Baked pear halves: plan a small holiday dessert

Plan pear portions, toppings and serving with this free worksheet and the linked recipe.

Materials: Pears; walnuts and honey if suitable for your guests; cinnamon; spoon; suitable baking tray

1. Choose the recipe and portions

Read the linked Skinnytaste pear recipe for its amounts and oven method. Decide how many halves you need and note any ingredient substitutions or guest allergies before shopping. Walnuts and honey are optional only when your chosen recipe supports the change.

2. Prepare stable halves

Halve and core the pears as the recipe directs. Keep each half resting securely and avoid scooping through its skin. Arrange the halves on a suitable tray and plan the topping amounts on the worksheet.

3. Bake and serve thoughtfully

Follow the recipe for cooking and tenderness checks. Let the fruit cool enough to serve safely. Keep nut toppings identified and use a separate utensil if serving alternatives; the image is an editorial illustration.

Source / recipe: Skinnytaste Baked Pears with Walnuts and Honey

Keep perishable food cold. Follow the linked recipe for quantities, temperatures and doneness checks.

Do not give honey or foods made with honey to children younger than 12 months.
CDC: cdc.gov/infant-toddler-nutrition/foods-and-drinks/foods-and-drinks-to-avoid-or-limit.html

Your printable workspace

Serving and preparation notes

Guests / pear halves

Recipe quantities / toppings

Ingredient alternatives / serving plan

Use suitable items you own. Check exact recipe, material and product directions.