

# Spiced Cranberry-Pear Crumble

## - a recipe from Nancy Baggett

Nancy Baggett is the author of the award-winning book, *"The Art of Cooking with Lavender,"* which is on sale wholesale at [www.nancyslavenderplace.com](http://www.nancyslavenderplace.com) She also writes a free, quarterly Culinary Lavender Newsletter; sign up on her website.



3 cups peeled, cored and diced (1/3-inch) ripe but firm pears, preferably Bartlett

1/2 cup dried sweetened cranberries (or golden raisins, if desired)

3 tablespoons packed light or dark brown sugar

1 1/2 teaspoons lemon juice

1 teaspoon each finely chopped dried culinary

lavender buds and peeled and grated fresh gingerroot

1 cup all-purpose unbleached white flour

1/3 cup granulated sugar

2 pinches salt

5 1/2 tablespoons cold unsalted butter, cut into pieces

Scoops of caramel or vanilla ice cream for serving, optional

Pity the poor pear, which arrives in autumn in abundance, but always seems to play second fiddle to the apple. But not here, where pears are the star, along with lavender and gingerroot. In case you didn't know, this combination is spectacular. Together, lavender and gingerroot seem to magically heighten the normally subtle pear flavor. The cranberries add a bit of texture, color and zing, but you can substitute golden raisins if that's what you have on hand.

This goes together quickly and is pretty much foolproof. I designed it that way because it's a fall favorite and I make it often. I hope you will enjoy it too!

Preheat the oven to 375 degrees F. Thoroughly stir together the pears, cranberries, brown sugar, lemon juice, lavender and gingerroot in a large bowl.

In an 8-inch square baking dish, thoroughly stir together the flour, granulated sugar, and salt, then sprinkle the butter over top. Place in the oven (middle rack) for 5 minutes or until the butter melts. Thoroughly stir the butter into the dry ingredients until evenly incorporated; lumps in the crumble mixture are normal. Scoop out a generous 3/4 cup crumble and reserve for the topping.

Stir the pear mixture into the crumble mixture in the baking dish until evenly incorporated. Spread out evenly to the edge. Sprinkle the reserved crumble mixture evenly over the top. Return to the oven and bake for 25 to 30 minutes or until the pears are cooked through and the topping is nicely browned and crispy. Let stand to cool slightly. Garnish servings with ice cream, if desired, and serve. Makes 4 servings.

Nancy Baggett is the author of numerous cookbooks, including *The Art of Cooking with Lavender*, and most recently a 24-page recipe sampler called *"Let's Cook with Lavender."* Both are available wholesale at [nancyslavenderplace.com](http://nancyslavenderplace.com)