

Pear Crisp

Ingredients

- 4 large, ripe pears
- 1/4 cup warm water
- 1/8 tsp allspice
- 1 cup Quaker® Oats-Old Fashioned
- 1/4 cup all purpose flour
- 1 tbsp granulated sugar
- 1/4 tsp salt
- 3 tbsp vegetable oil
- 1/2 tsp vanilla extract
- 8 tbsp hazelnut spread



| PREP TIME | COOK TIME | TOTAL TIME | SERVINGS |
|-----------|-----------|------------|----------|
| 10 min | 40 min | 50 min | 8 |

How to make it

1. Heat your oven to 350°F. Peel the pears and remove the stems. Slice the pears (avoiding the core) into pieces about 1/4-inch thick. Place the water and pears in an ungreased pie dish.
2. In a small mixing bowl, combine all remaining ingredients with a spoon or fork.
3. Cover the pears with the oat topping, spreading it evenly. Bake for 30-40 minutes, or until the fruit is bubbling, and the topping is crisp and golden.
4. Let the pear crisp cool for 10 minutes.
5. Cut the pear crisp into 8 even slices. Drizzle each slice with 1 tablespoon of Nutella and enjoy!

Made with



Quaker® Oats-Old Fashioned