

## BAKED PEARS:

(Serves 6)

7 large (about 6 ounces each) pears  
6 tablespoons unsalted butter, softened  
1/4 cup packed brown sugar  
1/3 cup dried cranberries, coarsely chopped  
1/3 cup coarsely chopped almonds, toasted  
3 tablespoons old-fashioned rolled oats  
1 teaspoon finely grated zest from 1 orange  
1/2 teaspoon ground cinnamon  
Pinch table salt  
1/3 cup maple syrup  
1/3 cup plus 2 tablespoons apple cider



### *Directions:*

1. Adjust oven rack to middle position and heat oven to 375 degrees. Peel, core, and cut 1 pear into 1/4-inch dice. Combine 5 tablespoons of butter, brown sugar, cranberries, pecans, oats, orange zest, cinnamon, diced pear, and salt in large bowl; set aside.
2. Slice remaining pears lengthwise into halves. With a small sharp paring knife and a spoon remove the core and seeds from each pear, leaving a round well for the filling.
3. Melt remaining tablespoon butter in 12-inch nonstick oven-safe skillet over medium heat. Once foaming subsides, add pears, cut side down, and cook until cut surface is golden brown, about 3 minutes. Flip pears, reduce heat to low, and divide the filling among the pears, mounding it on top of the indentation. Add maple syrup and 1/3 cup cider to skillet. Transfer skillet to oven, and bake until skewer inserted into pears meets little resistance, 35 to 40 minutes, basting every 10 minutes with maple syrup mixture in skillet.
4. Transfer pears to serving platter. Stir up to 2 tablespoons remaining cider into sauce in skillet to adjust consistency. Pour sauce over pears and serve.

## SWEET CHERRY COBBLER:

(Serves 4)

### **For filling**

3 cups frozen dark sweet cherries (14 oz; not thawed)  
1/4 cup sugar  
2 teaspoons cornstarch  
Scant 1/4 teaspoon cinnamon

### **For topping**

3/4 cup all-purpose flour



1 tablespoon sugar  
1/4 teaspoon baking soda  
1/4 teaspoon baking powder  
1/8 teaspoon salt  
1 1/2 tablespoons cold unsalted butter, cut into small bits  
1/3 cup well-shaken low-fat buttermilk

*Directions:*

1. Put oven rack in middle position and preheat oven to 425°F.

**Make filling:**

2. Cook all filling ingredients with a pinch of salt in a 2-quart heavy saucepan over moderate heat, stirring occasionally, until sugar begins to dissolve, about 3 minutes. Spoon filling into a 9-inch ceramic or glass pie plate (1 inch deep).

**Make topping and bake cobbler:**

3. Whisk together flour, 2 teaspoons sugar, baking soda, baking powder, and salt in a medium bowl. Blend in butter with your fingertips or a pastry blender until mixture resembles coarse meal. Stir in buttermilk with a fork until just combined (do not overmix). Drop dough in 4 mounds over filling, leaving space between mounds. Sprinkle topping with remaining teaspoon sugar.
4. Bake until topping is golden brown and fruit is bubbling, about 25 minutes. Cool slightly and serve warm.

**GRILLED PEACHES AND CREAM:**

(Serves 8)

1 cup heavy cream  
1 cup plain Greek yogurt (0% fat)  
1 2" piece vanilla bean, split lengthwise  
4 tablespoons sugar, divided  
4 peaches, halved and pitted  
1 pint blackberries (optional) for garnish and extra fruit  
Mint leaves for garnish

*Directions:*

1. Heat grill to medium.



2. Scrape the seeds from the vanilla bean into a medium bowl. Combine seeds, yogurt, bean, and 2 tablespoons sugar. Let flavors blend for 1 hour. Discard bean.
3. In a large bowl, use an electric mixer to whip the cream and 2 tablespoons of the sugar until it holds medium peaks (2 to 4 minutes). Gently fold in the yogurt and set aside.
4. Grease the grill grates and grill the peaches cut side down for 3-4 minutes or until tender.
5. Top each peach with a spoonful of the yogurt cream. Garnish with blackberry and mint. Serve with remaining berries on the side.