

PEAR COBBLER

Makes 8-10 servings

INGREDIENTS

Filling

4 pears, cored and cut into 1/2 inch slices
1 teaspoon lemon juice
1/3 cup maple syrup
2 tablespoons butter

Topping

1 cup rolled oats
1 cup brown sugar
1/2 cup melted butter
1/2 cup all-purpose flour
1 teaspoon ground cinnamon

DIRECTIONS

1. Preheat oven to 375° Fahrenheit and grease a 9" x 9" baking dish.
2. Toss sliced pears with lemon juice until coated and spread into baking dish. Pour maple syrup over pears. Cut butter into 1/4" pieces and distribute over pears.
3. Place oats, brown sugar, flour, and cinnamon in bowl and mix to combine. Add melted butter and stir until all dry ingredients are moistened. Sprinkle mixture over pears.
4. Place in oven and bake until crust is golden and pears are tender, about 45 minutes.

