



Cornell University Cooperative Extension New York City

Ponche de Naranja

Ingredientes:

- 1 taza de leche descremada
- 3 tazas de agua
- 1 lata (6-ounce) de jugo de naranja (concentrado y congelado)
- 1 cucharadita de extracto de vainilla
- 1 cucharadita de miel o azúcar
- 1 cucharadita de canela en polvo

Instrucciones:

1. Mezcle todo los ingredientes en una licuadora o mezcle bien en una jarra.
2. Enfrié y sirva

Rinde como 8 porciones

Nutrition Facts		
Serving Size: 4 oz. (127g)		
Servings Per Recipe: 8		
Amount Per Serving		
Calories	90	Calories from Fat 0
% Daily Value *		
Total Fat 0g		0%
Saturated Fat 0g		0%
Trans Fat 0g		
Cholesterol 5mg		2%
Sodium 85mg		4%
Total Carbohydrate 17g		6%
Dietary Fiber 0g		0%
Sugars 16g		
Protein 6g		
Vitamin A 2%	Vitamin C 50%	
Calcium 20%	Iron 2%	
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.		
Total Fat	Calories: 2000	2,500
Saturated Fat	Less than 65g	80g
Cholesterol	Less than 20g	25g
Sodium	Less than 300mg	300mg
Total Carbohydrate	Less than 2,400mg	2,400mg
Dietary Fiber	300g	375g
	25g	30g
0% calories from fat		
special notes		

Source: Cornell University Cooperative Extension in New York City

Recipe analyzed using The Food Processor® Nutrition Analysis Software from ESHA Research, Salem, Oregon.



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This material was funded by USDA's Food Stamp Program and Expanded Food and Nutrition Education Program.

