

Blender Vanilla Pear Sauce

Ingredients:

- 3lbs of pears or 8 pears (peeled, cored, and rough cut)
 - ¼ cup water
 - 2 teaspoons lemon juice
 - 1 teaspoon cinnamon*
 - ½ teaspoon ground ginger*
 - ½ teaspoon vanilla extract
 - 2 Tablespoons of maple syrup
- (*you can substitute cinnamon and ginger for 1 ½ tsp Cinnamon Plus)

Directions:

1. Place your ¼ cup of water into the pitcher of the Deluxe Cooking Blender along with all of the peeled, cored, and roughly cut pears.
2. Turn the dial to sauce and push the center button to start (this cycle may take 45 minutes)
3. When the display reads ADD, open the clear middle of the lid and add in the rest of the seasonings. Push the center button (this cycle may take another 20-30 minutes)
4. When the time is up, transfer the hot pear sauce into glass jars and cool on the counter to room temp.
5. Store in the refrigerator for up to two weeks.