



# CINNAMON BAKED PEARS

## *With Wildflower White*

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### INGREDIENTS

- 4 ripe pears
- 1/2 c. melted butter
- 1 tbsp. cinnamon sugar
- 1 c. old-fashioned rolled oats
- 1/2 c. Finely Chopped Almonds
- 1/3 c. brown sugar
- 1 tsp. ground cinnamon
- kosher salt

### INSTRUCTIONS

1. Preheat oven to 400°. Halve pears and scoop out some of the center to fit the oatmeal crumble. Brush insides of pears with 2 tablespoons melted butter and sprinkle with cinnamon sugar.
2. In a medium bowl, combine oats, almonds, brown sugar, cinnamon, and a pinch of salt. Pour remaining melted butter into bowl and combine until fully coated.
3. Spoon into pear halves.
4. Bake until pears are soft, 35 to 40 minutes.
5. Top with a small scoop of vanilla ice cream and serve warm with a cold glass of wildflower white!

