

Pears Baked In Cream

Servings: 2

Source: Jeanne de St. Marie

Ingredients

- 2 tbsp Unsalted Butter
- 2 tbsp Sugar
- 2 Pears, Unpeeled, Halved And Cored
- ½ cup Heavy Cream

Method

Preheat oven to 400°F. Butter shallow baking dish with 1 tbsp butter and sprinkle 1 tbsp sugar over bottom.

Put pears, cut side down, in the dish. Sprinkle remaining sugar and dot with butter.

Bake for 10 minutes. Pour cream over pears and return to oven for 20 minutes. Serve warm.

Notes

I usually double the sugar and a little more butter doesn't hurt anything except, perhaps, your veins. Now that I think about it, why not add a bit more cream, too!!

Enjoy!