



Ingredients

- 2 pears
- 4 macaroons
- 1 cup brown sugar
- 2 tablespoons butter (cut into fourths)
- 2 tablespoons vanilla
- 2 tablespoons rum (optional)

What To Do:

Preheat oven to 350.

Half and core the pears, if they're not soft you'll want to poach them (lay them face down in a frying pan filled with about an inch of boiling water which you can flavor with vanilla and rum, turning once). Place pears into a baking dish and fill the well where the core was with about a tablespoon of brown sugar. Next, crumble the macaroons on top of the pears then place a piece of butter in the center of each pear. Top with more brown sugar and drizzle with rum and vanilla.

Bake for 20-minutes until pear is soft. Serve hot out of the oven with a scoop of vanilla ice