

Pear Crisp

Makes: 1 9x12 filled Baking Dish

For the Fruit Filling

8 Pears
1 tsp. Orange Zest
1 tbsp. Freshly Squeezed Orange Juice
½ cup Sugar
¼ cup All Purpose Flour
1 tsp. Ground Cinnamon
½ tsp. Ground Nutmeg

For the Topping

1 ½ cups All Purpose Flour
¾ cup Sugar
¾ cup Brown Sugar
½ tsp. Salt
1 cup Old Fashioned Oatmeal
1 cup (2 sticks) Unsalted Butter

Preheat the oven to 350 degrees F.

To make the **fruit filling**, core and cut the pears into slices. Place the cut pears into a large bowl. Add the orange zest, orange juice, sugar, flour, cinnamon, and nutmeg. Toss the mixture until the fruit is completely coated. Pour the fruit into a 9x12 baking dish. Set aside.

To make the **crump topping**, cut the butter into 1-inch cubes. In the bowl of a stand mixer, combine the flour, sugar, brown sugar, oatmeal, and butter. Beat until the butter is no larger than the size of small peas, about 1 minute. With your hands, squish together the mixture to create large crumbles. Top the fruit evenly with the crumb topping.

Place the baking dish on a baking sheet and bake in the oven until the top is golden brown and the fruit is bubbling, about 50 minutes to 1 hour. Cool until warm or room temperature. Serve topped with ice cream if desired. Enjoy :)!

Recipe from [Barefoot Contessa](#).

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