
Baked Pear & Dried Cherry Crumble

Description

This lightly sweetened Baked Pear & Dried Cherry Crumble is loaded with juicy fruit, tart dried cherries and topped with a golden, crunchy almond-coconut topping. Best served warm out of the oven with a scoop of vanilla ice cream for the ultimate cozy treat!

Total time: 40 min Yield: 4 servings

Ingredients

4 pears, peeled, cored and cut into ½" wedges (about 5 cups)
¾ cup dried cherries
5 Tbsp brown sugar (divided)
1 Tbsp cornstarch
½ tsp cinnamon
¼ tsp nutmeg
½ cup flour
pinch salt
3 Tbsp butter or margarine
½ cup shredded coconut
½ cup sliced almonds

Prep Time: 20 min Cooking Time: 20 min Total Time: 40 min

Instructions

Preheat the oven to 350°F. Toss together the pears, cherries, 2 tbsp. brown sugar, cornstarch, cinnamon and nutmeg in a mixing bowl, then transfer to a deep pie plate or baking dish.

To prepare the topping, in a bowl combine the flour, 3 tbsp. brown sugar, salt and mix together. Then add in and combine the butter or margarine until the mixture is crumbly and well incorporated. Stir in the shredded coconut and sliced almonds, then sprinkle evenly over the fruit mixture.

Bake until the top is golden brown and the juices have thickened, about 20 minutes. Serve with your favorite ice cream or frozen yogurt and enjoy.

Recipe brought to you by:

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