

# Spiced Pears with Raspberries



**Serves 4**

**Prep 10 mins**

**Cooking 45 mins**

**Easy**

## **Ingredients**

4 firm pears, cored and cut in half

175g caster sugar

1 vanilla pod, split open

2 star anise

1 stick cinnamon, broken in half

300g raspberries

plain yoghurt to serve

1. Heat oven to 160°C/Fan/Gas 3. Put the pears in a baking dish.
2. In a small saucepan, gently heat the sugar and spices with 250ml water until the sugar has dissolved. Pour over the pears and bake in the oven for 30-40 minutes, until the pears are just tender.
3. Remove from the oven; add the raspberries and leave to cool. Serve at room temperature with a dollop of yoghurt.
4. Note: eat this at room temperature with a generous dollop of yoghurt. Any leftover pears make a delicious breakfast treat.