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Baked Fruit Ambrosia

Prep Time: 10 mins

Cook Time: 15 mins

Total Time: 25 mins

Ingredients

- 1/2 teaspoon orange peel, finely shredded
- 2 medium orange(s)
- 1 ounce(s) pineapple, canned, drained
- 1/4 teaspoon cinnamon, ground
- 2 tablespoon coconut, shredded
- raspberries, (optional)

Preparation

1. Preheat oven to 350°F. Peel and section oranges. Cut orange sections into bite-size pieces. Divide orange pieces and pineapple among four 6-ounce custard cups. Sprinkle with orange peel and cinnamon. Top with coconut.
2. Bake about 15 minutes or until fruit is heated through and coconut is golden. If desired, garnish each serving with fresh raspberries. Serve warm.