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| Hot Buttered Rum Fruit INGREDIENTS20 oz. can pineapple chunks, drained 1 tablespoon cornstarch15 ¼ can peach halves, drained and halved ½ teaspoon nutmeg15 ¼ can pear halves, drained and halved ½ cup apple cider or juice¼ cup sweetened dried cranberries 2 tablespoons butter1/3 cup firmly packed brown sugar ¼ cup rum (Spiced rum is better)DIRECTIONS1. Heat oven to 325°F. Arrange fruit in ungreased 12x8-inch (2-quart) baking dish
2. In medium saucepan, combine brown sugar, cornstarch, nutmeg, and apple cider, mix well.
3. Cover over medium heat until bubbly and thickened, stirring frequently. Stir in butter, cook until melted.
4. Remove from heat, stir in rum. Pour over fruit.
5. Bake at 325°F for 25 minutes or until hot and bubbly.
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