

Anna's Hot Curried Fruit

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Ingredients

1 (16 oz) can of peaches halves, drained and cut in half
1 (16 oz) can of pear halves, drained and cut in half
1 (16 oz) can pineapple slices, drained
1 (16 oz) can apricot halves, drained
1/2 cup raisins
1 & 1/2 teaspoons curry powder
1/2 cup brown sugar
1/3 cup butter, melted

Directions

Place canned fruit in a 7×11 glass (oven proof) casserole dish. Sprinkle raisins on top.

Mix brown sugar, and curry powder. Sprinkle on top of fruit.

Melt butter and pour evenly over fruit.

Bake at 325° for 45 – 50 minutes. Let cool, then refrigerate overnight.

Reheat at 325° until hot and bubble (40 – 50 minutes). Serve warm.