



Fresh Pear Crisp

Versatile USA Pear Crisp provides nutrition and interest for breakfast, served warm. Chilled, it becomes a lunch dessert and a good cafeteria item. Pumpkin pie spice is an innovative addition to the sauce.

Yield: 50 portions

Cost per portion: _____

INGREDIENTS	WEIGHTS	MEASURES	DIRECTIONS
Anjou or Bosc pears, peeled, sliced	11 lbs.	2 gallons plus 1 quart	Pour lemon juice over sliced pears to prevent browning. Place 4 ½ quarts in each of 2 buttered 12" X 20" X 2 ½" pans. Pour 2 cups spice sauce over pears in each pan. Cover and bake at 350° F. 30 minutes.
Lemon juice	8 oz.	1 cup	
SPICE SAUCE, prepared*			
Brown Sugar	1 lb., 2 oz.	3 cups	Combine and blend sugar, flour and oatmeal with butter until crumbly; add nuts. Remove pears from oven and evenly sprinkle half of topping mixture over each pan. Return to oven and bake uncovered until pears are tender and topping is golden brown. 25 portions per pan.
Flour	14 oz.	3 cups	
Oatmeal, quick cooking	12 oz.	3 cups	
Pecans, chopped	12 oz.	3 cups	
Butter or margarine, softened	1 lb.	2 cups	

* Spice Sauce: Combine 2 pounds granulated sugar, 6 tablespoons cornstarch, 2 tablespoons pumpkin pie spice and ½ teaspoon salt. Dissolve in 1 quart water. Cook and stir until thickened and clear.



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