

Orchard Pear Crisp

32 Servings



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

Ingredients

2 pounds 2 ounces quick oats
10-1/4 ounces (1-1/3 cups lightly packed) light brown sugar
2 tablespoons cinnamon
2 teaspoons salt
1-1/2 pounds unsalted butter, room temperature
2 (#10) cans Pacific Northwest Canned Pears, slices, in extra light syrup, drained and 1 cup syrup reserved
1/2 cup granulated sugar
1 teaspoon cinnamon
1 teaspoon vanilla
4 ounces freshly squeezed lemon juice

Method

Preheat a convection oven to 325 degrees F, or a conventional oven to 350 degrees F. Lightly spray or grease a 2-inch deep hotel pan and set aside.

Thoroughly combine oats, sugar, cinnamon, and salt in large bowl. Add softened butter in large chunks and mix by hand to achieve a crumbly consistency. Set aside or refrigerate while making filling.

To make the filling, whisk together reserved pear juice with sugar, cinnamon, vanilla, and lemon juice. Add the drained pears and toss to coat. Transfer the pears to the prepared pan, cover with the reserved topping, and bake about 45 to 50 minutes, or until golden brown, and the internal temperature measures 140 degrees F.

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Nutrition

<i>Calories</i>	498
<i>Fat</i>	36 g
<i>Saturated Fat</i>	22 g
<i>Trans Fat</i>	1 g
<i>Cholesterol</i>	91 mg
<i>Sodium</i>	159 mg
<i>Carbohydrates</i>	43 g
<i>Fiber</i>	4 g
<i>Sugar</i>	22 g
<i>Protein</i>	4 g
<i>Calcium</i>	40 mg
<i>Iron</i>	1 mg
<i>Vitamin C</i>	4% DV
<i>Vitamin A</i>	21% DV