

## Pear and Orange Crisp

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### Makes 6 servings

*We love this dessert emerging hot and bubbling from our ovens. Whether in a busy restaurant kitchen or in your quieter home oven, it is comforting and perfect for the end of any dinner and for breakfast it's a real treat. Substitute summer berries and few people would complain if it were served warm on a hot summer day, in the shade and with minted iced tea and plenty of ice cream.*

### Ingredients

3	Bosc Pears
1 medium	Oranges –zest and juice (1/4 C)
3T	Granulated Sugar
½ C +1 ½ T	All Purpose Flour
1/4 C	Quick Oats or Thick Cut Oats
2T	Brown Sugar
1/4 C	Walnuts – lightly toasted and chopped
2 pinch	Salt
2 ½ T	Butter –chilled and cut into ¼ inch cubes
½ t	Vanilla
2-3 T	Milk or Cream

### Method - Preheat oven to 520-570 degrees

- Peel the pears and then chop them into 1 inch chunks. Toss with the orange juice, half of the zest, 1 tablespoons of the granulated sugar and 1 ½ tablespoons of the flour. Set aside.
- In a separate bowl, mix the rest of the flour with the oatmeal, both sugars, walnuts, zest and the salt. Add the butter and vanilla and break it up with your fingers until the butter is well incorporated with an oatmeal texture.
- Add the milk or cream, mixing until it just comes together.
- Put the pear mixture in a baking dish (the mixture should be at least ¾ inch thick in the dish) and crumble the topping over the top. You can press it down very gently if you wish.
- Lightly cover with foil and bake just inside the oven door, for 20 minutes. Remove the foil and rotate the crisp 180 degrees. Continue cooking 8-10 minutes, rotating once more, or until the crisp is bubbling and evenly brown on top.

### Notes

*You can substitute for this recipe any fruits you might enjoy as a crisp. As some fruits tend to have more water content than others, it will be necessary to adjust the flour and sugar that you add to the fruit mixture to get the consistency you desire.*



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