



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



SERVINGS



COOKING TIME

4

30 min

Oat-Stuffed Baked Pears with Cranberries, Walnuts, and Honey combines tender baked pears filled with a hearty oat mixture, cranberries, and walnuts, drizzled with honey for a comforting and flavorful dessert.

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)

Cooking Instructions

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.
 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!