

Toasty Apple & Pear Crumble

Cook Time 1 hour

Servings 8



Ingredients

- 2 ½ cups peeled, sliced pears
- 2 ½ cups peeled, sliced honey crisp apples
- ¼ cup honey
- 1 TBSP fresh lemon juice
- 1 TBSP flour
- ½ TSP ground cinnamon

Crumble

- ¾ cup quick-cooking oats
- ¼ cup packed light brown sugar
- ¼ cup chopped walnuts
- 1 TBSP flour
- ¼ tsp. kosher salt
- 3 TBSP coconut oil

Instructions

1. Preheat oven to 325°F.
2. with cooking spray.
3. In a large bowl, combine pears, apples, honey, lemon juice, flour, and cinnamon.
4. In a separate bowl, combine oats, brown sugar, walnuts, flour, salt, and coconut oil.
5. Pour the fruit mixture into a lightly spray 9" x 9" baking dish.
6. Pour your crunchy topping over fruit mixture evenly.
7. Bake until browned and bubbling, approximately 55 minutes to 1 hour.
8. Serve warm.

