

Pear Crisp

Grace B Kowal

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984) Grace B Kowal

Yield: 6 1/2 cup servings

*3 1/2 to 4 cups fresh pears
(about four), peeled and
sliced 1/2 inch*

*1 teaspoon ground
cinnamon*

*1/2 teaspoon ground
nutmeg*

1 tablespoon lemon juice

1 cup all-purpose flour

1 cup sugar

*1/2 cup sweet cream butter,
cold*

Preheat the oven to 375 degrees.

Place the sliced pears into an eight-inch square baking pan. Sprinkle with the cinnamon, nutmeg and lemon juice.

In a one-quart mixer bowl, combine the flour, sugar and butter. Beat on low speed, scraping the sides of the bowl often, until the particles are fine (1 to 2 minutes). Sprinkle evenly over the fruit.

Bake near the center of a 375 degree oven for 40 to 50 minutes or until the pears are fork tender and the top is golden brown.

Serve warm with whipped cream.

Per Serving (excluding unknown items): 2058 Calories; 94g Fat (40.2% calories from fat); 14g Protein; 299g Carbohydrate; Dietary Fiber; 248mg Cholesterol; 942mg Sodium. Exchanges: Grain (Starch); 0 Fruit; 18 1/2 Other Carbohydrates.