

Ingredients



2 large Bosc pears (about 1 lb./450 g)
½ cup (125 mL) pomegranate juice
2 tbsp (30 mL) sugar
1 tbsp (15 mL) all-purpose flour
½ tsp (2 mL) orange zest
¼ tsp (1 mL) ground cinnamon
¼ tsp (0.5 mL) ground nutmeg
Oat Crisp Topping:
¼ cup (60 mL) all-purpose flour
¼ cup (60 mL) rolled oats
2 tbsp (30 mL) sugar
¼ tsp (1 mL) ground cinnamon
¼ tsp (0.5 mL) ground nutmeg
4 tbsp (60 mL) chilled butter
Optional:
Vanilla ice cream

Spiced Pear and Pomegranate Crumble

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Instructions

- Preheat the oven to 425°F (220°C).
- Core the pears; cut in half. Cut the pear into slices with the Quick Slice.
- Combine the pears, pomegranate juice, sugar, flour, orange zest, cinnamon, and nutmeg in a medium bowl. Place the mixture into the 1-qt. (1-L) Enameled Cast Iron Baker.
- For the oat crisp topping, combine the flour, oats, sugar, cinnamon, and nutmeg in a medium bowl. Cut the butter into small cubes. Incorporate the butter into the flour mixture with a pastry blender or fork until it's no longer floury and crumbs form.
- Evenly sprinkle the topping on the pear mixture; bake until oat crumble is slightly browned, about 20–22 minutes. Cool for 10 minutes. Serve with ice cream, if you like.

