

Roasted Apples & Pears with Caramel Sauce

This recipe could be all apples or all pears. I had both so I thought it would be fun to mix it up and do both. Turns out everyone wanted to try both so plates were being passed around.

Ingredients

4 tablespoons butter
1 cup packed dark brown sugar
1/2 teaspoon vanilla
2 pears, halved and cored
2 apples, halved and cored
Daisy Sour Cream in squeeze tube
1/4 cup coarsely chopped nuts (I used almonds but pecans or walnuts would be good too)



Preparation

Pre-heat oven to 400 degrees. Place butter in a baking pan large enough to hold the apples and pears in a single layer. Set the pan with butter in the heating oven until it melts. Sprinkle the brown sugar over melted butter and add the vanilla. Use a fork to blend together the melted butter, brown sugar and vanilla. Place apples and pears cut side down on top of the sugar mixture. Bake until tender, about 30 minutes. Remove pan from oven, turn apples and pears over and baste with pan sauce. Return to oven; bake until golden and glossy, about 10 minutes longer. Let cool slightly. Transfer apples and pears to dessert plates. Top each with a swirl of sour cream, drizzle with caramel pan sauce, sprinkle with nuts and serve.

