

## Granola Topped Pear Crisp

Serves: 8

### Ingredients:

- 4 medium pears, peeled and thinly sliced
- 2 tbsp. cornstarch
- 1/2 cup peach preserves, warmed
- 1/3 cup all-purpose flour
- 1/3 cup sugar
- 3/4 tsp. ground cinnamon
- 1/4 tsp. salt
- 1/8 tsp ground nutmeg
- 3 tbsp. cold butter
- 1 cup granola with fruit and nuts

### Instructions:

- Place pears in a large bowl; sprinkle with cornstarch and toss to coat. Gently stir in preserves just until combined. Transfer to an 11x7 inch baking dish coated with cooking spray.
- For topping, in a small bowl, combine the flour, sugar, cinnamon, salt and nutmeg. Cut in butter until crumbly; stir in granola. Sprinkle over fruit mixture.
- Bake at 375 degrees for 25-30 minutes or until topping is golden brown and fruit is tender. Serve warm.