

Breakfast Crisp with Apples, Pears, and Cranberries



Serves: 10-12



Cooking Time: 45 minutes



Level: Easy



INGREDIENTS

Crisp Topping

3/4 cup all-purpose flour
1 cup uncooked oats (quick, baby, or regular)
2/3 cup light brown sugar
1/4 cup granulated sugar
1/4 teaspoon fine salt
6 tablespoons unsalted butter at room temperature
1/4 cup finely chopped roasted pecans

Fruit Filling

6 firm, slightly tart apples, like Honeycrisp, Granny Smith, or Sierra Beauty, cored and cut into 1-inch chunks
3 large pears, like Comice, ripe but still firm, cored and cut into 1-inch chunks
1/2 cup fresh cranberries
3 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/2 cup pure maple syrup
1/2 teaspoon freshly grated peeled ginger
zest of one lemon, plus 2 teaspoons of its juice
zest of one small orange, plus 2 teaspoons its juice
heavy whipping cream or plain or vanilla yogurt

PREPARATION

1. Preheat the oven to 350°F.
2. To make the crisp topping, put the flour, oats, sugars, salt, and butter in a medium bowl. Working quickly with your fingertips, rub the butter and dry ingredients together until the butter is evenly distributed and the combination looks like chunky, wet sand. Toss in the nuts. Set the mixture aside.
3. In a 9-inch by 13-inch baking dish, toss together the fruits, flour, cinnamon, and nutmeg. In a small bowl, mix the maple syrup, ginger, zests, and juices. Pour the wet mixture over the fruit, then toss everything together to coat the fruit uniformly.
4. Spread the fruit out evenly in the pan. Sprinkle the topping evenly over the fruit. Bake the crisp for 45-55 minutes, turning the dish about 20 minutes into cooking. It is ready when the fruit is bubbling and the topping has browned slightly.
5. Remove the crisp and allow it to rest for about 10 minutes before serving. Serve it with a drizzle of fresh cream or a dollop of plain or vanilla yogurt.