

Fall Fruit Compote

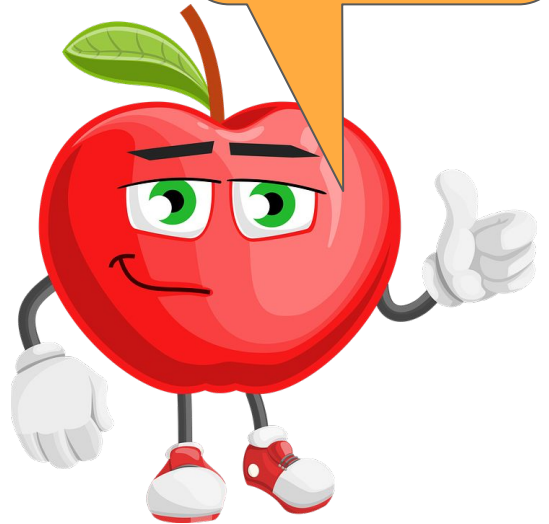
Ingredients

- 1.5 lb apples or firm pears (like Bosc), approximately 7 small or 4 large, peeled if desired, cored and cut in chunks
- 1 tablespoon water
- 1 tablespoon sugar
- 1 1/2 teaspoon lemon juice
- Pumpkin pie spice or any combo of cinnamon, nutmeg, allspice, and cloves

Directions

Place fruit and water in a heavy saucepan and stir over medium-high heat until the mixture is bubbling. Reduce heat to low and cover. Cook, stirring often, until the fruit has cooked down but still has some texture, 15-20 minutes. Add sugar, lemon juice, and spices, cover and simmer for another 3 to 5 minutes. Remove from heat and allow to cool, or serve warm or hot.

Delicious layered with granola and yogurt, on top of pancakes or waffles, or over ice cream!



Adapted from Apple Compote recipe at cooking.nytimes.com Get more recipes at

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