



Recipe from the Cheyenne Botanic Gardens

Baked Fruit Curry

Submitted by Diane Peterson
CBG Volunteer

1/3 cup margarine or butter
3/4 cup brown sugar
16 oz can pear halves
16 oz can peach halves
20 oz can pineapple slices or pineapple chunks
3/4 teaspoon curry
1/4 teaspoon cloves or allspice
1 teaspoon cinnamon
12 maraschino cherries

Heat oven to 325 degrees.

Melt butter or margarine, add sugar and spices. Drain fruit well and place in 1 1/2 quart dish. Add butter mixture and garnish with cherries. Bake for 1 hour uncovered.