Baked Pears

Time 35 min

Ingredients

- 2 pears
- 1 tbsp butter, melted
- 1/2 tsp vanilla extract
- 1/2 tsp cinnamon
- 1 tbsp maple syrup
- 2 tbsp apple juice

Steps

1. Preheat oven to 375 F.
2. Cut pears in half and core.
3. Combine melted butter, vanilla, cinnamon, juice, and maple syrup.
4. Pour syrupy mixture over pears and coat all sides thoroughly. Put face down in baking pan.
5. Arrange the pears, cut side down, in a single layer and bake for about 30 minutes, basting occasionally with pan juices, until just softened and golden.

Notes

Glaze for pears can be adjusted to taste - use brown sugar or honey instead of maple, use water or other juice instead of apple, add other spices, add walnuts, etc.