

Renee39s Pear Crisp

Savannah · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

10

Description

Having a pear tree in abundance called for some crafty cooking I had all ingredients on hand to make a pear crisp and whats not to like Serve warm with vanilla ice cream Yummy

Ingredients

- - 6 cups sliced pears - ½ cup butter
- melted or to taste - 2 tablespoons maple syrup - 2 cups all-purpose flour
- or more as needed - 1 cup brown sugar - ½ cup white sugar - 1 teaspoon ground cinnamon - ½ teaspoon ground nutmeg - ¼ teaspoon vanilla extract - ½ cup butter
- softened

Instructions

1. Gather all ingredients. Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 9x13-inch baking dish. Allrecipes/Qi Ai Spread pears to cover bottom of the baking dish; drizzle with melted butter and maple syrup. Allrecipes/Qi Ai Stir flour
2. brown sugar
3. white sugar
4. cinnamon
5. nutmeg
6. and vanilla extract together in a bowl. Cut softened butter into flour mixture until mixture resembles coarse crumbs
7. adding more flour if necessary. Allrecipes/Qi Ai Sprinkle topping over pears. Allrecipes/Qi Ai Bake in preheated oven until pears are bubbling and topping is crisp
8. about 30 minutes. Allrecipes/Qi Ai Tips For riper pears
9. omit syrup. You can substitute half cooking oats
10. half flour for the topping.