# Sparkling Apple Punch (Virgin) <br> Food Network Magazine - May 2014 

Servings: 12
4 cups apple juice
1 apple, thinly sliced
2 bottles ( 750 ml ea) sparkling apple cider

Pour the apple juice into a ring mold. Add the sliced apple. Freeze.

Pour the sparkling apple cider into a punch bowl.
Add the ice ring.

Per Serving (excluding unknown items): 46 Calories; trace Fat (2.5\% calories from fat); trace Protein; 11g Carbohydrate; trace Dietary Fiber; Omg Cholesterol; 2mg Sodium. Exchanges: 1/2 Fruit.

## Beverages



| Calories (kcal): | 46 | Vitamin B6 (mg): | trace |
| :---: | :---: | :---: | :---: |
| \% Calories from Fat: | 2.5\% | Vitamin B12 (mcg): | Omcg |
| \% Calories from Carbohydrates: | 96.9\% | Thiamin B1 (mg): | trace |
| \% Calories from Protein: | 0.6\% | Riboflavin B2 (mg): | trace |
| Total Fat (g): | trace | Folacin (mcg): | trace |
| Saturated Fat (g): | trace | Niacin (mg): | trace |
| Monounsaturated Fat (g): | trace | Caffeine (mg): | Omg |
| Polyunsaturated Fat (g): | trace | \% Dofinen. | $\mathrm{n} 0 \%$ |
| Cholesterol (mg): | Omg |  |  |
| Carbohydrate (g): | 11 g | Food Exchanges |  |
| Dietary Fiber (g): | trace | Grain (Starch): | 0 |
| Protein (g): | trace | Lean Meat: | 0 |
| Sodium (mg): | 2 mg | Vegetable: | 0 |
| Potassium (mg): | 112 mg | Fruit: | 1/2 |
| Calcium (mg): | 7 mg | Non-Fat Milk: | 0 |
| Iron (mg): | trace | Fat: | 0 |
| Zinc (mg): | trace | Other Carbohydrates: | 0 |
| Vitamin C (mg): | 1 mg |  |  |


| Vitamin A (i.u.): | 7IU |
| :--- | ---: |
| Vitamin A (r.e.): | 1/2RE |

## Nutrition Facts

Servings per Recipe: 12

| Amount Per Serving |  |
| :--- | ---: |
| Calories 46 | Calories from Fat: 1 |
|  | \% Daily Values* |
| Total Fat trace | $0 \%$ |
| Saturated Fat trace | $0 \%$ |
| Cholesterol Omg | $0 \%$ |
| Sodium 2mg | $0 \%$ |
| Total Carbohydrates | 11 g |
| $\quad$ Dietary Fiber trace | $4 \%$ |
| Protein trace | $2 \%$ |
| Vitamin A |  |
| Vitamin C | $0 \%$ |
| Calcium | $2 \%$ |
| Iron | $1 \%$ |

* Percent Daily Values are based on a 2000 calorie diet.

