

Hot Fruit

Ingredients

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| 2 cans sliced peaches, drained | 2 cans of almond or coconut macaroons |
| 2 cans pears, drained and sliced | |
| 2 cans pineapple chunks, drained | 1/2 cup slivered or sliced almonds |
| 1 bottle of maraschino cherries
drained and stems removed | 1 stick of margarine or butter cut
into pieces |
| | 1 cup rum |

Directions

1. Preheat oven to 350 degrees
2. Spray a 13 x 9 or casserole type dish
3. Set aside
4. Place macaroons in food processor and crush coarsely(may need to do this in 2 batches)
5. Spread 1/3 crumbs evenly over the bottom of the baking dish
6. Top with 1/2 of the fruit. You can also arranged the sliced fruit anyway you like and fill the holes in with the cherries and pineapple chunks
7. Repeat layers ending with macaroon crumbs
8. Scatter with sliced margarine and almonds and pour one cup rum over the top
9. Bake for one hour
10. Great for any of the Holidays and nice for Passover