

FRESHER than FRESH



WHAT'S FOR DINNER?



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Fresh Pear Crisp

Ingredients

Filling:

5 ripe bartlett pears

2 tbsps freshly squeezed lemon juice

2 tsps ground cinnamon

1/4 tsp fresh grated nutmeg

1½ tbsps all purpose flour

1/4 cup brown suga

Crisp Topping:

1/4 cup all purpose or whole wheat flour

½ cup brown suga

1/4 cup + 1 tablespoon butter, softened

pinch of sea sa

Instructions

Preheat oven to 375° F. Wash pears well. Peel, seed and chop the fruit. Place chopped pears in a medium bowl and toss with lemon juice. Mix in flour, lemon zest, cinnamon, nutmeg, and sugar. In a separate bowl, combine rolled oats, flour, brown sugar, softened butter and pinch of salt. Spread pear mixture into a greased and floured 9 -inch glass baking dish. Sprinkle oat topping evenly over pears. Place in oven and bake for 35 to 40 minutes. Remove from oven and serve warm with vanilla ice cream or whipped cream.





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BUTCHER



SEAFOOD



DELI







GROCERY





