

# Oat-Stuffed Baked Pears with Cranberries, Walnuts, & Honey



## Ingredients

- 2 pears (ripe yet firm)
- 1/2 cup Quaker® Oats-Old Fashioned
- 1 tbsp butter
- 1 tbsp vegetable oil
- 1 tbsp brown sugar
- 1/8 tsp kosher salt
- 2 tbsp walnuts, chopped
- 1/2 tsp cinnamon
- 1/8 tsp nutmeg
- 1/4 cup fresh cranberries
- 1 tbsp honey
- 1 tbsp fresh orange zest
- Vanilla ice cream, Greek yogurt, or whipped cream for serving (optional)

## How to make it

1. Preheat oven to 350°F. Half pears and scoop out the seeds and some of the center flesh to fit the oatmeal crumble. Slice off a small piece of the back of each pear half to create a flat surface. Place on a rimmed baking sheet.
2. Brush pears with 1 tbsp melted butter. In a bowl combine oats, remaining 2 tbsp butter, brown sugar, salt, walnuts, cinnamon, and nutmeg. Mix with hands to create a sandy crumble. Spoon 1/4 of the oat mixture into each pear. Top each with 3-4 fresh cranberries and drizzle with honey.
3. Bake in preheated oven until oats have browned and pears are soft, about 30-40 minutes.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	30 min	40 min	4

## Made with



Quaker® Oats-Old Fashioned

4. Remove from oven and top pears with fresh orange zest. Serve warm with a small scoop of vanilla ice cream, Greek yogurt, or whipped cream, adding additional orange zest on top. Enjoy!