

Apple and Pear Crumble

Savannah · 28/09/2024

**Prep Time**

1 hr

Difficult

Medium

Servings

8

Description

This pear crumble is easy to make with fresh pears and apples for a delicious fall dessert that nobody can resist. It tastes great with vanilla ice cream.

Ingredients

- - 1 ½ cups rolled oats - 1 ½ cups brown sugar
- divided - ½ cup all-purpose flour - ½ cup butter
- softened - 2 cups peeled and diced pears - 2 cups peeled and diced apples - 1 teaspoon ground cinnamon
- ½ cup sliced almonds
- or to taste

Instructions

1. Gather all ingredients. Preheat the oven to 350 degrees F (175 degrees C). Allrecipes/Qi Ai Mix oats
2. 3/4 cup brown sugar
3. flour
4. and butter together in a bowl until crumbly. Allrecipes/Qi Ai Mix pears
5. apples
6. remaining 3/4 cup brown sugar
7. and cinnamon together in a separate bowl; spread into the bottom of a 9x9-inch glass pan. Allrecipes/Qi Ai
Sprinkle oat mixture atop apple-pear mixture; top with almonds. Allrecipes/Qi Ai Bake in the preheated oven
until the top is golden brown
8. about 40 minutes. Allrecipes/Qi Ai