

Roasted Pears with Cinnamon Pear Balsamic

Ingredients

- 4 Bosc pears
- 4 teaspoons Michigan maple syrup, divided
- ¼ cup Cinnamon Pear Balsamic
- 1 cup fresh seasonal berries
- Fresh mint for garnish

Preparation

Preheat oven to 425 degrees.

Halve and core pears, leaving stem intact. Pour ½-inch of water into bottom of an 8-inch x 8-inch shallow baking dish. Place pears in dish and drizzle 1 teaspoon maple syrup into each hollowed-out center. Add remaining maple syrup around pears.

Bake for approximately 45 minutes or until tender and slightly browned.

Meanwhile, in a small, heavy-bottomed saucepan, reduce balsamic by half (it should be the consistency of syrup).

Pour a small pool of balsamic reduction onto a dessert plate and place one warm roasted pear in center of plate. Garnish with berries and fresh mint.