

PEAR-CRANBERRY CRISP

Ingredients:

6 firm, ripe pears, peeled, cored and sliced

18 oz cranberries

½ cup sugar

1 tsp cinnamon

1 ½ cup rolled oats

1 1/3 cup packed brown sugar

1½ sticks butter, cut into pieces

¾ cup all-purpose flour

2 pinches of salt

Preparation:

1. Preheat oven to 375 degrees
2. Toss pears, cranberries, sugar and ½ tsp cinnamon in 10-inch round baking dish until blended.
3. Combine oats, brown sugar, butter, flour, salt and remaining ½ tsp cinnamon in large bowl until mixture resembles coarse meal.
4. Sprinkle over fruit mixture and pat down lightly.
5. Bake until pears are tender and topping is golden – about 45 minutes.
6. Cool 1 hour.
7. Serve warm – maybe with a little vanilla ice cream on top.