



Pear & Cranberry Crisp

with Almond Oat Streusel



1h



2 Servings

When a piping hot fruit crisp emerges from the oven, autumn has officially arrived. Fresh pears and cranberries bake into a sweet-tart filling that we perfume with fresh orange zest. Brown sugar sweetens the buttery streusel, studded with crunchy almonds and oats, that browns and crisps on top of the tangy fruit. While the temperatures outside might be cooling, this comforting dessert will warm you up.

What we send

- 2 pears
- 1 orange
- 1 bag fresh cranberries
- 5 oz granulated sugar
- 5 oz all-purpose flour ¹
- 1 oz sliced almonds ¹⁵
- 3 oz oats
- 2 oz dark brown sugar

What you need

- ½ c butter, plus more for greasing ⁷
- vanilla extract
- kosher salt

Tools

- medium baking dish
- microplane or grater
- rimmed baking sheet
- microwave

Allergens

Wheat (1), Milk (7), Tree Nuts (15).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 690kcal, Fat 28g, Carbs
101g, Protein 8g



1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Grease a medium baking dish with **butter**.

Peel **pears**, if desired, quarter and remove cores, then cut into 1-inch pieces.



2. Prep filling

Zest half of the orange and squeeze **half of the juice** directly into the prepared baking dish. Add **pears, cranberries, ½ cup granulated sugar, 2 tablespoons flour, 1 teaspoon vanilla**, and **½ teaspoon of salt**; toss to combine.



3. Bake fruit filling

Place baking dish on a rimmed baking sheet; bake on center oven rack for 10 minutes.



4. Make streusel topping

While **fruit** bakes, microwave **½ cup butter** in a medium microwave-safe bowl until melted, 30-60 seconds (watch closely).

Add **almonds, oats, brown sugar, ¾ cup plus 2 tablespoons flour**, and **1 teaspoon salt**. Stir until no loose flour remains and mixture forms marble-sized clumps. Evenly sprinkle over **cooked fruit**.



5. Bake crisp

Bake **crisp** on center oven rack until well browned on top and **fruit** is bubbling around edges, rotating halfway through cooking time, 25-30 minutes.



6. Finish & serve

Let cool for at least 30 minutes.

Serve **pear and cranberry crisp** warm or at room temperature with whipped cream or ice cream alongside, if desired. Enjoy!