



## Three Little Pears Crisp

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**Yield:** 4-6 servings

### INGREDIENTS

4 cups sliced pears, skins removed. Use 3 different varieties like Bartlett, Bosc and Anjou.

### CRISP TOPPING

1 cup rolled oats  
1/2 cup raw, unsalted pecans, halved or chopped  
1/2 cup almond meal or flour of choice  
1/4 cup maple syrup  
1/4 cup melted coconut oil  
1/2 teaspoon sea salt



### METHOD

- Remove skin from pears and cut into small slices.
- Place in an 8 in. x 8 in. pan.
- Mix together crisp ingredients.
- Layer the crisp topping over the pears.
- Bake at 350 degrees for 35-40 minutes, until fruit is bubbling and topping is crisp and golden.

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