

Baked pears

<p>Ingredients</p> <ul style="list-style-type: none">• 4 firm beurre bosc pears• 60g butter, melted• 40g (1/3 cup, lightly packed) brown sugar• 125mls (1/2 cup) thin cream	<p>Equipment</p> <ul style="list-style-type: none">• knives• chopping boards• baking dish• measuring cups & spoons• baking paper
<p>What to do</p> <ol style="list-style-type: none">1. Preheat oven to 200°C. Line a shallow ovenproof dish with non-stick baking paper.2. Peel, quarter and core the pears. Combine the butter and brown sugar in a large bowl. Add the pears and toss to coat well. Place on the lined tray and spoon over any remaining butter and sugar mixture.3. Roast in preheated oven for 20-25 minutes or until golden and cooked through, brushing with the butter mixture occasionally.4. Meanwhile, use a hand whisk or electric beaters to whisk the cream until soft peaks form.5. Serve the warm pears in individual bowls with any remaining syrup from the tray poured over and topped with a dollop of cream.	