



APRICOT & MAPLE BAKED PEARS WITH CRANBERRY SAUCE



SERVES:

8

PREP TIME:

15M

COOK TIME:

40M

VEGETARIAN

INGREDIENTS:

3 Tbsp Crofter's Organic Premium Apricot Fruit Spread

4 Bosc Pears

½ Cup Apple Juice

2 Tbsp Maple Syrup

4 Tbsp Butter

½ Tbsp Vanilla Extract

½ Tbsp Ground Cinnamon

½ Tbsp Ground Ginger

1 Cup Fresh Cranberries

Greek Yogurt

Granola (Garnish)

DIRECTIONS:

1. Start by washing the pears and slicing them in half lengthwise and scooping out the seeds with a small spoon. Set pears aside. Preheat the oven to 350°F.
2. Next, in a medium sized bowl, add the Crofter's Organic Premium Apricot Fruit Spread, apple juice, maple syrup, butter, vanilla extract, ground cinnamon and ginger. Mix together using a whisk. Transfer over to a sauce pot and gently warm over medium heat for about 10 minutes.
3. Once the sauce is warm and all of the ingredients have come together, remove from the heat and set aside. Place the sliced pears in a baking dish and cover with the fresh cranberries and the apricot maple sauce.
4. Bake the pears in the prepared oven for 35-40 minutes, basting them with the sauce and cranberries every 10 minutes. Bake until the pears are soft, and the cranberries have burst. Once done, remove from the oven and gently transfer the pears to a plate and scoop the extra sauce into a bowl.
5. Allow the pears to cool slightly and then scoop about 1 Tbsp Greek yogurt into the center, sprinkle with granola, and top with a drizzle of the leftover sauce. Enjoy!