

RECIPE: MAPLE PEARS







INGREDIENTS

2 med. pears, peeted and cubed (about 2 cups) 2 Tbs. pecans. chopped 2 Tbs. ground flax meal 2 Tbs. NY Maple Syrup 1 Tbs. lemon juice 1/2 tsp. vanilla 1/4 tsp cinnamon Topping:

2 tsp. NY Maple Syrup 1/4 c. Greek yogurt



DIRECTIONS

Preheat oven to 350 degrees and prepare two small baking dishes with cooking spray.

In a bowl, combine the pears, pecans, flax meal, maple syrup, temon juice, vanilla and cinammon; toss to coat.

Spread the mixture into your baking dishes and bake for 25 - 30 minutes, until golden.

Let cool 5 minutes and top each with 2 Tbs. of Greek yogurt and a drizzle of maple syrup.

Serve warm. Yields 2 servings.