



Pear Crisp



10 servings



55 mins

INGREDIENTS

4-5 cups of thinly sliced pears

1/4 cup flour

1/2 tsp salt

1/2 tsp nutmeg

1/2 tsp cinnamon or more to taste

3/4 cup granulated sugar

TOPPING

1/2 cup butter

3/4 cup quick oatmeal

3/4 cup all-purpose flour

3/4 cup brown sugar

1/2 tsp baking powder

1/2 tsp baking soda

1/2 cup sliced almonds

DIRECTIONS

1. Preheat the oven to 350 degrees.
2. Butter or spray baking dish. I use a 9.5 -inch deep dish pie plate, but you can use any similar size baking dish.
3. Peel and slice the pears into the baking dish.
4. Combine flour, sugar, salt, nutmeg, and cinnamon in a small bowl. Mix well and sprinkle evenly over the pears.
5. Melt the butter in a skillet, then add the oatmeal, flour, brown sugar, baking powder, and baking soda and mix well until it forms a crumbly dough.
6. Stir in the sliced almonds.
7. Sprinkle the topping over the fruit as evenly as possible and press down lightly.
8. Bake for about 40 minutes, or until the top is golden brown and the filling starts to bubble up around the edges.
9. Cool a little before serving. You can serve this warm or cold with whipped cream or ice cream if you like.
10. Cover and refrigerate any leftovers.