

Directions for: Spice-Baked Fruit Salad

INGREDIENTS

- 2 Bosc pears, cored
- 2 Cortland apples, cored
- 1 pineapple, skin removed and cored
- 2 bananas, peeled
- 2 cup seedless grapes
- 1 tsp ground star anise
- 1 Tbsp ground allspice
- ½ cup sugar
- ¼ cup butter, melted
- 1 cup mixed berries
- Juice of 1 lemon or lime

DIRECTIONS

1. Preheat your oven to 375 degrees.
2. Cut pears, apples, pineapple and bananas into equal sized chunks. Toss with the spices, sugar and butter. Bake in a 9" by 13" baking dish until the fruit is soft and caramelized, about 30 minutes. Gently fold in the berries, grapes and citrus juice.

See more: [Fruit](#), [Bake](#), [Dessert](#), [North American](#), [Brunch](#)