Farm to Table provides local, sustainably grown foods to childcare programs in Seattle to increase access to highly nutritious foods. The program is supported by funding from the City of Seattle Sweetened Beverage Tax.

## **Caramel Glazed Pears**

Recipe from Tilth Alliance Makes 6 servings

## **Ingredients**

4 tablespoons (1/2 stick) salted butter 3/4 cup packed brown sugar 3 Bosc pears 1/2 cup plain yogurt (optional)

## Instructions

Preheat oven to 400°F.

Put butter in an 8 x 8 baking dish and place in oven to melt. 1-2 minutes.

Cut pears in half and remove seed core.

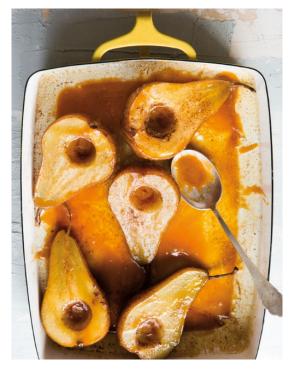


Photo credit: Williams Sonoma website

Remove dish from the oven and sprinkle brown sugar evenly over melted butter. Place pears cut side down in a single layer over the sugar and butter. Bake until pears are tender all the way through, about 20-25 minutes.

Remove from oven and let cool for 5 minutes before serving.

To serve, place pears in serving bowls and drizzle with extra sauce from the baking dish. Add a spoonful of plain yogurt to the side.

## Note:

To make the recipe dairy free, use coconut oil or vegan butter in place of butter.







