



# Fitch Hill Inn

*A Bed & Breakfast*

## Baked Pears with Raspberry Sauce & Vanilla Yogurt

These pears are a big hit. The topping and raspberry sauce can be made ahead of time and refrigerated. Don't be surprised if they lick the plates!

4 pears

Cooking Spray

¼ tsp cinnamon

1/8 tsp nutmeg

¼ cup brown sugar

1 Tbsp flour

2 Tbsp butter, chilled

16-oz package frozen whole raspberries or fresh in season

Sugar to taste

Vanilla Yogurt

1. Preheat oven to 350°
2. Spray baking dish with cooking spray
3. Peel and halve pears. Core out seeds using a thin metal tablespoon or melon-baller. Remove stem with two small cuts with a knife.
4. Mix cinnamon, nutmeg, flour and brown sugar together. Cut in butter until the topping becomes crumbly. (A mini-food processor helps with this.) If it gets sticky, chill until the butter hardens again.
5. Place pear halves in the baking dish core side down, sprinkle with the topping. Bake for 30 to 35 minutes.
6. Microwave frozen berries about 1 minute on high. Place a mesh sieve over a bowl and pour berries through to remove seeds. Work with a spoon to press the fruit through. Add sugar to taste.
7. Place each pear half on a small plate. Place a dollop of yogurt on one side of the pear and some raspberry sauce on the other side. Enjoy!

Serves 8

Trick: Purchase the pears about 2 days ahead of time and place them in a paper bag. This will soften them for a better texture.