

Pear Crisp

Ingredients

- 3 Pears (peeled, cored and cubed)
- 2 T Warm Water
- 1/2 Lemon (juiced)
- 1 c Oats
- 1 c Flour
- 1 c Brown Sugar
- 1 T Ground Cinnamon
- 10 T Unsalted Butter (melted)

Instructions

- 1.Preheat oven to 350 degrees F. Combine pears, water and lemon juice in an 8 by 8-inch baking pan.
- 2.In a bowl, combine oats, flour, sugar and cinnamon. Pour in the melted butter and stir to make a crumbly mixture.
- 3.Spread the topping evenly over the fruit. Bake for 30 to 45 minutes or until the topping is crisp and browned.
- 4.Serve warm with vanilla ice cream.