

Baked Honey & Cinnamon Pears

Serves: 4 | Prep: 10 minutes | Bake: 25-30 minutes

Ingredients

4 ripe but firm pears

4 tbsp honey, plus a little extra to serve

25g butter

1 tsp ground cinnamon

½ tsp vanilla extract

2 tbsp chopped walnuts or almonds

Greek yoghurt or vanilla ice cream, to serve

Method

1. Heat the oven to 190°C / 170°C fan / Gas 5.
2. Halve the pears lengthways and scoop out the cores. Place them cut-side up in a baking dish.
3. Put a small piece of butter into the hollow of each pear half.
4. Mix the honey, cinnamon and vanilla together, then spoon it generously over the pears.
5. Scatter over the chopped nuts.
6. Bake for 25-30 minutes, spooning the warm honey juices from the dish back over the pears once or twice while they cook.
7. They're ready when the pears are tender but still hold their shape and the honey around them has become warm and syrupy.
8. Serve warm with Greek yoghurt or vanilla ice cream and a final drizzle of honey.

Make it even better

Add a little orange zest to the honey before baking. Honey, pear, cinnamon and orange work beautifully together.

Norfolk Bees tip: Don't use your most delicate honey for this one. A fuller-flavoured honey stands up particularly well to the heat, cinnamon and fruit.