

## Breakfast Pears

SERVINGS: 2

PREPPING TIME: 5 MIN

COOKING TIME: 25 MIN

### Ingredients

4 Barlett or Bosc pears	1/4 cup unsalted butter, melted, plus extra for brushing
1 cup rolled oats	Maple syrup and or whipped cream on top for plating
3 tbsp raisins	
1/4 cup chopped pecans	
1/3 cup light brown sugar	
1/2 tsp ground cinnamon	



### Directions

1. Preheat oven to 375°F
2. Toss the oats, brown sugar, pecans and the cinnamon to combine.
3. Stir in the melted butter until everything is roughly combined.
4. Stir in the raisins.
5. Cut the pears in half and scoop out their cores.
6. Lay the pears halves in a baking dish and brush their tops with melted butter.
7. Press some oat filling in the center of each pear.
8. Bake uncovered, for 25 minutes, until the pears are tender and the oat filling is lightly browned.

Serve warm, drizzle with maple syrup, and with whipped cream on the side if desired.