



janiscakes.com
a nut-free cooking blog

Spiked Apple Pear Crisp

Yield: 12 dessert servings

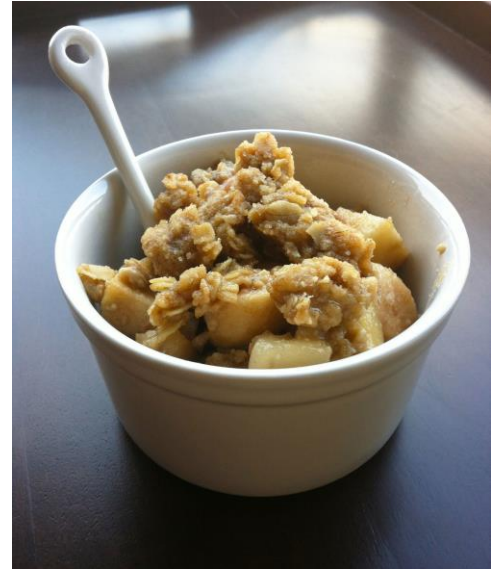
Time: 10 minutes active; 45 minutes total

Filling:

5 pears (Bartlett or Bosc)
3 Gala apples
3 Granny Smith apples
1 tbsp. brown sugar
1 tbsp. honey
¼ cup AppleJack or apple brandy
1 tbsp. lemon juice
1 tbsp. flour

Topping:

1 cup butter, softened to room temperature
2 cups oats
1 cup flour
½ cup sugar
1 tsp. ground ginger
1 cup brown sugar



1. Preheat the oven to 350°F. Lightly grease a 9x13-inch glass baking dish.
2. Peel and core the apples and pears. Cut into bite-sized chunks. Place in the prepared baking dish.
3. Whisk together the brown sugar, honey, AppleJack, and lemon juice. Drizzle over the fruit and toss to coat. Sprinkle 1 tbsp. of flour over the fruit mixture, mixing gently to evenly distribute.
4. In a medium sized mixing bowl, combine the oats, flour, sugar, ginger and brown sugar. Using a pastry blender, cut in the softened butter. (Or you can work it in with your hands if you prefer.)
5. Crumble the topping over the fruit creating a crust. Bake at 350°F for 25-35 minutes, until the top is golden brown and the juices released by the fruit are bubbling.

Serve warm with a scoop of vanilla or dulce de leche ice cream!