

Pear-Cranberry Crumble

Preparation Time: 20 minutes

Cooking Time: 1 hour

Servings: 8-10

Topping:

½ cup rolled oats

½ cup chopped walnuts

¼ cup white whole wheat flour

½ teaspoon cinnamon

¼ teaspoon ground nutmeg

2 tablespoons agave nectar

Filling:

3 cups cubed peeled Bosc pears

2 cups fresh cranberries

1/3 cup brown sugar

2 ½ tablespoons cornstarch

Preheat oven to 350 degrees.

Combine dry topping ingredients in a medium bowl and mix well, then add agave and mix again until crumbled. Set aside.

Place pears, cranberries, brown sugar, and cornstarch in a large bowl. Mix until well combined. Transfer to a deep dish pie plate, sprinkle topping mixture over the top. Bake for about 1 hour until filling bubbly and top is slightly browned. Cool for an hour (if you can wait!).

Hints: Bosc pears tend to keep their shape when cooked and don't get too mushy. When fresh cranberries are not available, frozen, thawed berries may be used in their place. My family likes this plain, but for a special treat, you may want to top this with some rice or soy vanilla ice cream.

