



RECIPES FOR TWO

SUBMITTED BY LINDA CUSTER

PEAR & COCONUT CRISP

INGREDIENTS

Unsalted butter for greasing ramekins
2 pears, cored and sliced
2 tablespoons granulated sugar
1 teaspoon freshly squeezed lemon juice

Topping

½ cup old fashioned rolled oats (not instant)
2 ½ tablespoons light brown sugar
2 tablespoons unsweetened shredded coconut
1 tablespoon all purpose flour
¼ teaspoon cinnamon
2 tablespoons cold unsalted butter, cut into small pieces

METHOD

- Preheat the oven to 200, and grease the ramekins with butter.
- In a medium bowl, toss the pears with the sugar and lemon juice, place the pears in the prepared ramekins.
- In a small bowl, stir together the oats, brown sugar, coconut, flour and cinnamon. Add the butter and using a pastry cutter, fork or two knives, cut the butter into the oat mixture. Spoon topping mixture over the filling
- Bake for 20-25 minutes until the filling is hot and bubbling and the topping is golden brown and crisp. Serve warm.

Taken from *Dessert Cooking for Two* by Robin Donovan

