

Fruit Compote *(Use Any Fruit!)*

Fruit compote is sweet, fruity, and a great way to dress up your favorite breakfast foods, desserts—even savory dishes!



<https://meaningfuleats.com/how-to-make-fruit-compote/#wprm-recipe-container-27581>

Author Erin Collins **Prep Time** 10 mins **Cook Time** 10 mins **Total Time** 20 mins **Servings** 2 cups

Ingredients

- 2 cups of fruit
- 2 tablespoons granulated sugar
- 1 tablespoon fresh lemon juice if desired
- 1 teaspoon lemon zest if desired

Instructions

1. Add all the ingredients to a saucepan set over medium heat. Stir to combine.
2. Cook the mixture for 8-10 minutes, or until the fruit has broken down and the compote begins to thicken. Make sure to stir often so the compote doesn't scorch.
3. When the compote is your desired thickness, remove it from the heat and allow it to cool completely. Enjoy this compote with ice cream, waffles, or yogurt.

Storage Notes

- Store any leftover compote in an airtight container in the fridge for up to five days.

Recipe Notes

- **Using frozen berries:** This compote can be made with frozen raspberries if you don't have fresh berries on hand! Just increase the cooking time in Step 3 by 2-3 minutes.
- **Sweetener:** You can omit the sugar if you want a healthier compote. (If your blueberries are at peak ripeness, you may not even need sugar!) You can also sweeten your compote with honey or maple syrup, instead.
- **Variations:** Feel free to add vanilla, lemon juice, or lemon zest to your compote, if you'd like. There are endless flavor combinations to explore!