

Taste of Home



Maple-Orange Pear Crisp

 **TOTAL TIME:**

 **YIELD:** 8 servings.

In fall, my family loves to kick back after dinner and dig into big bowls of this spiced crisp. It isn't too sweet, but it still satisfies a sweet tooth. —Noreen McCormick Danek, Cromwell, Connecticut

Ingredients

1/2 cup chopped pecans

1/4 cup butter, cubed

3 tablespoons brown sugar

3 tablespoons all-purpose flour

1 teaspoon grated orange zest

1/2 teaspoon ground cinnamon

1/4 teaspoon salt

1/4 teaspoon ground ginger

1/8 teaspoon ground cloves

1 teaspoon butter, softened

FILLING:

6 medium ripe Bosc pears

2 tablespoons lemon juice

1/3 cup maple syrup

1 tablespoon butter

2 teaspoons grated orange zest

1 teaspoon ground cinnamon

Ice cream or whipped cream

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Directions

1. Preheat oven to 375°. Place first nine ingredients in a food processor; pulse until crumbly. Grease an 8-in. square baking dish with 1 teaspoon butter.

2. Peel, core and cut each pear lengthwise into 8 wedges; toss with lemon juice. Place in prepared baking dish.

3. In a small saucepan, combine syrup, butter, orange zest and cinnamon; bring to a boil, stirring constantly. Pour over pears. Sprinkle with crumb mixture. Bake until golden brown and pears are tender, 30-40 minutes. Serve with ice cream.

Nutrition Facts

1 serving: 254 calories, 12g fat (5g saturated fat), 19mg cholesterol, 135mg sodium, 38g carbohydrate (26g sugars, 5g fiber), 2g protein.

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