

## Pear Cranberry Crumble (Easy)

Author: Taste of Home test kitchen

Source: From cooking class at The Blackmarket Bakery, Irvine

Carolyn T's  
Main Cookbook

**Servings: 6**



*Pear Cranberry Vanilla Crumble*

*Notes: If you don't have fresh pears, use canned pears and reduce the sugar a little, since the canned pears are usually sweetened already. The crumble will also cook in a shorter time (about 30 minutes), although the canned pears won't brown like fresh ones will.*

*Description:*

1. In a small bowl, combine the apple juice, cranberries and vanilla; let stand for 15 minutes. Arrange pear slices in an 11-in. x 7-in. baking dish coated with cooking spray. Sprinkle with sugar. Pour apple juice mixture over pears.
2. In a bowl, combine the oats, brown sugar, all-purpose flour, whole wheat flour, cinnamon and nutmeg. Cut in butter until crumbly. Sprinkle over pears. Bake, uncovered at 350° for 40-45 minutes or until pears are tender and turning to golden brown. Serve warm.

- 1/2 cup apple juice, unsweetened**
- 1/3 cup dried cranberries**
- 1/2 teaspoon vanilla extract**
- 4 whole pears, firm, ripe, peeled, cored and cut into 12 slices**
- 3 tablespoons sugar**
- 1/3 cup quick-cooking oats**
- 1/4 cup packed brown sugar**
- 3 tablespoons all-purpose flour**
- 3 tablespoons whole wheat flour**
- 1 teaspoon ground cinnamon**
- 1/8 teaspoon ground nutmeg**
- 2 tablespoons cold butter**

**Blog: Carolyn T's Blog:**  
<http://tastingspoons.com>

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*Per Serving (excluding unknown items): 214 Calories; 5g Fat (18.9% calories from fat); 2g Protein; 44g Carbohydrate; 4g Dietary Fiber; 10mg Cholesterol; 44mg Sodium. Exchanges: 1/2 Grain(Starch); 1 1/2 Fruit; 1 Fat; 1 Other Carbohydrates.*