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PEAR CRISP

6 firm but ripe pears, peeled, cored, cut into 1/2 inch cubes (about 6 cups)
1/2 cup all-purpose flour
1/2 cup (packed) dark brown sugar
1/2 teaspoon ground cinnamon

1/4 teaspoon Kosher salt
1 stick butter, melted
1 cup old-fashioned oats
2 tablespoons ginger

1/2 cup sugar
2 tablespoons cornstarch
1 teaspoon ground ginger
1/4 teaspoon salt

PREPARATION Preheat oven to 350 degrees and butter baking dish.

Peel, core, and dice pears. Place into a bowl and stir together with sugar and salt. Set aside.

In a separate bowl, combine flour, sugar, brown sugar and cinnamon. Stir together. Drizzle melted butter gradually, stirring with a fork as you go until all combined.

Pour pears into a baking dish; top with crumb topping.

Bake at 350 degrees for 45 minutes or until golden and bubbling.

Serve warm with vanilla ice cream.

Buon appetito!