

Baked Pears with Honey and Cinnamon

Recipe By Raizy Fried



Cooking and Prep:  35
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Serves:  6

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Rosh
Hashanah, Passover

Diet: Vegetarian, Gluten Free,
Pescetarian

Source: Kosher.com

Exclusive

Cuisines: Ashkenazi

Bosc pears; they are so delicate & versatile. What I like most about the following recipe is its simplicity. This recipe pleasantly proves you can offer guests an elegant (and affordable) dessert with little fuss. Here's a recipe to add to your go-to list: easy enough to pull off for a Tuesday night dinner but special enough to serve to guests. This impressive dessert is a hit at my house. It's fast, easy, and delicious! Most of all, I love the rustic look of this dessert.

Ingredients (4)

Main ingredients

- 3 Bosc pears
- 3/4 cup walnuts, shelled
- 3 tablespoons Gefen Honey

1 teaspoon cinnamon

Start Cooking

Prepare the Pears

1. Halve and scoop out center seeds of each pear.
2. Cut a straight slice off the bottom edge of each pear half so will sit nicely on the plate.
3. Fill the cavities (where you scooped out seeds) with a bit of walnuts. Then drizzle honey (approximately half a teaspoon per pear) and generously sprinkle cinnamon over the pears.
4. Bake in a pre-heated oven at 350 degrees Fahrenheit for approximately 30-35 minutes or until tender (test with fork).