

## Pepper Berry Bacon

*The following recipe and photography is courtesy of our friends at Smucker's. For more information on their products, visit their website [here](#) or their Instagram [@smuckersbrand](#).*

### Ingredients:

- Crisco® Original No-Stick Cooking Spray
- 12 slices cooked bacon
- 1/4 cup Smucker's® Natural Red Raspberry Fruit Spread
- Pepper

### Instructions:

1. Heat oven to 425°F.
2. Place wire rack in foil-lined, 17 x 11 x 1-inch baking pan. Coat rack with no-stick cooking spray.
3. Arrange bacon in single layer on rack. Brush with fruit spread. Season with pepper. Bake 3 to 5 minutes or until fruit spread is bubbly. Cool 2 to 3 minutes before serving.

