



Pear, Apple, Cherry Crisp

Ingredients | Serves 8

2 lbs ripe Anjou or Bosc pears (4 pears)

2 lbs Macoun or Gala apples (6 apples)

3/4 cup dried bing cherries (soak cherries in boiling water for 8 min until the plump)

2 tbsp fresh lemon juice

2 tsp lemon zest

½ cup granulated sugar

¼ cup all-purpose flour

½ tsp nutmeg

1 tsp cinnamon

1 tsp chopped crystalized ginger

Topping

1 ½ cups all-purpose flour

½ cup granulated sugar

1 cup light muscovado sugar or light brown sugar

2 sticks cold unsalted butter cut in cubes

½ tsp chopped crystalized ginger

1 tsp pure vanilla

1 cup old-fashioned oatmeal (Red Mill)

Directions

Preheat oven to 350 degrees.

Peel and core apples and pears and slice into large chunks. Place fruit in large bowl and add cherries, zest, juice, sugars, flour, oatmeal, cinnamon, nutmeg and ginger. Mix well and pour into a large baking dish.

Topping

Combine flour, sugars, oatmeal, salt, ginger and vanilla in a bowl of electric mixer with the paddle attachment. Mix for 2 minutes on low until the mix looks like large crumbs. Crumble mixture with your fingers evenly over the fruit. Bake for 55 minutes or until top is golden brown and fruit is cooked. Let crisp cool for 10 min then serve warm with vanilla ice cream or fresh whipped cream.