



CINNAMON BAKED PEARS

Season: Summer / Autumn

From the garden: Pear

Type: Dessert

Difficulty: Easy

Serves: 32

Source: Adapted from:

<https://www.delish.com/cooking/recipe-ideas/recipes/a51029/cinnamon-baked-pears-recipe>

Equipment

- Chefs' knives
- Chopping boards
- Tablespoons
- Pastry brushes
- Medium microwave proof jug/bowl
- Small bowl
- Medium bowl
- Mixing spoon
- Measuring spoon

Ingredients

- * Approx 16 pears
- * 2C butter or margarine (450g)
- * 2 Tbsp white sugar
- * 1 ½ tsp + 2 tsp ground cinnamon
- * 2C rolled oats
- * 1C finely chopped almonds or pumpkin seeds
- * ½ C brown sugar
- * Pinch of salt

Method

1. Preheat oven to 200°.
2. Wash pears and cut each one in half. Half pear = 1 serving
3. Using a tablespoon, scoop out some of the pears' centers (to fit the oatmeal crumble). Place the scooped-out centres in the compost.
4. If using butter, chop into cubes and melt in the microwave in a heat proof bowl. Check and stir every 30 seconds. If using margarine, no need to 'chop' first.
5. Brush insides of pear halves with a small amount of the melted butter (use a pastry brush). Save the remaining butter for step 9.
6. In a small bowl, thoroughly mix the white sugar with the 1 ½ tsp cinnamon. This is now 'cinnamon sugar'.
7. Sprinkle a pinch of cinnamon sugar on top of each pear half.
8. Meanwhile, in a medium bowl, combine the oats, almonds (or pumpkin seeds), brown sugar, 2 tsp cinnamon, and a pinch of salt.
9. Pour the remaining melted butter into the bowl and combine until fully coated.
10. Spoon some of the mixture into each of the pear halves. **PTO**

11. Bake until pears are soft, 35 to 40 minutes.

12. Serve warm

Notes: Delicious served with a small scoop of vanilla ice cream or plain yoghurt on the top

Skills: Cutting, chopping, melting, brushing with pastry brush, mixing,