

Apple Cranberry and Pear Crisp

Savannah · 28/09/2024



Prep Time

1 hr 5 mins

Difficult

Medium

Servings

8

Description

This apple cranberry and pear crisp topped with walnuts is a variation of a traditional apple crisp we love it Comice pears taste best with this recipe

Ingredients

- - 2 Rome Beauty apples - peeled
- cored
- and cubed - 2 medium Comice pears - peeled
- cored
- and cubed - ½ cup dried cranberries - 2 tablespoons honey - 1 ½ tablespoons lemon juice - 1 tablespoon all-purpose flour - ½ cup all-purpose flour - ½ cup packed brown sugar - ½ cup quick cooking oats - ¼ cup ground walnuts - ½ cup unsalted butter
- cut into pieces

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Lightly grease an 8-inch baking dish. Mix apples
2. pears
3. cranberries
4. honey
5. lemon juice
6. and 1 tablespoon flour together in the prepared dish. Mix 1/2 cup flour
7. brown sugar
8. oats
9. and walnuts together in a medium bowl. Cut in butter until mixture resembles coarse crumbs. Sprinkle over fruit mixture. Bake in the preheated oven until golden brown and crisp on top
10. about 45 minutes. Tips You can use raisins or dried cherries instead of cranberries.