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 ½ 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.

Adapted from Apple Compote recipe at cooking.nytimes.com Get more recipes at uhs.berkeley.edu/recipes