

# Our State eats

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## Slow-Cooker Pear Butter

*Yield: 12 servings.*

- 5 pounds Bartlett pears**
- $\frac{3}{4}$  cup light brown sugar**
- 2 teaspoons ground cardamom**
- 1 tablespoon ground cinnamon**
- $\frac{1}{2}$  teaspoon freshly grated nutmeg**
- 1 large strip orange peel**

Core and slice pears. Leave skin on but remove brown spots and blemishes.

Place pears into slow cooker. Add brown sugar, cardamom, cinnamon, and nutmeg. Toss to coat. Place orange peel on top of pears. Cover slow cooker and cook on high for 6 hours.

Remove orange peel and discard. Puree pears, using an immersion blender for a chunkier consistency, or transfer pears to a blender for a smoother result.

Taste for sweetness and add more sugar if needed. Return pureed pears to slow cooker and continue to cook uncovered on high for 1 hour.

Place pear butter into clean jars and seal. Refrigerate until completely cooled.

Serve with crackers, fruit, toast, muffins, or pancakes. Refrigerate unused portions in a tightly sealed container for up to 1 week.



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