

Pear Crisp

A perfect dessert for the winter months. The ginger gives this crisp a special zest.



Prep and Cook Time: 17 minutes to prep; 35 minutes to bake

Ingredients:

4 d'anjou pears

3 cups water

¼ cup fresh lemon juice

½ cup apple juice, divided in half

1 tsp cinnamon

2/3 cup almonds

½ cup raisins

½ cup rolled oats

1½ TBS chopped fresh ginger

1 TBS honey

Directions:

Preheat oven to 350.

Place water and lemon juice in bowl.

Cut pears into quarters, cut out core and slice ¼ inch thick. As you do this place the pear slices in water with lemon juice to keep from turning brown.

Drain and toss pears with cinnamon and ¼ cup of the apple juice.

Place almonds, oats, raisins and ginger in the bowl of a food processor. Pulse until well ground and mixed. Place in a bowl and add honey and rest of apple juice. Mix well.

Place pears in an 8x8 baking dish and cover with topping. Bake for about 35 minutes until pears are bubbling.

This recipe is courtesy of The George Mateljan Foundation.

<http://www.whfoods.com/genpage.php?tname=recipe&dbid=175>