

## BAKED PEARS WITH YOGURT & GRANOLA

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This is a great recipe as you can easily gather the ingredients without any guessing! Single serving desserts are perfect so you don't end up accidentally making too much or too little. With this yummy after dinner recipe, you can simply bake a pear per two people and not have to worry about waste!



### INGREDIENTS

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- 2 pears
- 1/4 cup maple syrup
- 1/8 tsp. ground cinnamon
- 1/2 tsp. vanilla extract
- 1/2 cup Greek yogurt (flavor of your choice)
- 1 cup Snoqualmie Falls Lodge Honey Oat Granola

### INSTRUCTIONS

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1. Preheat oven to 375°F. Line a baking sheet with parchment paper.
2. Cut pears in half and then cut a sliver off the underside so the pears sit flat when placed upright on the baking sheet. Using a teaspoon, remove seeds. Arrange pears, facing up, on the baking sheet. Sprinkle with cinnamon.
3. Whisk the maple syrup and vanilla together, drizzle over pears, reserving about 2 tbsp.
4. Bake pears for 25 minutes until soft and browned on the edges. Remove from the oven and drizzle with remaining maple syrup mixture.
5. Serve warm with granola and yogurt.