

Orchard Pear Crisp

8 Servings



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

Ingredients

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

Method

Preheat the oven to 350 degrees F. Lightly spray or grease an 8 by 8-inch square baking pan and set aside.

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

To make the filling, combine the reserved pear juice with the sugar, cinnamon, vanilla and lemon juice. Add the drained pears and toss to coat. Transfer the pears to the prepared pan, cover with the topping, and bake 45 to 50 minutes, or until golden brown.

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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