

## **PEAR AND GINGER CRUMBLE**

*(Irish Puddings, Tart, Crumbles, and Fools)*

### Filling:

3 pounds Bartlett or Anjou pears, peeled, cored and sliced  
2 Tbsp. fresh lemon juice  
1/3 c. sugar  
2 Tbsp. minced crystallized ginger chips  
1 1/2 Tbsp. all-purpose flour

### Topping:

1 cup all-purpose flour  
2/3 c. quick cooking (not instant) Irish oatmeal (I used regular, quick cooking oats)  
2/3 c. packed light brown sugar  
1 tsp. ground cinnamon  
pinch of salt  
1/2 cup unsalted butter, cut into small pieces

Preheat the oven to 375F. Lightly butter a 9x13-inch baking pan.

Filling: In a medium bowl, combine the pears and lemon juice. Stir in the sugar, crystallized ginger, and flour. Spoon into the prepared pan.

Topping: In a medium bowl, combine the flour, oatmeal, brown sugar, cinnamon and salt. Add the butter, and stir with a fork until moist clumps form. Sprinkle the topping over the fruit. Bake for 45 to 50 minutes, or until the topping is golden and the pears are tender. Serve warm with whipped cream or vanilla ice-cream, if you like.

Serves 6-8.

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