

Baked Pears

Ingredients

- 4 Pears (firm)
- 2 T Unsalted Butter (melted)
- 1 t Vanilla Extract
- 1/2 t Cinnamon
- 1 Lemon Wedge

Instructions

- 1.Preheat your oven to 350 degrees F. Spray the bottom of a 9 X 13 baking dish with cooking spray. In a small bowl, whisk together the butter, vanilla, and cinnamon then set aside.
- 2.Peel the pears, halve and core them. Leave the stems on - they make for a pretty presentation. Rub the lemon wedge over the pear to prevent browning.
- 3.Brush the pears with the mixture made earlier on both sides. Arrange the pears in the prepared baking dish, cut side down. Bake them until fork-tender, about 30 minutes per side, basting every 15 minutes with the pan juices.
- 4.Brush the pears one last time with the pan juices and serve warm. You may serve it with a side of whipped cream.