



## Festive Baked Pears

(source: <http://www.thisgalcooks.com/baked-pears-with-honey-cranberries-pecans/>)

*This holiday season, go with a lighter dessert alternative. Baked pears with honey, cranberries and pecans are sure to satisfy.*

### INGREDIENTS:

- 4 PEARS, SUCH AS BOSCH, BARTLETT OR ANJOU (BARTLETT ARE PICTURED)
- 24 FRESH CRANBERRIES
- 4 TBSP CHOPPED PECANS
- ¼ TSP GROUND CINNAMON, PLUS MORE, IF DESIRED
- ¼ TSP GROUND NUTMEG, PLUS MORE, IF DESIRED

### INSTRUCTIONS:

Preheat oven to 375° F.

Halve the pears and then core. You can core the pears with a cookie scoop or a melon baller. Slice a small part off of the backside of each pear half to create a flat surface so the pear sits flat when laid on the pan.

Place the pear halves on a large baking sheet or baking pan, cored side up. Place three cranberries into the cored part of each pear half. Sprinkle each pear half with about ½ tbsp of the pecans and then sprinkle each pear half with the cinnamon and nutmeg. Drizzle each pear half with ½ tsp of honey. Do this by squeezing the honey into a ½ tsp measuring spoon and then drizzle over each pear half.

Bake at 375 for 25-30 minutes or until the pears are tender.

Serve with Greek yogurt, if desired.

