

## 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.

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.



Photo credit: Williams Sonoma website