

## Baked Pears with Berries, Honey, Walnuts and Blue Cheese for an Easy Elegant Dessert

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**OVEN**  
**375°F**

**TIME**  
**10 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

3 ripe pears, preferably Bosc or Bartlett, halved and cored  
2 tablespoons butter, melted  
2 tablespoons honey, plus more for drizzling if desired  
1/2 cup mixed berries, such as blueberries, raspberries, or strawberries  
1/3 cup walnuts, chopped  
1/3 cup blue cheese, crumbled  
1/2 teaspoon ground cinnamon  
Pinch of salt  
Fresh thyme leaves, optional

### DIRECTIONS

- 1.** Step 1: Preheat the oven: Preheat your oven to 375°F (190°C). Lightly grease a baking dish large enough to hold the pear halves in a single layer.
- 2.** Step 2: Prepare the pears: Arrange the pear halves cut-side up in the prepared baking dish. Make sure they sit fairly level so the toppings stay in place.
- 3.** Step 3: Add butter and honey: Brush the pears with melted butter, then drizzle the honey evenly over each half.
- 4.** Step 4: Season: Sprinkle the pears with cinnamon and a small pinch of salt. This helps bring out both the sweetness of the fruit and the savory edge of the cheese.
- 5.** Step 5: Add berries and walnuts: Top each pear half with a small spoonful of mixed berries and a sprinkle of chopped walnuts.
- 6.** Step 6: Bake: Bake for 20 to 25 minutes, or until the pears are tender and lightly caramelized around the edges.
- 7.** Step 7: Finish with blue cheese: Remove the baking dish from the oven and immediately sprinkle the warm pears with crumbled blue cheese so it softens slightly from the heat.
- 8.** Step 8: Garnish and serve: Finish with fresh thyme leaves if using, and drizzle with a little extra honey if you want a sweeter finish. Serve warm.

### SWAPS & NOTES

This is a wonderfully flexible recipe, so you can easily

adjust it based on what you have available.

Pears: Bosc pears hold their shape especially well when baked, while Bartlett pears become softer and juicier.

Berries: Blueberries, raspberries, and chopped strawberries all

work beautifully.

Walnuts: Pecans are a great substitute if that is what you have on hand.

### TIPS FOR SUCCESS

This Big Family Banana Pudding Is My Favorite Classic Dessert to Feed a Crowd is a great follow-up when you want a menu with both elegant and nostalgic elements.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

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