid buying these items -- they are too sweet. Below you will find some healthy snack alternatives.

- ♣ whole fruit, raw veggies, fresh organic juices
- ♣ cookies, fruit juice-sweetened, or rice syrup- or barley malt-sweetened
- ♣ rice cakes with almond or cashew butter and/or apple butter
- ♣ apple or pear slices with nut butter
- ♣ celery sticks stuffed with nut butter or soy cream cheese
- ♣ sesame rye Ryvita® crackers with small amount all-fruit jams
- ♣ whole grain muffins made with nuts, fruit (wheat-free and dairy-free mixes are available for purchase in the health food store)
- ♣ raw, unsalted nuts or seeds
- ♣ popcorn, plain or with a little sea salt (be careful of unhealthy saturated fats in some popcorn -- choose UN-hydrogenated canola, olive, soy, safflower)
- ♣ baked corn puffs or potato chips, or Terra chips™
- ♣ dry cereal, such as Nutty Rice®, Oatios®, granolas
- ♣ whole grain frozen waffles (Van's®) with small amount all-fruit jam or apple butter
- ♣ Rice Dream® – an ice cream substitute made from rice
- ♣ unsweetened sorbets (*Cascadian Farm*®) -- these are usually made from fruit juice and water and are quite delicious. Be careful not to overdo!
- ♣ Cliff bars®, (not all flavors are acceptable due to high sweeteners; use in moderation)