



Pear Crumble

Submitted by: Kezia Sullivan

“ORIGINALLY a pear crumble pie, I shortened this to a crumble when I often was too short of time to make a pie crust. I’ve also found canned pears work as well as fresh, so that makes it even easier to prepare. -Kezia Sullivan, Sackets Harbor, New York”

PREP TIME 10 Min

COOK TIME 25 Min

READY IN 35 Min

Original recipe yield: 2 servings

INGREDIENTS

3 pears - peeled, cored and sliced
2 teaspoons lemon juice
3 tablespoons sugar
3 tablespoons old-fashioned oats
2 tablespoons all-purpose flour
1/8 teaspoon ground cinnamon
1/8 teaspoon ground ginger
1 dash ground nutmeg
1 tablespoon cold butter
2 tablespoons chopped nuts

DIRECTIONS

Place pear slices in a greased 1-qt. baking dish. Sprinkle with lemon juice. In a bowl, combine the sugar, oats, flour, cinnamon, ginger and nutmeg. Cut in butter until crumbly; add nuts. Sprinkle over pears. Bake at 350 degrees F for 25-30 minutes or until bubbly.