

Apple and Pear Crisp

Yield: 8 servings

Ingredients

2 pounds ripe Bosc pears
(4 pears)

2 pounds firm Macoun
apples (6 apples)

1 Tsp. grated orange zest

1 Tsp. grated lemon zest

2 Tbsp. freshly squeezed
orange juice

2 Tbsp. freshly squeezed
lemon juice

1/2 cup granulated sugar

1/4 cup all-purpose flour

1 Tsp. ground cinnamon

1/2 Tsp. ground nutmeg

For the topping:

1 1/2 cups all-purpose
flour

3/4 cup granulated sugar

3/4 cup light brown sugar,
lightly packed

1/2 Tsp. kosher salt

1 cup old-fashioned
oatmeal

1/2 pound (2 sticks) cold
unsalted butter, diced

Directions

1. Preheat the oven to 350 degrees F.
2. Peel, core, and cut the pears and apples into large chunks. Place the fruit in a large bowl and add the zests, juices, sugar, flour, cinnamon, and nutmeg.
3. Pour into a 9 by 12 by 2 inch oval baking dish.

For the topping:

1. Combine the flour, sugars, salt, oatmeal, and butter in the bowl of an electric mixer fitted with the paddle attachment. Mix on low speed for 1 minute, until the mixture is in large crumbles. Sprinkle evenly over the fruit, covering the fruit completely.
2. Place the baking dish on a sheet pan and bake for 50 minutes to 1 hour, until the top is brown and the fruit is bubbly. Serve warm.