



**CAMP
SOUTHERN
GROUND**

PEAR AND APPLE CRISP

Courtesy of The Remedy Kitchen

TOPPING

- 1 stick (1/2 cup) salted
- butter, softened
- 1/2 cup all-purpose
- flour
- 1 cup rolled oats
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1/4 teaspoon salt
- Optional, for serving:
- vanilla ice cream and
- caramel sauce

FILLING

- 4 Medium Sized
- Pears, peeled and
- sliced
- 3 Apples, peeled
- and sliced
- 1 tsp Vanilla
- 1 1/2 tsp Cinnamon
- 1/4 tsp Nutmeg

INSTRUCTIONS

1. Preheat oven to 350 degrees F. Spray a cast iron skillet with cooking spray.
2. Place peeled, sliced pears and apples in a large bowl. Add vanilla, cinnamon, nutmeg, and 1/4 teaspoon salt; toss to coat.
3. Transfer pears and apples to the prepared cast iron skillet.
4. In a separate bowl, use a fork (or your fingers) to mix together butter, flour, oats, white sugar, brown sugar, and salt until completely combined. (The mixture will be lumpy, which is fine.) Spread evenly over the pears and apples.
5. Sprinkle with more cinnamon, if desired.
6. Bake for 45 minutes, or until the top becomes golden brown and crispy and the pears and apples are soft.
7. Remove from the oven and let cool for 5-10 minutes. Serve warm or at room temperature.
8. Top with vanilla ice cream and caramel sauce, if desired!