

# PEAR CRUMBLE

SERVING SIZE 6

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This version of a crumble has a hearty -fall--and--winter feel, but it can be made with any other seasonal fruits as well. The dried cherries give great flavor and texture to the filling, while the oats give a nutty crunch to the crumble.

## INGREDIENTS

6 Tbsp cold unsalted butter, cut into bits, plus more for the baking dish  
1 cup dried cherries  
¼ cup brandy  
6 firm Bosc pears, peeled, cored and cut into -1-inch chunks  
¾ cup granulated white sugar  
Grated zest and juice of 1 lemon  
½ cup old fashioned oats  
½ cup all-purpose flour  
½ packed cup light brown sugar  
¼ cup chopped blanched almonds  
Pinch kosher salt  
Unsweetened whipped cream, for serving

## DIRECTIONS

1. Preheat the oven to 375 degrees F. Butter a -3--quart baking dish (a flat oval dish gives the best -topping--to--fruit ratio). Combine the cherries and brandy, and let macerate for 15 to 20 minutes.
2. In a large bowl, combine the soaked cherries, pears, white sugar, lemon zest, and juice. Spread in the baking dish.
3. In a food processor, combine the oats, flour, brown sugar, almonds, and salt. Pulse to combine, then drop in the butter pieces. Pulse until the mixture forms clumps the size of peas. Sprinkle over the fruit, and don't pack it down.
4. Bake until browned and bubbly, about 45 minutes. Let cool on a rack for 15 minutes before serving warm with whipped cream.