



**Nova Scotia
Apples**
Pick An Original



Pear Crisp

- 5 cups peeled, sliced pears
- 2 - 4 tbsp white sugar
- 1/2 cup rolled oats
- 1/2 cup packed brown sugar
- 1/4 cup all purpose flour
- 1/4 cup margarine or butter
- 1/4 cup chopped nuts or coconut
- 1/4 tsp ground ginger, nutmeg or cinnamon

Place pear slices in a deep 8" round baking dish. Stir in white sugar. In a mixing bowl combine rolled oats, brown sugar, flour and spice. Cut in margarine until mixture resembles coarse crumbs. Stir in nuts or coconut. Sprinkle over pears. Bake in a 375•F oven for 30 to 35 minutes or until fruit is tender. Serve warm with ice cream or light cream if desired.

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