



Pear Crisp



Ingredients

8	Pears
1/4 cup	Maple syrup ~or~ honey
1 Tbsp	Vanilla extract
2 tsp	Cinnamon

Crumble Topping:

1 cup	Old-Fashioned oats
2 Tbsp	Brown sugar
3 Tbsp	Butter, softened
1 tsp	Cinnamon

Supplies & Equipment

- Knife
- Cutting board
- Large mixing bowl
- Large mixing spoon
- Measuring spoons
- Baking sheet
- Oven mitts

Directions

1. Preheat the oven to 350 degrees.
2. Core and dice pears into bite-sized pieces.
3. In a large mixing bowl, combine pears, maple syrup, vanilla extract, and cinnamon. Mix with a large spoon to completely coat apples. Pour onto a baking sheet and arrange pears in an even layer.
4. Prepare the crumble topping: Using the same bowl, add oats, brown sugar, butter, and cinnamon. Use your hands to knead the mixture into a loose crumble.
5. Use your fingers to sprinkle the crumble evenly over top of the pears.
6. Bake at 350 degrees for 30 minutes.

*Try serving with a healthy frozen treat like frozen yogurt or a low-fat ice cream.