

## WARM FRUIT SALAD

1 Jar (25 oz) chunky applesauce (see notes at bottom)  
1 can (21 oz) cherry pie filling  
1 can (20 oz) pineapple chunks, undrained  
1 can (15-1/4 oz) sliced peaches, undrained  
1 can (15-1/4 oz) apricot halves, undrained  
1 can (15 oz) mandarin oranges, undrained  
½ cup packed brown sugar  
1 teaspoon ground cinnamon

Place the first six ingredients in a slow cooker and stir gently. Combine Brown sugar and cinnamon and sprinkle over fruit mixture. Cover and cook on low for 3-4 hours.

Yield: 16 servings

*Note: If you can't find chunky applesauce you can use regular and cut up a large slightly sweet apple and add just to have the texture of some chunky applesauce.*

*I made my own by using 5 medium to large Fuji (or Honeycrisp) apples.*

*3 tablespoons granulated sugar*

*¼ cup water*

*1-1/2 teaspoons lemon juice*

*½ tsp ground cinnamon*

*Pinch ground cloves*

*Pinch kosher salt*

*Peel and core the apples and dice into small chunks. In medium saucepan over low heat, add the apples, sugar, water, lemon juice, cinnamon, cloves and salt. Cook, stirring occasionally until apples have softened, about 30 to 40 minutes. Mash with a potato masher or use a food processor making sure to keep the consistency somewhat chunky. Cold leftovers are good.*

This recipe was served at the 2022 November board meeting by Harriet Bedenbaugh.