

---

# Hot Curried Fruit

*Bonnie Welch and Deanna White*

*Kitchen Keepsakes - Castle Rock, CO - 1989*

Servings: 8

**1/4 cup margarine, melted**

**1/2 cup brown sugar**

**2 tablespoons cornstarch**

**1 tablespoon curry powder**

**1 can (16 ounces) sliced pears, well drained**

**1 can (16 ounces) sliced peaches, well drained**

**1 can (16 ounces) pineapple chunks in juice, well drained**

**1 bottle (8 ounce) maraschino cherries, well drained**

**1 cup black cherries, pitted**

**2 bananas, cut in large pieces**

In a saucepan, melt butter. Add the sugar, cornstarch and curry powder. Stir until smooth.

Turn the drained fruit into a two-quart casserole dish. Mix well. Pour the sauce over the fruit and toss lightly.

Bake, uncovered, for 40 minutes at 350 degrees.

(This dish is excellent with a baked ham.)

## Side Dishes

---

*Per Serving (excluding unknown items): 187 Calories; 6g Fat (27.7% calories from fat); 1g Protein; 35g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 86mg Sodium. Exchanges: 0 Grain(Starch); 1 Fruit; 1 Fat; 1 Other Carbohydrates.*