

Baked Pears with Honey and Almonds

Delight in the natural sweetness of baked pears drizzled with honey and topped with crunchy almonds. This simple yet elegant dessert is perfect for a cozy night in or a special occasion.


30 min

Total time

easy

Difficulty

210

kcal / serving

Ingredients

- 1 ripe pear
- 1 tablespoon honey
- 1 tablespoon sliced almonds
- 1/2 teaspoon cinnamon
- 1 teaspoon butter (for greasing)
- Fresh mint leaves (for garnish, optional)

Steps

- 1 Preheat the oven to 350°F (175°C).
- 2 Cut the pear in half and remove the core.
- 3 Place the pear halves in a small baking dish, cut side up, and lightly grease with butter.
- 4 Drizzle honey over the pear halves, then sprinkle with sliced almonds and cinnamon.
- 5 Bake in the preheated oven for 20-25 minutes, or until the pears are tender and caramelized.
- 6 Remove from the oven and let cool slightly before serving.
- 7 Garnish with fresh mint leaves if desired.