

Pear and Cranberry Crisp

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Ingredients:

- 1/4 cup **old fashioned oats**
- 1 + 1/2 teaspoons **brown sugar**
- 1 Tablespoon **flour**
- 1/4 teaspoon **cinnamon**
- 1 Tablespoon **applesauce**
- 2 cups cubed **pears**
- 1/2 cup **cranberries**, fresh or frozen
- 1 + 1/2 teaspoons **cornstarch**

Makes: 2 cups

Directions:

1. Preheat oven to 400 degrees F. Spray a loaf pan with nonstick cooking spray.
2. In a medium bowl, combine oats, brown sugar, flour, cinnamon and applesauce.
3. Combine pears, cranberries and cornstarch in the loaf pan. Sprinkle with the oat mixture.
4. Bake uncovered until the crisp is bubbling and the topping is browned, about 20 minutes. Remove from oven, turn oven off and let the crisp cool slightly before serving.

