



## Classic Pear and Cranberry Crisp

5 pears peeled, cored, chopped  
2 cups fresh or frozen LOCAL cranberries  
½ cup sugar  
1 Tbsp. cornstarch  
2 tsp ground cinnamon, divided  
1 cup oat flakes  
¾ cup all-purpose flour  
½ cup packed brown sugar  
½ cup butter, melted  
Vanilla ice cream

Preheat oven to 350°F

Toss pears with cranberries, sugar, cornstarch and 1 tsp cinnamon. Transfer to an 8-inch baking dish.

Combine oats, flour, brown sugar and remaining cinnamon.

Stir in melted butter. Sprinkle over fruit. Bake for 55 min.

or until golden brown. Serve warm, topped with vanilla ice-cream.

Yield : 8 servings

