



# Caramelized Winter Fruit

*serves 10*

- 10 Lady apples
- 10 Seckel pears
- 2 tablespoons unsalted butter
- 3 tablespoons organic cane sugar
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground cardamom

Put oven rack in middle position and preheat oven to 450°F.

Prepare a bowl of acidulated water (squeeze a lemon into some water). Halve apples and pears lengthwise, remove cores and place in bowl. Once you've finished them all, melt butter in a 12" heavy ovenproof skillet over moderate heat and sprinkle with sugar and spices. Arrange fruit halves, cut sides down, on sugar and cook, undisturbed, until sugar begins to caramelize, 3-5 minutes. Transfer skillet to oven and bake until tender, about 5-7 minutes.