



Gingerbread Pear Pudding

Make this gingerbread pear pudding for your next gathering; it's a warm autumn treat!

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Whose mouth wouldn't water to taste this dish made with pears and honey?

The Main Ingredient

(6 servings) 2 pears (peeled, cored and cubed) 2 tbsp honey

Preparation

Preheat oven to 350. Grease a glass baking dish with butter, set pears into the dish, and drizzle them with honey.

Gingerbread Topping

Ingredients

Mix the following gingerbread topping: ½ cup organic butter ½ cup evaporated cane juice granules or granulated sugar ¼ cup organic molasses 1 organic or local egg ¾ cup unbleached organic flour 1 tsp. each ground ginger, cinnamon ¼ tsp. cloves ½ tsp. baking soda 2/3 cup hot water Pinch of sea salt

Preparation

Beat together butter and sugar until fluffy, then beat in molasses and egg until combined. Separately whisk flour, ginger, cinnamon, cloves, baking soda and salt together. Alternately with hot water, stir this dry mixture into the wet mixture, starting and ending with the dry.

Pour this evenly over the pears and bake until toothpick inserted in center comes out clean, usually about half an hour. Best served warm. Good with whipped cream or vanilla ice cream.

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