# Cooking Well with Diabetes A cooking school designed



# Topics Include...

# **Carbohydrate Foods**

Recognizing carbohydrate in recipes and using sweeteners effectively

# Make Recipes with Fat Better for You

Healthy fats & fat substitutions

### **Double Pleasure Side Dishes**

Reducing sodium and increasing fiber

## **Celebrating Sensibly**

Special event recipes that are healthy and delicious



Cooking Well with Diabetes is a series of three, hands-on classes packed with research based information and delicious diabetes friendly recipes.

**HEALTHY TEXAS** 

- Jan 31st, Feb 7th, & Feb 14th at 2-4 pm
- Texas A&M AgriLife Extension office at 2201 S Medford Dr in Lufkin.
- \$40 per person for all three sessions

Space is limited. For more info or to register: 936-634-6414 or joel.redus@ag.tamu.edu https://angelina.agrilife.org/

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