

custard pear squares

warm, sweet and satisfying—a treat for crisp fall evenings

Servings: 8-9

ingredients:

Bottom layer:

1/4 c butter
1/4 c firmly packed light
brown sugar
1 egg
1/2 tsp vanilla
1 c regular all-purpose flour

Custard layer:

1 c Yami plain lowfat yogurt
2 large eggs, beaten
1/2 c sugar
1/4 tsp nutmeg
1/4 tsp ginger
1/4 c chopped nuts
1 can (16 oz) pear halves

preparation:

Preheat oven to 325° F

Bottom layer: In a small mixing bowl cream butter; add sugar and beat until light and fluffy. Beat in egg and vanilla. Gradually add flour and mix until blended. Spread evenly into a square 8-inch cake pan. Bake 15 minutes.

Custard layer: While the bottom layer bakes, mix thoroughly eggs, yogurt, sugar, nutmeg and ginger; add nuts. Drain pear halves well and slice. Remove bottom layer from oven and arrange pear slices on baked bottom layer; pour custard over pears.

Return pan to oven and bake an additional 45-50 minutes, or until knife inserted in the center of the custard layer comes out clean. Serve warm.

Yami[®]
yogurt