


Easy Pear Crisp

This Pear Crisp is an easy dessert recipe that's perfect for fall. Try it with apples, too!

 **Course** Dessert


 **Cuisine** American

 **Keyword** apple and pear crisp, apple pear crisp, old fashioned pear crisp, pear crisp, pear recipes

 **Prep Time** 15 minutes

 **Cook Time** 45 minutes

 **Cooling Time** 15 minutes

 **Total Time** 1 hour 15 minutes

 **Servings** 6 servings

 **Calories** 456kcal

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4.94 from 15 votes

Ingredients

FOR THE FILLING:

- 6 cups peeled and sliced pears (about 6-7 medium pears) (or use a combination of apples and pears)
- 1 teaspoon vanilla extract
- 1 ½ teaspoons cinnamon
- ¼ teaspoon of nutmeg
- ¼ teaspoon salt

FOR THE TOPPING:

- 1 stick (½ cup) salted butter, softened at room temperature
- ½ cup all-purpose flour
- ½ cup rolled oats
- ½ cup granulated sugar
- ½ cup brown sugar
- ⅓ cup finely-chopped pecans
- ¼ teaspoon salt
- Optional, for serving: vanilla ice cream and caramel sauce

Instructions

1. Preheat oven to 350°F. Grease an 8-inch square baking dish.
2. Place peeled, sliced pears in a large bowl. Add vanilla, cinnamon, nutmeg, and ¼ teaspoon salt; toss to coat.

3. Transfer pears to the prepared baking dish.
4. In a separate bowl, use a fork (or your fingers) to mix together butter, flour, oats, granulated sugar, brown sugar, pecans, and salt until completely combined. The mixture will be lumpy and clumpy and should look like a streusel crumb topping.
5. Spread topping evenly over the pears.
6. Sprinkle with more cinnamon, if desired.
7. Bake for 45 minutes, or until the top becomes golden brown and crispy and the pears are soft. Remove from the oven and let cool for 5-10 minutes.
8. Serve warm or at room temperature. Top with vanilla ice cream and caramel sauce!

Notes

- **I tested the recipe** with Bosc pears, but they lacked flavor. Instead, I prefer sweet, juicy, ripe **Bartlett pears** for this dish.
- **Don't slice the apples or pears too thin.** They will break down as they bake, so you don't want them to completely disintegrate in the oven. Some visible slices in your filling are ideal.
- This **crisp can be enjoyed warm** (my preference), at room temperature, or even cold!
- This dessert is **not gluten-free**, as it contains all-purpose flour.
- **Have too many pears?** You can **freeze pears** for later use. Sliced fresh pears will keep in an airtight container in the freezer for up to 6 months.
- **I used a simple store-bought caramel sauce** to garnish this dessert, but a **pear crisp with salted bourbon caramel** would *really* be amazing! Here's a homemade version that you can try if you're feeling adventurous!

Nutrition

Serving: 1/6 of the recipe | Calories: 456kcal | Carbohydrates: 75.5g | Protein: 3g | Fat: 20.8g | Saturated Fat: 10g | Cholesterol: 41mg | Sodium: 213mg | Fiber: 6g | Sugar: 51g