



BLUEBERRY PEAR CRISP

PREP: 15 min COOK: 45 min
TOTAL: 1 hr SERVES: 6

FILLING

4 pears, cored, peeled and cut into chunks
1 pint blueberries
1/3 cup sugar
2 tablespoons fresh lemon juice
1 teaspoon lemon zest
1/4 cup cornstarch
1/2 teaspoon cinnamon
1/8 teaspoon nutmeg
4 tablespoons water
Pinch of salt

TOPPING

1 cup walnuts, chopped
1 cup oat flour
1 1/4 cups old-fashioned oats
1/2 cup sugar
1/2 teaspoon cinnamon
Pinch of salt
8 tablespoons unsalted butter, cold

1. Preheat oven to 350 degrees.
2. Place the pears, blueberries, sugar, lemon juice, lemon zest, cornstarch, cinnamon, nutmeg, water and salt in a large mixing bowl. Stir ingredients until the fruit is evenly coated. Set aside.
3. Combine the walnuts, oat flour, oats, sugar, cinnamon and salt in a large mixing bowl. Cube the butter and add to the mixing bowl. Using a pastry cutter, cut the butter in with the dry ingredients until the mixture resembles coarse crumbs.
4. Dump the fruit filling into a 9-inch square baking dish, ensuring the filling is evenly distributed. Dump the oatmeal crumble topping evenly over the fruit filling.
5. Place the baking dish on the oven's center rack and bake for about 45 minutes or until the pears are tender and the filling is bubbly.
6. Remove from oven and let cool slightly before serving. If desired, serve with whipped cream.