

Asian Pear Crisp with Vanilla Ice Cream

Serves 6-8

- 4 medium Asian pears (梨) , seeds removed, peeled & cut in small slices
- 1 T fresh lemon juice
- 2 T brown sugar
- 1½ T all-purpose flour
- 1½ T ground cinnamon

Topping:

- 120 g regular oatmeal
- 90 g all-purpose flour
- 66 g brown sugar
- ¼ tsp baking powder
- 113 g unsalted butter, cut in small pieces
- 2½ T maple syrup



1. Preheat oven to **180°C**.
2. In a 20x30 cm dish, add the sliced **pears, lemon juice, sugar, flour** and **cinnamon**. Mix until ingredients are combined.
3. In a large bowl, add all the topping ingredients together and mix until ingredients are combined and form small lumps.
4. Pour the topping mixture over the pears and spread the mixture evenly.
5. Place the dish in the center of the oven and **bake for 30 minutes**.
6. Serve warm with a scoop of vanilla ice cream.