BROWN SUGAR CINNAMON PEAR CRISP

INGREDIENTS

PEAR FILLING

- 6 PEARS, PEELED, CORED AND SLICED
- ½ CUP BROWN SUGAR
- 2 TBSP ALL-PURPOSE FLOUR
- 1 TSP GROUND CINNAMON
- 1 TSP VANILLA EXTRACT
- 1 TBSP LEMON JUICE

CRISP TOPPING

- 1 CUP OLD-FASHIONED OATS
- ¾ CUP ALL-PURPOSE FLOUR
- ¾ CUP BROWN SUGAR
- ½ CUP UNSALTED BUTTER, COLD AND CUBED
- 1 TSP GROUND CINNAMON
- ¼ TSP SALT
- ½ CUP CHOPPED PECANS (OPTIONAL)

DIRECTIONS

1. PREHEAT OVEN TO 350°F AND GREASE A 9×13 BAKING DISH.
2. IN A LARGE BOWL, TOSS SLICED PEARS WITH BROWN SUGAR, FLOUR, CINNAMON, VANILLA AND LEMON JUICE. SPREAD IN PREPARED DISH.
3. IN A SEPARATE BOWL, COMBINE OATS, FLOUR, BROWN SUGAR, CINNAMON AND SALT. CUT IN BUTTER UNTIL CRUMBLY, THEN STIR IN PECANS (IF USING).
4. SPRINKLE TOPPING EVENLY OVER PEARS.
5. BAKE 40–45 MINUTES, UNTIL TOPPING IS GOLDEN BROWN AND PEARS ARE TENDER. LET COOL SLIGHTLY AND SERVE WARM.

NUTRITION INFORMATION

MAKES: 6 SERVINGS

SERVING SIZE: ⅙ OF BAKING DISH

PER SERVING (APPROXIMATE)

WITH REGULAR BROWN SUGAR

CALORIES: 525

PROTEIN: 5G

FAT: 17G

FIBER: 7G

SUGAR: 58G

WITH SWERVE BROWN SUGAR

CALORIES: 360

PROTEIN: 5G

FAT: 17G

FIBER: 7G

SUGAR: 17G

Estimates; excludes optional pecans and ice cream.

💛 SIMPLE TIPS

- USE RIPE BUT FIRM BOSC OR ANJOU PEARS FOR THE BEST TEXTURE.
- SLICE PEARS EVENLY SO THEY BAKE AT THE SAME RATE.
- USE SWERVE BROWN SUGAR REPLACEMENT IN PLACE OF BROWN SUGAR, MEASURING CUP FOR CUP.
- ADD CHOPPED PECANS FOR EXTRA CRUNCH, OR OMIT FOR A NUT-FREE TOPPING.

📱 SCAN FOR MORE RECIPES

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