



Pear Cinnamon Oat Crumble



SERVINGS

8



COOKING TIME

30 min

Sweet, tender pears, warm cinnamon, and an oat crumble topping for texture make a perfect all-season dessert. Whether you make it to celebrate the holidays or to enjoy at a summer cookout this simple fruity baked treat is meant to please a crowd. Serve Pear Cinnamon Oat Crumble hot with ice cream or whipped cream.

Ingredients

Filling

- 6 cups peeled, thinly sliced firm-ripe pears or Granny Smith apples
- 1/4 cup water
- 1/4 cup firmly packed brown sugar
- 2 tbsp all-purpose flour
- 1/2 tsp ground cinnamon

Topping

- 1 cup [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1/2 cup slivered almonds (optional)
- 1/4 cup firmly packed brown sugar
- 1/4 cup margarine or butter, melted
- 1/4 tsp ground cinnamon
- Vanilla ice cream or whipped cream (optional)

Cooking Instructions

1. Heat oven to 350°F.
2. In large bowl, combine pears and water.
3. Add sugar, flour and cinnamon; stir until fruit is evenly coated.

4. Spoon into 8-inch square glass baking dish.
5. In medium bowl, combine topping ingredients except ice cream; mix well.
6. Sprinkle evenly over pears.
7. Bake 30 to 35 minutes or until pears are tender.
8. Serve warm with ice cream or whipped cream, if desired.