Baked Pears

Yummy~issimo!®
Personal Chef Service

Serves 2

2T butter, room temperature

2T brown sugar

1 pinch cinnamon

1 pear

1 orange, halved

Preheat oven to 350.

Blend together butter, brown sugar and cinnamon in small bowl. Cut pear in half and remove core with mellon baller. Cut off stem and blossom end. Do not peel pear.

Place each half of pear, cored side up, on large square of double heavy~duty foil. Take a large scoop of butter~sugar mixture and form into a ball with your hands. Press into cored pear cavity.

Gather up foil around pear half and squeeze juice from one orange half over pear. Close foil around pear.
5
Bake foil~wrapped pears in oven until very soft ~ about 1 hour

Prepare Ahead Tip
Make ahead and refrigerate until ready to bake. Allow to sit at room temperature 30 minutes before baking.

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