

Pear Cranberry Crisp

Courtesy of: www.thebetterhomelife.com

Ingredients:

- 12 ounces of fresh cranberries, rinsed
- 1 cup dried cranberries
- 1.5 cups sugar
- 2 Tablespoons water
- 2 teaspoons vanilla
- 4 Bartlett Pears, peeled and sliced thin (1/4 inch slices)
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon fresh ground nutmeg
- 1 cup plus 2 tablespoons all-purpose flour
- 1 cup chopped pecans
- 1/3 cup rolled oats
- 1/4 teaspoon salt
- 1/2 cup butter (1 stick), melted

Instructions:

First preheat the oven to 375 degrees F. Combine the fresh and dried cranberries in a large mixing bowl with 1 cup of the sugar, 2 tablespoons of water and the vanilla. Use a potato masher to lightly crush some of the cranberries. Add the pears, cinnamon, nutmeg and 2 tablespoons of the flour and toss. Transfer this mixture to a greased 9x13 inch Pyrex baking dish.

Next make the crumble topping. Mix the remaining 1 cup of flour and 1/2 cup of sugar with the pecans, oats and salt. Then pour the melted butter over the mixture and mix. Use your fingers to pull small clumps of the topping placing them evenly on top of the fruit mixture.

Bake until the fruit is warm and bubbly and the topping is golden brown, approximately 40 minutes. Serve warm or at room temperature. Add a side of vanilla ice cream or homemade whipped cream if desired.