



Brandied Fruit Salad

Ingredients

425g can sliced peaches
425g can pitted black cherries
425g can pineapple pieces
½ cup sultanas
½ cup raisins
½ cup stoned prunes
¾ cup sugar
¼ cup blanched whole or shivered almonds
½ – ¾ cup Brandy

Directions

Drain fruits and put juice into a saucepan with the dried fruits and sugar.
Cook gently, stirring for five minutes.
Cool for 15 minutes then add the brandy
Arrange the tinned fruits and almonds into jars and pour the brandy syrup over and mix gently.
Cover and store for one month in the refrigerator.

Serve with whipped cream