

Our State eats

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Baked Pears With Maple Syrup & Cinnamon Cream

Yield: 4 servings.

- 2 ripe pears**
- Juice from a lemon**
- 3 teaspoons maple syrup, divided**
- ½ cup heavy whipping cream**
- ¼ teaspoon ground cinnamon**
- Pinch of freshly grated nutmeg**

Preheat oven to 375°. Line a baking sheet with parchment paper.

Cut pears in half and brush flesh with lemon juice. Cut a small slice from skin side of each pear half so they lie flat on the baking sheet. Remove seeds with a spoon. Place pear halves on baking sheet, skin side up, and drizzle each with about ½ teaspoon maple syrup and more lemon juice.

Bake for 15 to 20 minutes or until soft and lightly browned on the edges. Remove from oven and set aside.

In a small bowl, using a hand mixer, whip heavy cream until soft peaks form. Add cinnamon and nutmeg; mix a few seconds more.

Place pear halves on serving dish. Top with remaining maple syrup and a dollop of cinnamon cream.



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