

Spiced Hot Fruit Bake

Holiday Dishes

Source: www.cottercrunch.com/gluten-free-spiced-hot-fruit-bake/



SERVES:
4



PREP TIME:
10 MINS



COOKING TIME:
60 MINS

Satisfy your sweet tooth with this spiced fruit bake you can feel good about. For an extra punch, serve this delicious bake over a scoop of dairy-free vanilla hazlenut ice cream.

INSTRUCTIONS

1. Pre-heat oven to 300 °F.
2. In a large bowl, toss the fruit and add in one to two teaspoons lemon juice. Set aside.
3. In another bowl, combine melted butter, sugar, spices, and coconut oil. Add in honey and a little bit of the leftover pineapple juice as well.
4. Add this sugar/butter mixture to the fruit and coat evenly, then pour fruit mixture evenly in a 9x12 baking dish.
5. Bake for one hour.
6. Remove from the oven and stir in the nuts. Then serve.

INGREDIENTS

- 2 cup sliced apples
- 2 cups green pear slices
- 1 1/2 cup fresh cranberries
- 1 cup pineapple chunks (save the juice)
- 1-2 tsp lemon juice
- 1/3 cup coconut sugar
- 1 tbsp agave or honey
- 1 tsp cinnamon
- 1/4 tsp nutmeg
- 1/2 stick melted butter
- 2 tbsp melted coconut oil
- 1/3 cup chopped walnuts

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