THE J.M. SMUCKER Co

Pear & Cranberry Crisp

Prep Time	Cook Time	Serves	Difficulty
25 mins	55 mins	10	N/A

Ingredients

- **Topping:**
- 2 cups Robin Hood® Oats

  Robin Hood® Quick Oats

- 3/4 cups SUGAR IN THE RAW® Natural Turbinado Sugar
- 1/2 cup Robin Hood® Original All Purpose Flour

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- 1/2 cup chopped pecans (optional)
- 1 tsp cinnamon
- 1/4 tsp salt
- 3/4 cup butter, melted
- **Filling:**
- 3/4 cup STEVIA IN THE RAW® Sweetener Baker's Bag
- 2 tbsp Robin Hood® Original All Purpose Flour

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- 1 tsp cinnamon
- 1/4 tsp salt
- 4 lbs ripe pears, peeled, cored and cut into 1" (2.5 cm) cubes (about 6 cups/1.5 L)
- 1 cup fresh or frozen cranberries
- 1 cup dried cranberries

Directions

Step 1:

Preheat oven to 350°F (180°C).

Step 3:

Combine topping ingredients in a medium bowl. Reserve.

Step 5:

Mix sweetener, flour, cinnamon and salt in a large bowl. Add pears and cranberries to sweetener mixture. Toss well to coat fruit. Place in a 9" x 13" (23 cm x 33 cm) baking dish. Sprinkle with reserved topping mixture.

Step 6:

Bake in preheated oven, 50-55 minutes until topping is golden brown and fruit mixture is bubbling. Serve warm or at room temperature.

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