PEAR RECIPES

Pear Crisp Recipe

4 Bartlett pears
2 teaspoons vanilla extract
¾ cup brown sugar, divided
½ cup + 2 tablespoons all-purpose flour; divided
2 teaspoons ground cinnamon; divided
½ teaspoon ground nutmeg
¼ teaspoon ground ginger
½ cup butter
½ teaspoon salt
½ cup oatmeal

Preheat oven to 350 degrees and butter preferred baking dish. Peel the pears and cut in half; use a spoon or melon baller to remove the core/seeds. Slice lengthwise into smaller pieces; approximately eighths or smaller. Place cut pears in a bowl and toss with vanilla extract. Add ¼ cup brown sugar, 2 tablespoons flour, 1 teaspoon cinnamon, nutmeg, and ginger; toss to coat pears well. Place in a baking dish. In another bowl, combine the butter, the remaining brown sugar, flour, cinnamon, salt, and oatmeal. Mix until all ingredients are wet and crumbly. Spread over the pears in the baking dish and bake for 35-45 minutes or until pears are tender and the top has browned.

Easy Maple Baked Pears

4 large pears or 6 medium pears
¼ teaspoon ground cinnamon
½ cup pure maple syrup
1 teaspoon pure vanilla extract
Optional toppings: Granola and plain Greek yogurt

Preheat oven to 375 degrees. Lightly spray a large baking pan or line a large baking sheet with parchment paper. Cut pears in half and scoop out the core and seeds. Arrange pears, facing up, on the prepared pan. Sprinkle evenly with cinnamon. Whisk together the maple syrup and vanilla extract. Drizzle all over the pears. Bake uncovered for about 25 minutes, or until soft and lightly browned on the edges. Remove from the oven. Serve warm with granola or yogurt, if desired.

Farm to School
SOUTH DAKOTA