HEALTHY PEAR CRISP

Ingredients

Pear Filling

- 2 pounds pears, approx. 5 cups, cored and diced.
- 1 tablespoon corn starch
- 1 teaspoon lemon juice
- 2 tablespoons sugar
- 1/4 teaspoon cinnamon

Topping

- 1/2 cup old fashioned oats
- 1/2 cup all-purpose flour
- 2 tablespoons cane sugar
- 2 tablespoons brown sugar
- 1/4 cup light butter, melted, I use Land o' Lakes brand
- 1/2 tsp cinnamon
- 1 tsp vanilla extract

Preparation Steps

- Preheat oven to 375°F.
- Peel, core, and dice the pears. Combine the pears with the rest of the filling and place into a round pie or casserole. Spray with non-stick cooking spray.
- Combine the flour, oats, sugar, brown sugar, cinnamon, and vanilla extract in a mixing bowl.
- Melt the butter and add it to the dry ingredients. Stir to combine.
- Using your fingers, sprinkle the crumble topping evenly on top of the pear mixture.
- Bake at 375 for 40 minutes, or until the inside is cooked and the top is golden brown.

*Serve with ice cream, whipped cream, or a dollop of yogurt.