

Dessert can be as simple as [opening a few cans](#) and adding sugar and cinnamon. Heat in a slow cooker or, when the electricity has been shut off for good, in a Dutch oven over a low fire.

Fruit Compote

Makes 8-10 servings

- 1 jar (20 ounces) chunky applesauce
- 1 can (21 ounces) cherry pie filling
- 1 can (15 ounces) sliced peaches, drained
- 1 can (11 ounces) mandarin orange segments, drained
- 1 can (8 ounces) pineapple chunks, drained
- ½ cup packed brown sugar (or less to taste)
- 1 teaspoon ground cinnamon

Combine applesauce, cherry pie filling, sliced peaches, mandarin oranges, pineapple, brown sugar and cinnamon in a slow cooker. Cover and cook on low setting for 90 minutes.

Serve hot. If a killer pandemic does not come to pass, this is good topped with whipped cream or served over ice cream.

