

Gluten Free Pear Crumble

Yields: 6 servings

Ingredients:

$\frac{1}{4}$	C	Butter, cut into $\frac{1}{2}$ -inch pieces
$\frac{1}{4}$	C	Sliced Almonds
$\frac{1}{2}$	C	Gluten Free All-purpose flour
4	T	Sugar
2	C	Chopped, cored firm ripe pears ($\frac{1}{2}$ -inch pieces)
2	t	Fresh lemon juice
$\frac{1}{2}$	t	Ground cinnamon
$\frac{1}{4}$	t	Ground nutmeg
$\frac{1}{2}$	t	Grated lemon zest

Procedure:

1. Preheat oven to 400°F.
2. Prepare an 8-inch pie plate with butter-flavored nonstick cooking spray.
3. In a medium mixing bowl, toss together butter, almonds, flour, and sugar. Place pears in a separate mixing bowl; toss with lemon juice, cinnamon, nutmeg, and lemon zest.
4. Arrange pears in the prepared pan.
5. Sprinkle almond mixture over fruit.
6. Bake 15 minutes or until fully cooked. Serve warm or cool.