Baked Fruit Compote

This dish brightens any winter brunch. Mix and match canned or fresh fruits to suit your family’s tastes.

12 servings

1 can (29 ounces) sliced peaches, drained

1 can (20 ounces) pineapple chunks, drained

2 cans (8 ounces each) grapefruit sections, drained

1 can (15-1/4 ounces) sliced pears, drained

1 can (11 ounces) mandarin oranges, drained

1 cup pitted dried plums

2 Tbsp butter

1/2 cup packed brown sugar

Fresh mint leaves, optional

**1.** Preheat oven to 350°. In a 13x9-in. baking dish, combine first six ingredients.

**2.** In a small saucepan, combine butter and brown sugar. Bring to a boil over medium heat; cook and stir 2-3 minutes or until sugar is dissolved. Remove from heat. Pour over fruit and toss to coat.

**3.** Bake, uncovered, 20-25 minutes or until heated through. Garnish with mint if desired.

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