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## **Country Pear Puff Pancake**

This dessert is such a nice change from the typical chocolate or berry fare. The pears perfectly absorb all the delicious spicy goodness.

### **You will need:**

- 5 Tablespoons butter (divided)
- 3 medium pears, ripe, peeled and sliced
- 1/2 cup brown sugar (divided)
- 1 Tablespoon lemon juice
- 1/2 cup all-purpose flour
- 1/2 cup whole milk
- 3 large eggs, beaten
- 2 Tablespoons Maple Syrup
- 1 Teaspoon [Madagascar Vanilla Extract](#)
- 1/8 Teaspoon [Sel Gris De Gue'rande Sea Salt](#)
- 2 Teaspoons [Bakers Blend](#)
- 1/4 Teaspoon [Vietnamese Cinnamon](#)
- Whipped Cream, for topping (Optional)

Preheat oven to 450F.

In a 10" cast-iron or oven-proof skillet, melt 3 Tablespoons butter over medium heat. Add pears. Cook and stir until tender, about 5-8 minutes. Stir in 1/4 cup brown sugar and lemon juice. In a bowl, whisk flour, milk, eggs, maple syrup, vanilla extract and salt until smooth. Pour over pears.

Bake at 450 until puffy, about 10-12 minutes.

In a microwave-safe bowl, melt the remaining butter. Stir in the Bakers Blend, Cinnamon and remaining brown sugar. Spread over pancake and bake until golden, 8-10 minutes.

Cut into wedges and serve immediately. Top with whipped cream.