

Baked Pears with Cinnamon and Honey

Prep time: 5 minutes

Cook time: 25 minutes

Servings: 6

Ingredients

- 3 medium pears
- 3 Tablespoons honey
- 1 Tablespoon butter
- ½ teaspoon cinnamon
- ¼ teaspoon vanilla extract
- Optional toppings: Almonds, walnuts, granola or vanilla yogurt

Instructions

1. Preheat the oven to 400 degrees F.
2. Wash the pears. Cut off the ends, then cut each pear in half.
3. With a spoon, gently scoop out the core and seeds. Place the pears face down in a glass dish or baking sheet.
4. In a small saucepan, combine honey, butter, cinnamon and vanilla. Warm the sauce over low-medium heat, stirring until butter is melted and ingredients are combined.
5. Spoon the sauce over the pears, reserving some of the sauce for later.
6. Bake the pears for 25 to 30 minutes, until slightly soft and beginning to brown.
7. Remove from heat and let cool for 5 minutes before topping with remaining sauce and any additional toppings.

