



Baked Pear Frittata

Ingredients:

- 2 firm-ripe pears (about 1 lb.)
- 2 T. butter or margarine
- 6 large eggs
- $\frac{1}{3}$ c. milk
- $\frac{1}{4}$ c. all-purpose flour
- 1 T. granulated sugar
- 1 t. vanilla
- $\frac{1}{4}$ t. salt
- $\frac{1}{4}$ c. mascarpone cheese or whipped cream cheese
- 1-2 T. firmly packed brown sugar

Method:

Rinse, peel and core pears. Cut fruit into $\frac{1}{2}$ inch chunks.

In a 9 to 10 inch ovenproof non-stick frying pan over medium-high heat, melt butter; add pears and turn occasionally until lightly browned and tender when pierced, 7 to 8 minutes.

Meanwhile, in a bowl, whisk to blend; eggs, milk, flour, granulated sugar, vanilla, and salt. Remove frying pan from heat and pour egg mixture over pears.

Bake in a 425° oven until frittata is golden brown and set in center when pan is gently shaken, 8 to 12 minutes.

Cut into wedges to serve. Spoon dollops of cheese onto portions and sprinkle with brown sugar.

From Carpinito Brothers Farm, Kent, WA