

# Ginger Pear Crisp

## Ingredients

### Filling:

6 pears, peeled and sliced  
1 tbsp finely chopped ginger  
½ cup brown sugar  
½ cup raisins  
2 tsp cinnamon  
2 tbsps butter, cut into bits

### Topping:

¼ cup flour  
¾ cup rolled or old-fashioned oats  
¼ cup brown sugar  
¼ cup sugar  
1 tsp cinnamon  
6 tbsps butter

## Preparation

1. Preheat oven to 350°.
2. Toss pears, ginger, ½ cup brown sugar, raisins, 2 tablespoons butter and 2 tablespoons butter together in a bowl. Pour into a buttered, medium-sized baking dish.
3. Combine flour, oats, brown sugar, sugar, and remaining cinnamon and butter together in bowl. Mix together with a pastry cutter or fork until crumbs form.
4. Spoon topping over pear mixture, and press lightly to adhere. Bake for 30 minutes or until brown and bubbly. Serve warm.

*Yields 6-8 servings*

## Notes

- Pears will settle as the crisp cooks, so they should be heaping to start.
- I used Bosc pears for their sweetness, but they remain crunchy when cooked. You might want to use a slightly riper pear which will soften better, like Bartlett or Comice.
- Best served with freshly whipped cream.