

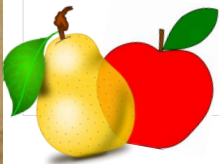


**FRESH
CONNECT**
BUCKS COUNTY

recipe

INGREDIENTS

2 large cooking apples
1 large cooking pear
2/3 cup of honey
2 tablespoons of water
1 1/2 teaspoons ground cinnamon
3 tablespoons of butter or margarine



SERVING SIZE: 4

Honey-Baked Apples and Pears

NAME OF DISH

INSTRUCTIONS

Peel the apples and pear, if desired, and remove cores. Cut each fruit into eights and place in a lightly greased 1 quart baking dish. Combine honey, 2 tablespoons of water, and ground cinnamon; pour over cut fruit, and dot with butter. Cover and bake at 350 degrees for 25 minutes or until fruit is tender, basting twice with pan juices.

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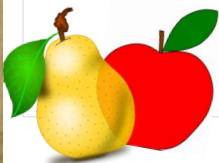


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