

Pear-Ginger Crisp

FOR CRISP TOPPING:

1 c. all-purpose flour
½ c. sugar
½ c. brown sugar
¼ c. crystallized ginger, coarsely chopped
½ t. ground cardamom
1 t. vanilla extract
1 t. almond extract
¼ t. salt
1 stick (4 oz.) cold unsalted butter cut in slices

FOR FILLING:

1 lb. ripe pears, peeled, cored and diced (I used Anjou, but any will do)
1 lemon, zest and juice
1T. sugar or to taste

Preheat oven to 375 degrees

In a large mixing bowl toss pears with 1 T. sugar, lemon zest and juice.
In a food processor, pulse flour, sugars, ginger and cardamom until ginger is incorporated, but still visible.

Add COLD butter and extracts. Pulse until it comes together and starts to clump. Do not over process. You can also use a pastry blender for the last two steps. In a buttered or non-stick sprayed baking dish, pour pear mixture and distribute evenly. Take handfuls of the crisp topping and squeeze into large clumps, like you are making a snowball. Then break into coarse crumbles and distribute evenly over top of fruit.

Bake for about 30 minutes or until fruit is bubbly and crisp browned.

Serve with ice cream, whipped cream, or whatever you like.
Try using apples, rhubarb, berries, peaches, plums, etc. to make this crisp.
You can also try oranges or limes to substitute for the lemon.

This is a “crisp” (not a “crumble”) so it does not have oats or nuts in the topping, but if you prefer that type of crust, fold a ½ cup of each in after mixture has been incorporated in the processor.