

# Mini Pear Crisps

Joni Hilton

Taste of Home Shortcuts Issue - August/September 2011

**Servings: 8**

**Preparation Time: 25 minutes**

**Grill Time: 20 minutes**

**1 cup quick-cooking oays**  
**1 cup packed brown sugar**  
**1/3 cup all-purpose flour**  
**1 teaspoon ground cinnamon**  
**1/2 teaspoon ground nutmeg**  
**1/2 cup cold butter**  
**1/2 cup pecans, chopped**  
**1/2 cup raisins**  
**8 medium pears, peeled and sliced**  
**vanilla ice cream**

In a large bowl, combine the oats, sugar, flour, cinnamon and nutmeg.

Cut in the buttet until crumbly.

Stir in the pecans and raisins.

Divide the pears among eight greased 4 1/2-inch disposable foil tart pans.

Sprinkle with the oat mixture.

Prepare the grill for indirect heat.

Grill the crisps, covered, over indirect medium heat for 15 to 20 mionutes or until the pears are tender.

Serve warm with ice cream, if desired.

---

Per Serving (excluding unknown items): 394 Calories; 17g Fat (36.4% calories from fat); 2g Protein; 64g Carbohydrate; 5g Dietary Fiber; 31mg Cholesterol; 129mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 2 Fruit; 3 Fat; 2 Other Carbohydrates.