

## Holiday Spiced Fruit

### Instructions

1. Preheat the oven to 325 degrees.
2. Place the sliced apples and pears in a 9"x12" baking dish with the fresh cranberries. Squeeze 1 tablespoon of lemon juice over the fruit and mix together.
3. Melt the coconut oil and honey, and stir in all of the spices. Pour the spice mixture over the fruit in the baking dish and mix together.
4. Bake for 1 hour or until the fruit is soft and fragrant.
5. Add the chopped nuts as a topping and serve while warm. Enjoy!

### Ingredients

- 2 apples, sliced
- 2 ripe pears, sliced
- 2 cups of fresh cranberries
- 1 lemon
- 3 tablespoons of coconut oil
- 2-3 tablespoons of honey
- 1 tsp of cinnamon
- 1 tsp of nutmeg
- ½ tsp of cloves
- 1 cup of chopped walnuts or pecans

### Grocery List

#### Produce

- 2 apples
- 2 pears
- 1 bag of cranberries
- 1 lemon

#### Grocery

- Coconut oil
- Honey
- Cinnamon
- Cloves
- Nutmeg
- Walnuts or pecans