

# Pear Cinnamon Oat Crumble



## Ingredients

### Filling

- 6 cups peeled, thinly sliced firm-ripe pears or Granny Smith apples
- 1/4 cup water
- 1/4 cup firmly packed brown sugar
- 2 tbsp all-purpose flour
- 1/2 tsp ground cinnamon

### Topping

- 1 cup Quaker® Oats (quick or old fashioned, uncooked)
- 1/2 cup slivered almonds (optional)
- 1/4 cup firmly packed brown sugar
- 1/4 cup margarine or butter, melted
- 1/4 tsp ground cinnamon
- Vanilla ice cream or whipped cream (optional)

## How to make it

1. Heat oven to 350°F.
2. In large bowl, combine pears and water.
3. Add sugar, flour and cinnamon; stir until fruit is evenly coated.
4. Spoon into 8-inch square glass baking dish.
5. In medium bowl, combine topping ingredients except ice cream; mix well.
6. Sprinkle evenly over pears.
7. Bake 30 to 35 minutes or until pears are tender.
8. Serve warm with ice cream or whipped cream, if desired.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	30 min	35 min	8

## Made with



Quaker® Oats-Old Fashioned