

BAKED PEAR WITH CINNAMON OAT CRISP



Yield: 4 servings | Total Cook Time: 30 minutes



Ingredients

- 2 pears, cut in half with seeds scooped out
- 2 Tbsp butter, melted and divided
- Pinch suar
- 2 Tbsp brown sugar
- 2 Tbsp apple juice
- 1 tsp vanilla
- 1/2 tsp salt
- 1/2 tsp cinnamon
- 1/2 cup instant oats

Instructions

- Heat oven to 350°
- On a foil-lined flat pan, place halved, seeded pears, cut side up. Brush with 1 Tbsp melted butter and sprinkle with a pinch of sugar.
- In a small bowl, mix together the remaining 1 Tbsp melted butter, brown sugar, apple juice, vanilla, salt, cinnamon, and oats.
- Divide oat mixture between all 4 pears, stuffing in "cups" created by seeding the pears.
- Place in the oven and bake for about 20 minutes, or until pears are tender and oat mixture is golden brown.

Pears take a few days to ripen. To see if a pear is ripe, push gently on the flesh near the stem. If the fruit is slightly soft, it's ripe. If it is still hard, leave at room temperature until it is ripe.

