

## Raspberry Pear Crisp



### Ingredients:

- 2 cups pears, peeled and sliced
- 2 cups raspberries
- 2 tablespoon + 1/2 cup brown sugar, divided
- 1 teaspoon ground cinnamon, divided
- 1/2 cup flour
- 3/4 cup quick cooking oats
- 2 tablespoons cold butter

### Directions:

1. Combine pears, raspberries, 2 tablespoons brown sugar and 1/2 teaspoon cinnamon. Place fruit mixture into a greased 9-inch pie plate.
2. Combine flour, oats, remaining brown sugar (1/2 cup) and cinnamon. Cut in butter until mixture forms coarse crumbs. Sprinkle over fruit mixture.
3. Bake at 375 F for 25-30 minutes; filling should be bubbling and topping golden brown.
4. Cool for 10 minutes before servings.

Makes 6 servings.



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