

Ingredients

Serves 30

Mixed dried fruit (apples, apricots, peaches, pears, prunes, figs)	650g
Castor Sugar	200g
Cinnamon	2 quills
Vanilla bean paste	1 tbsp
Water	500ml



Method

1. Add sugar, cinnamon, vanilla and water to a saucepan over medium heat and stir gently until sugar is dissolved.
2. Add fruit and bring to the boil.
3. Turn heat down and let the mixture simmer for 30 minutes or until the fruit has softened.

Nutrition, hints and tips

- **Keeps for up to a week in the fridge.**

- **Serve hot or cold.**
- **Delicious on porridge or as a dessert with custard.**