

# Carol's Curried Fruit

*"Lasting Impressions" - St Joseph's Hospital of Atlanta Auxiliary (1988)*

**Yield: 8 to 10 servings**

*1/2 cup light brown sugar  
1 teaspoon curry powder  
3 tablespoons margarine,  
softened  
1 can (14 ounce) pineapple  
chunks in juice, drained  
1 can (16 ounce) pear  
halves, drained & cut into  
large pieces  
1 can (16 ounce) sliced  
peaches, drained  
1 can (17 ounce) pitted dark  
red cherries, drained  
1 banana, sliced*

In a bowl, blend the sugar, curry powder and margarine.

Place one-half of the fruit into a baking dish. Add half of the sugar mixture. Repeat the layering.

Cover and refrigerate for four to six hours.

Preheat the oven to 350 degrees.

Bake for 30 minutes.

Serve hot.

Per Serving (excluding unknoc items): 954 Calories; 35g Fat (31.6% calories from fat); 4g Protein; 168g Carbohydrate; Dietary Fiber; 0mg Cholesterol; 436mg Sodium. Exchanges: Grain(Starch); 6 Fruit; 7 Fat; Other Carbohydrates.