



**Makes 7½ cups**  
**Preparation Time: 20 minutes**  
**Cook Time: 55 minutes**

#### INGREDIENTS:

8 medium perfectly ripe pears  
5 tablespoons pure maple syrup  
3 tablespoons white whole wheat flour  
½ teaspoon ground ginger  
½ teaspoon ground cinnamon  
¾ cup quick-cooking rolled oats  
¼ cup finely chopped pecans  
⅛ teaspoon sea salt

## Maple-Ginger Spiced Pear Crisp with Oats

This mouthwatering pear crisp with oats is the perfect way to end a meal on a cool fall or winter evening. Tender slices of pear become extra succulent as they bake and taste heavenly beneath the crumbly topping made with rolled oats and pecans. A scoop or two of vegan [pumpkin ice cream](#) or [vanilla nice cream](#) is a great way to crown this cozy treat. Be sure to use ripe pears for this one!

### Tips

**Gluten-free version:** To make this gluten-free, use oat flour or a [gluten-free flour](#) blend instead of whole wheat flour, and be sure to use certified gluten-free rolled oats.

For more inspiration, check out these tasty ideas:

- [Gingerbread Loaf with Poached Pears](#)
- [Pear Spice Cake](#)
- [Apple-Raspberry Crisp](#)
- [Polenta with Pears and Cranberries](#)

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- 1** Preheat oven to 375°F. Quarter, core, and thinly slice pears. In a large bowl toss together pear slices and 2 tablespoons of the maple syrup. Sprinkle with flour, ginger, and ¼ teaspoon of the cinnamon; toss to combine. Transfer mixture to a 2-quart baking dish. Bake, covered, 25 minutes.
- 2** Meanwhile, for topping, in a medium bowl combine oats, pecans, salt, and the remaining 3 tablespoons maple syrup and ¼ teaspoon cinnamon. Spoon over partially cooked pears.
- 3** Bake, uncovered, 30 to 35 minutes more or until filling is bubbly and topping is lightly browned. Cool slightly on a wire rack. Serve warm.