

that's bananas

The potassium-rich fruit provides a creamy base for myriad recipes, including these two purées that Cooking Channel star Kelsey Nixon began whipping up for her son, Oliver (now 2 years old), when he started solids.

Apple-Banana-Peach

(AGES 6 MONTHS AND UP)
MAKES 8 TO 15 BABY-SIZE PORTIONS

"Use a Honeycrisp or Red Delicious apple to add just the right amount of sweetness to this mash-up."

INGREDIENTS

- 1 apple, cored and peeled
- 1 peach, pitted and peeled
- 1 medium banana

Roughly chop the apple and peach. Transfer to a small pot and fill with water to cover fruit (about ¼ cup). Simmer until fruit is easily mashed with a fork. Add banana to mixture and continue to mash until fully combined. Purée further in a blender if a smoother consistency is desired. Spoon-feed to baby. Leftovers will stay fresh in an airtight container for 1 day in the fridge or up to 2 weeks in the freezer.

Avocado-Banana

(AGES 6 MONTHS AND UP)
MAKES 6 TO 11 BABY-SIZE PORTIONS

"Because Ollie was premature, I spent a lot of time trying to help him gain weight. I liked offering him avocado and yogurt, particularly for the good fat and calories."

INGREDIENTS

- ½ avocado
- 1 large banana
- 2 tablespoons plain Greek yogurt

Place ingredients in a food processor and blend until smooth. Spoon-feed to baby. Extras will stay fresh in an airtight container for 1 day in the fridge or up to 2 weeks in the freezer. (Expect a bit of browning from the avocado—it'll still taste delish!)

feeding 101

Tips for transitioning smoothly from nursing to solids

1. GAUGE YOUR TOT'S READINESS

Pull your baby's highchair next to the dinner table when your family eats. By the time he's 5 or 6 months old, he may watch your mouth as you chew or reach for food—signs he's probably ready to try a purée. He should also be able to sit upright, hold his head up and close his mouth around a spoon.

2. MIND THE TEXTURE

A soupy consistency is best for babies just starting out on food. Around 7 to 8 months, try slightly thicker mashes; wait until 9 months or so for chunkier edibles.

3. TAKE IT SLOW

Start with a teaspoon a day of puréed food or cereal mixed with a few teaspoons of breastmilk, then gradually work up to twice a day. Introduce new foods one at a time, leaving at least three days in between each debut.

4. LATER, MIX UP FLAVORS

Use ingredients that can be found on your family's table, including favorite spices and herbs, to cut the odds that she'll turn into a picky eater. Note which purées she gobbles up, and watch for rashes or vomiting, which can indicate an intolerance.

Babies typically eat 2 to 4 tablespoons of purée per meal. Pour extras into ice cube trays; pop squares into a storage bag and store them in the freezer. Warm a portion in the microwave for just 10 seconds, then stir and check the temp. For a complete guide to DIY baby food, visit fitpregnancy.com/augsept2014.