

chattavore

PEAR-PECAN OVEN PANCAKE

Prep time: 10 minutes

Cook time: 15-20 minutes

Serves 4-6

- 3 tablespoons unsalted butter
 - 1/2 cup pecans, chopped
 - 3 pears, stems and seeds removed, coarsely chopped
 - 2 tablespoons brown sugar, divided
 - 1 teaspoon cinnamon
 - 2 large eggs
 - 1/3 cup all-purpose flour
 - 1/4 teaspoon salt
 - 1/2 cup whole milk
 - maple sugar, for serving
1. Preheat the oven to 400 degrees.
 2. In a 10-inch cast iron skillet, melt the butter over medium heat. Add the pecans and pears and cook until the pears begin to soften, then add the cinnamon and one tablespoon of the brown sugar. Cook for another 2-3 minutes, until the sugar forms a glaze on the pears. Remove from the heat.
 3. In a blender, combine the eggs, flour, remaining brown sugar, salt, and milk (if you don't have a blender you can whisk the ingredients together). Pour the batter over the pears and pecans.
 4. Bake the oven pancake for 15-20 minutes, until puffy. Remove from oven and serve immediately with maple syrup.