

Baked Pears

Ingredients

12 pears, the rind of 1 lemon, 6 cloves, 10 whole allspice; to every pint of water allow 1/2 lb. of loaf sugar.

Method

Pare and cut the pears into halves, and, should they be very large, into quarters; leave the stalks on, and carefully remove the cores. Place them in a clean baking-jar, with a closely-fitting lid; add to them the lemon-rind cut in strips, the juice of 1/2 lemon, the cloves, pounded allspice, and sufficient water just to cover the whole, with sugar in the above proportion. Cover the jar down closely, put it into a very cool oven, and bake the pears from 5 to 6 hours, but be very careful that the oven is not too hot. To improve the colour of the fruit, a few drops of prepared cochineal may be added; but this will not be found necessary if the pears are very gently baked.

Source: Mrs Beeton's Book of Household Management (1861)

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