

PEAR CLAFOUTI IN WARM BUTTERSCOTCH SAUCE

29 oz. canned pear halves, drained and coarsely chopped
(reserve 1 pear half to garnish)

4 eggs

1/3 c. sugar

1-1/2 c. milk

2 t. vanilla

1 t. grated lemon peel

1/4 t. salt

3 finely crumbled English muffins

1/2 c. butter

1 c. brown sugar

1/2 c. heavy cream

1 t. vanilla

whipped cream

Butter 10-inch quiche dish. Spread pears in bottom. Beat eggs and sugar until thick and add milk, vanilla, lemon peel and salt. Stir in muffins. Pour over pears. Bake at 350 degrees for 40 to 50 minutes.

Combine butter and brown sugar and heat until butter melts. Gradually add cream, stirring constantly, and bring to boil. Remove from heat and add vanilla. Cool slightly. Spoon warm sauce on dish, add slice of clafouti, and top with whipped cream and a slice of pear. Makes 8 servings.

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