

Easy Pear Crisp



Ingredients:

- 1/2 cup old-fashioned oats, uncooked
- 1/4 cup packed brown sugar
- 2 tablespoons flour
- 1/4 teaspoon salt
- 1/4 teaspoon cinnamon
- 2 tablespoons cold margarine
- 3 red pears, sliced
- 2 tablespoons lemon juice

Directions:

1. Preheat oven to 375 F.
2. Prepare a pie plate with cooking spray.
3. Combine pears and lemon juice.
4. Spread pears evenly in the pie plate.
5. In a medium bowl, combine the oats, brown sugar, flour, salt, and cinnamon.
6. Cut the margarine into the oats and mix until it is a coarse mixture.
7. Sprinkle the oat mixture over pears.
8. Bake for 20 minutes.

Makes 4 servings.



Tarrant County Public Health

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