

Baked Pears

The Sugared and Spiced Kitchen

<http://thesugaredandspicedkitchen.blogspot.com>

3 cans Del Monte pear halves (15 oz. each)

1/4 C. sugar

1 1/2 t. cinnamon (I use my [Pampered Chef Cinnamon Plus](#))

small pats of butter

large marshmallows

Preheat oven to 350 degrees. Butter a medium sized baking dish very well.

Drain pear halves very, very well.

In a large bowl, mix drained pear halves, sugar, and cinnamon. Pour into buttered baking dish.

Dot butter over the top of the pears. Cover with foil.

Bake pears for 40 minutes. Remove foil and bake for an additional 10 - 15 minutes until most of the moisture is gone.

Pour large marshmallows over the top of the pears and return to oven. Bake for an additional 5 - 10 minutes or until marshmallows have browned.