

OAT ROASTED PEARS



Recipe from [A Tale of One Foodie's Culinary Adventures](#)

INGREDIENTS

- 1/2 cup rolled oats
- 2 Tbs date sugar
- 2 Tbs honey
- 2 Tbs chopped pecans
- 1/2 tsp ground cinnamon
- 2 bartlett or bosc pears
- vanilla non-dairy yogurt and honey for drizzling

Preheat the oven to 375F. Toss the oats, date sugar, honey, pecans and cinnamon to combine.

Cut the pears in half (don't peel them) and scoop out their cores (I used a melon baller).

Lay the pear halves in a baking dish.

Press some oat filling into the center of each pear.

Bake, uncovered for 25 minutes, until pears are tender and the oat filling is lightly browned. **NOTE** - Watch closely. If the oat mixture begins to cook too rapidly, cover with foil.

Serve warm, drizzled with honey and a dallop of vanilla yogurt.

<http://veggiegrettie.com/2011/10/24/src-oat-roasted-pears/>