



Pear Charlotte

Complete with pears, hazelnuts, and dried cherries, this dish is as “Oregon” as it gets. A lovely fall dessert that relies on pantry basics.

6 large d’anjou pears, thinly sliced
2 oz butter
1/4 cup sugar
2 teaspoons cinnamon ground cinnamon
1 teaspoon lemon juice
1/2 cup chopped dried tart cherries
4 oz chopped hazelnuts
Butter
18 thin slices firm-textured bread , crusts trimmed.
1/2 cup butter, melted

Vanilla ice cream and powdered sugar (for serving)

In a large sauté pan, melt 2 oz butter over medium heat. Add the sugar, and cook until slightly syrupy. Add the cinnamon and lemon juice and the pears, tossing to coat well. Stir in the cherries and cook the mixture over low heat about 20 minutes until the mixture has thickened. Stir in the nuts and set aside.

Preheat the oven to 425°F.

Butter a large casserole or soufflé dish. Dust the inside with powdered sugar.

Cut the bread sliced in half on the diagonal. Brush the bread with melted butter and use the bread to line the bottom of the dish. Make sure the pieces fit together tightly; they can overlap slightly. Working up the sides of the bowl, completely line the casserole dish with buttered bread slices. Reserve enough of the bread to cover the top of the dish.

Fill the prepared bread mold with the pear mixture using the reserved bread, cover the pears completely.

Bake the dish uncovered 20-25 minutes. When the top is golden brown, remove it from oven; and allow to cool about 50 minutes. When ready to serve, gently loosen sides with a butter knife and invert onto a serving platter

Dust with powdered sugar and serve with ice cream, if desired.