

## **Fruity BBQ Baked Beans**

Dixie Crystals Sugar

**Servings: 8**

**Preparation Time: 10 minutes**

**Bake Time: 50 minutes**

**1 can (28 oz) baked beans**

**1 medium onion, diced**

**1 granny smith apple, peeled, cored and diced**

**1/3 cup Imperial Sugar extra fine granulated sugar**

**1/3 cup BBQ sauce**

**1/3 cup golden raisins**

**2 tablespoons butter**

**1 teaspoon ground cumin**

**3 strips bacon**

**pinch salt**

Preheat oven to 350 degrees.

In a large skillet, melt the butter over medium high heat and saute' the onion and apple for about 3 minutes.

Remove from the heat and stir in the raisins, cumin, BBQ sauce, sugar and salt. Stir until completely blended.

Pour into a 2-quart casserole dish and top with the bacon.

Bake for 50 minutes.

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Per Serving (excluding unknown items): 103 Calories; 4g Fat (35.0% calories from fat); 3g Protein; 15g Carbohydrate; 2g Dietary Fiber; 10mg Cholesterol; 195mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1/2 Fruit; 1 Fat.