

### Maple Vanilla Pear Crisp

- |                                  |                             |
|----------------------------------|-----------------------------|
| - 7 small pears (Bosc preferred) | - 3/4 c. flour              |
| - 1 tsp cinnamon                 | - 1 tsp cinnamon            |
| - 2 TBS flour                    | - 6 TBS cold butter (grate) |
| - 1 tsp vanilla extract          | - 1/3 c. sugar (brown or w) |
| - 1 c. sugar                     | - 1/2 c. rolled oats        |
| - 1/4 c. maple syrup             | - 1/4 c. chopped walnuts    |

Preheat oven to 350° F. Peel pears & slice in 1/4 pieces. Mix pear together with the left column ingredients in a medium bowl & transfer mixture to a 9x9 pan.

In a separate container, mix together the right column ingredients to a crumble consistency. Evenly sprinkle the crumble mixture on top of the pear mixture. Bake for 45 minutes - 1 hour, bake until bubbling edges. Let cool for 45 minutes.

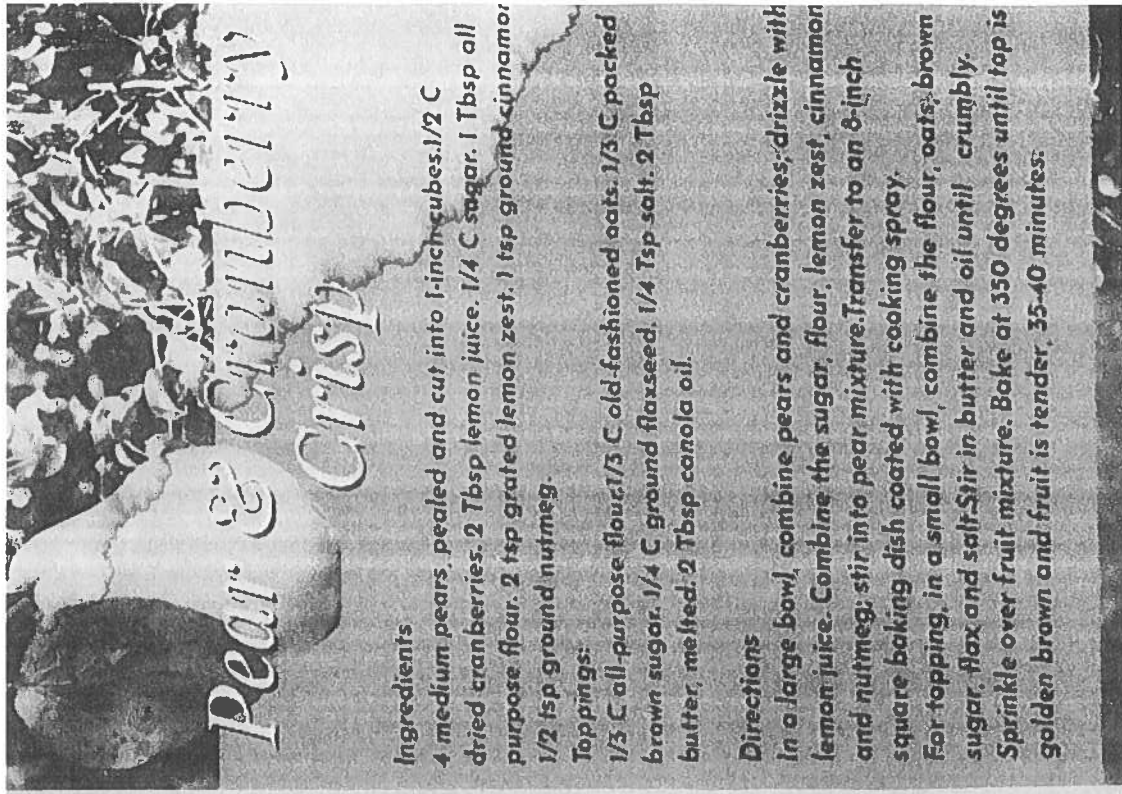
Best if served warm with whipped topping.

### Maple Whipped Topping

- 1 small carton Heavy Whipping Cream
- 1 tsp Vanilla Extract
- 1 TBS Maple Syrup (or to taste)

In a chilled mixing bowl whip all ingredients on medium-high speed. While mixing stay nearby so you don't over mix your whipped topping. When mixing, look for medium peaks.





# Pear & Cranberry Crisp

## Ingredients

4 medium pears, peeled and cut into 1-inch cubes. 1/2 C dried cranberries. 2 Tbsp lemon juice. 1/4 C sugar. 1 Tbsp all purpose flour. 2 tsp grated lemon zest. 1 tsp ground cinnamon. 1/2 tsp ground nutmeg.

## Toppings:

1/3 C all-purpose flour. 1/3 C old-fashioned oats. 1/3 C packed brown sugar. 1/4 C ground flaxseed. 1/4 Tsp salt. 2 Tbsp butter, melted. 2 Tbsp canola oil.

## Directions

In a large bowl, combine pears and cranberries; drizzle with lemon juice. Combine the sugar, flour, lemon zest, cinnamon and nutmeg; stir in to pear mixture. Transfer to an 8-inch square baking dish coated with cooking spray. For topping, in a small bowl, combine the flour, oats, brown sugar, flax and salt. Stir in butter and oil until crumbly. Sprinkle over fruit mixture. Bake at 350 degrees until top is golden brown and fruit is tender, 35-40 minutes.

Reserve 1 1/2 cups of cookie mix.

press remaining cookie mixture in bottom of pan. Bake 20 mins.

sprinkle pear over baked crust with chocolate chips and reserved cookie mix.

Bake 20 to 25 minutes

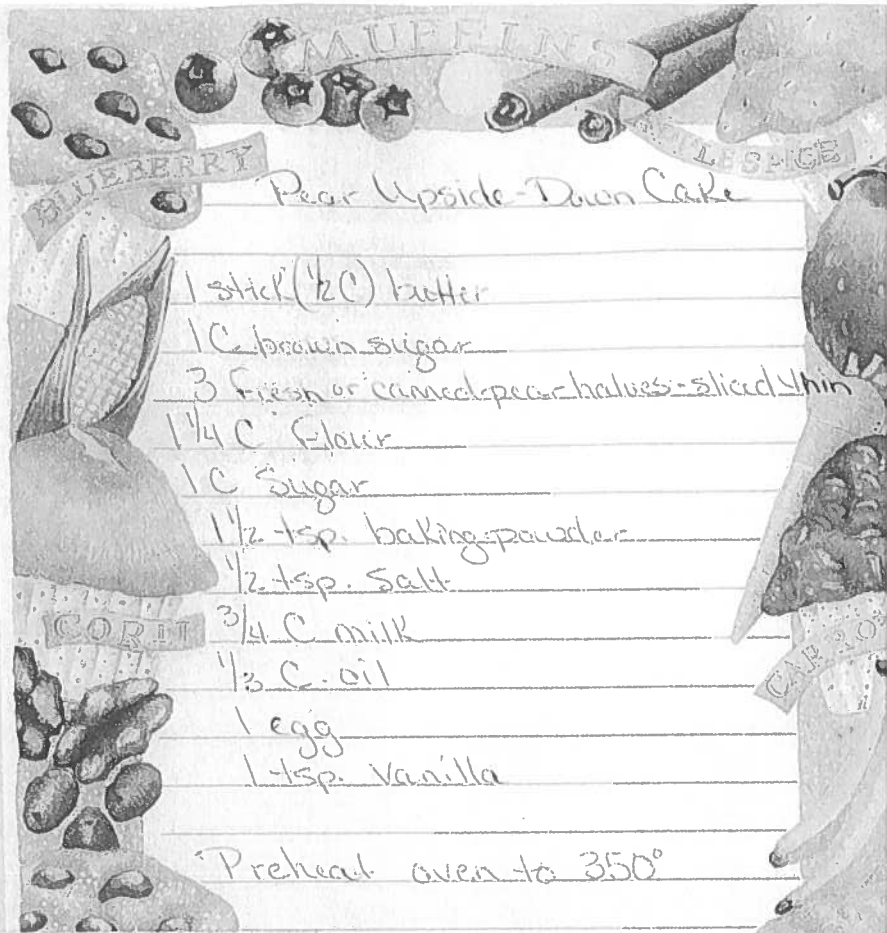
cool in pan on cooling rack.

## Chocolate Pear Oatmeal Bars

Ingredients: 1 pouch Betty Crocker oatmeal cookie mix, 1/2 cup cold butter cut into small pieces, 1 egg, 2 cups chopped pitted pears, 1 cup semi sweet chocolate chips.

Steps - Heat oven to 350, spray pan in a large bowl mix oatmeal mix with butter cut in, using pastry blender, then add the egg.





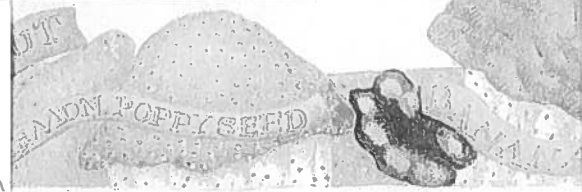
## Pear Upside-Down Cake

- 1 stick ( $\frac{1}{2}$  C) butter
- 1 C brown sugar
- 3 Fresh or canned pear halves - sliced thin
- $\frac{1}{4}$  C flour
- 1 C sugar
- $\frac{1}{2}$  tsp. baking powder
- $\frac{1}{2}$  tsp. salt
- $\frac{3}{4}$  C milk
- $\frac{1}{3}$  C oil
- 1 egg
- 1 tsp. vanilla

Preheat oven to 350°

- In medium saucepan melt butter and brown sugar stirring occasionally until dissolved.
- Pour caramel mixture into 9" round cake pan
- Top with sliced pears
- In medium mixing bowl mix together dry ingredients
- In large mixing bowl mix together milk, oil, egg and vanilla until blended
- Add dry mixture to wet and stir until just incorporated
- Pour cake batter over caramel & pears
- Place on middle rack of oven with cookie sheet on lower rack to catch drips
- Bake approximately 50-60 minutes until caramel bubbles up around sides, cake is golden brown, and toothpick comes out with dry crumbs. Remove &
- Let stand on wire rack for 10 min.
- Flip cake out onto serving dish

- Enjoy -





## Recipe: Spiced Pear Upside Down Cake

- Nicole Rommel -

Ingredients:

### Pear Topping:

- 1/3-C. Brown Sugar
- 3-Tbsp. melted butter
- 2-ripe pears (peeled, cored and sliced)

### Cake:

- 6-Tbsp. salted butter, softened
- 3/4-C. Brown Sugar
- 2-large eggs (separated)
- 2-Tbsp. pure vanilla extract
- 1-C. plus 2Tbsp whole wheat pastry flour (over)

\*8-servings\*

Directions:

Pie-heat oven to 325°. Butter 9" round cake pan - set aside.

Combine melted butter & brown sugar. Spread in bottom of pan, arrange

Pear slices on top.

Using mixer, beat butter & sugar until light & fluffy. Add yolks &

vanilla, beat. In separate bowl, whisk flour, baking powder, salt, cinnamon, ginger, nutmeg & cloves. (over

### Ingredients cont.

- 1 1/2 tsp. baking powder
- 1/2 tsp salt
- 1 tsp Cinnamon
- 1/2 tsp. ground ginger
- 1/4 tsp. Freshly grated nutmeg
- 1/8 tsp. ground cloves
- 1/4 C. whole milk
- 1/4 tsp. Cream of tartar

### Directions Cont.

Add half dry ingredients to butter/egg mixture. Add milk & 1 again. Add remaining dry & beat. In separate bowl, beat egg whites & cream of tartar until stiff peaks form. Gently fold into cake batter in a few increments. Spread batter over pears in pan. Bake for 40-50 mins or until cake springs back with light touch. Remove and let cool 10 mins. Invert onto a plate or cake stand.

Optional: Serve with cool whip vanilla ice cream



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## Pear Crumble Bars

Prep time - 20 min

Cook time - 32 min

Total time - 52 min

Makes 1 - 13x9 pan or 2 - 8x8 pans

### Ingredients

\*For the Crust & Crumble topping

• 1 stick + 3 tbsp salted butter

• 2/3 cup packed brown sugar

• 2 cups all-purpose flour

• 1/2 tsp baking soda

• 1/2 tsp Cinnamon

• 1/2 tsp Nutmeg

• 1/4 tsp salt

\*For the Filling

• 3 medium pears

• 4 tsp heavy cream

• 1/4 cup packed brown sugar

• 1 ~~tblsp~~ tsp granulated sugar

• 2 tbsp salted butter

### Instructions

1. Preheat oven to 350°. Line a 9x13 pan or 2 - 8x8 pans with parchment paper or grease well with non-stick spray. set aside.

2. make the crust & topping - Soften the butter in the microwave for about 20 sec. Add brown sugar and mix well until creamed. Add the flour, baking soda, cinnamon, nutmeg & salt. Mix until a crumbly dough forms. Set aside a cup full of the mixture for the topping.

Continue —

3. Press the rest of the mixture into prepared pan/s. Bake for 10-12 min.

4. Make the filling - While the crust cooks, prep the filling. Thinly slice the pears (can peel if you would like)

5. To make the caramel sauce, combine the heavy cream, sugars, and butter in a small bowl & microwave for 30 sec. Remove from microwave & stir until smooth.

6. When the crust is done taking, lay the pear slices over the crust in an even layer (okay to overlap). Pour the caramel over the pears, and sprinkle the reserved crumble mixture over the top.

7. Bake for 22-25 minutes, until lightly golden brown.

8. Let cool slightly before slicing & eating. Store leftovers in an airtight container at room temp for up to 3 days.

\*option to add additional caramel on top once bars have fully cooled\*

### CRUST:

1/4 C FLOUR  
1/3 C GROUND HAZELNUTS  
1/4 C PACKED BROWN SUGAR  
DASH SALT  
1/2 C COLD BUTTER, CUBED  
3-5 T ICE WATER

### FILLING:

3 LARGE EGGS, SEPARATED  
1/3 C BUTTER, SOFTENED  
1/3 C PACKED BROWN SUGAR  
1/2 TSP. ALMOND EXTRACT  
1 C GROUND HAZELNUTS  
2 T. BAKING COCOA

### ADD'L:

6 CANNED PEARS  
DRAINED, SLICED,  
PITTED DRY  
2 T HONEY, WARM

MIX FLOUR, HAZELNUTS, BROWN SUGAR + SALT; CUT IN BUTTER UNTIL CRUMBLY. GRADUALLY ADD ICE WATER, TOSSEING WITH A FORK UNTIL DOUGH HOLDS TOGETHER. WRAP & REFRIGERATE 30 MIN. OR OVERNIGHT

PLACE EGG WHITES IN A LARGE BOWL, LET STAND AT ROOM TEMP. 30 MIN. PREHEAT TO 400° ROUL DOUGH TO 1/8 IN THICK CIRCLE, TRANSFER DOUGH TO A 9" FLUTED PAN w/ REMOVABLE BOTTOM. PRICK BOTTOM OF CRUST w/ FORK. REFRIGERATE WHILE MAKING CREAM BUTTER & BROWN SUGAR UNTIL BLENDED. BEAT IN EGG YOLKS & ALMOND EXTRACT. BEAT IN HAZELNUTS & COCOA.

(COVER)

## CHOCOLATE PEAR HAZELNUT TART

IN A SEPARATE BOWL, WITH CLEAN BEATERS, BEAT EGG WHITES ON MEDIUM SPEED UNTIL STIFF PEAKS FORM. FOLD A THIRD OF THE EGG WHITES INTO HAZELNUT CHOCOLATE MIXTURE, THEN FOLD IN REMAINING WHITES. SPREAD ONTO BOTTOM OF CRUST, ARRANGE PEARS OVER TOP

BAKE ON A LOWER OVEN RACK, 30-35 MIN OR UNTIL CRUST IS GOLDEN BROWN BRUSH PEARS WITH WARM HONEY, COOL ON WIRE RACK



- Cream together butter & brown sugar. Then add in flour, baking soda and cinnamon. Toss in oats and chopped pecans. Put half of the mixture into a greased pan and bake for 15 min.

- Toss together chopped pears & brown sugar. Then add in the cornstarch, cinnamon and nutmeg, set aside.

- Cream together cream cheese & sugar until smooth. Mix in vanilla and almond extract. Add the egg and combine until smooth.

- Pour cream cheese mixture over the cooled crust. Then spread the pears over the cream cheese and sprinkle the rest of the streusel over top. Put in oven and bake for 30 min. Enjoy!

Streusel and Topping

pear mixture

cream cheese filling

HERB'S WHAT'S COOKIN':  
Pear Cheesecake Bars

FROM THE KITCHEN OF:

Prep 20min Cook 45min

Oven temp: 350°F

1/2 streusel crust & Topping

3/4 c. quick cooking oats, 1/2 c. flour,

1/3 c. softened butter, 1/2 c. packed

dark brown sugar, 1/3 c. finely chopped

pecans, 1/2 tsp. baking soda, 1/2 tsp

almond cinnamon

pear mixture:

3-4 pears chopped, 1/4 c. packed dark

brown sugar, 2 tbsp. cornstarch,

2/3 tsp. cinnamon, 1/4 tsp. nutmeg

cream cheese filling:

8oz cream cheese softened, 2 tbsp. packed

brown sugar, 1 tsp. vanilla extract, 1 tsp.

\*Caramel  
drizzle on  
top  
(optional)



## Pear Cheesecake Bars with Oat Streusel

### Ingredients:

#### Oat Streusel Crust and Topping

- ½ c. butter, softened
- ½ c. brown sugar, packed
- ¾ c. flour
- 1 t. Baking soda
- 1 t. Ground cinnamon
- 1 c. quick-cooking oats, uncooked

#### Pear mixture

- 4 medium pears, peeled, cored and coarsely chopped
- ½ c. brown sugar, packed
- 2 T. cornstarch
- 1 t. Cinnamon
- ½ t. Nutmeg
- ¼ t. Cloves

#### Cream Cheese Filling

- 1 - 8 oz. cream cheese, softened.
- 2 T. brown sugar, packed
- 1 t. Vanilla extract
- 1 t. Almond extract
- 1 large egg, room temperature.

Preheat oven to 350 degrees. Grease and line a 9x9 pan with parchment paper.

### Directions

#### Crust and topping.

Cream together butter and brown sugar until fluffy. Add flour, baking soda, and cinnamon. Mix well. Mix in oats. Press  $\frac{2}{3}$  of mixture into the bottom of prepared baking pan. Bake 8 minutes.

#### Pear mixture.

In medium bowl, Mix together brown sugar, cornstarch, cinnamon, nutmeg and cloves. Mix in chopped pears. Combine well and set aside.

#### Cream Cheese mixture.

Cream together cream cheese and brown sugar until smooth and creamy. Add vanilla, almond and egg; mix well. Pour cream cheese mixture onto slightly cooled crust. Spread pear mixture over cream cheese mixture. Spread pears out evenly. Sprinkle remaining oatmeal topping over pears.

Bake 30-35 minutes until the center is set. Cool completely. Store refrigerated.

11/24/11

11/24/11



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## HONEY PEAR + PECAN CHEESECAKE

### \*CRUST\*

- 1 1/2 C. Crushed gingersnaps Cookies
- 1/4 C. Sugar
- 6 T. Butter, Melted
- 1/4 C. Finely Chopped Pecans

### \*FILLING\*

- 3 8oz. packs Cream cheese, Softened
- 1 C. Honey
- 1 T. Lemon juice
- 2 +. minced Fresh Gingerroot
- 4 Large eggs Room Temp.
- 3 peeled and chopped med. pears, divided
- 1/3 C. golden Raisins
- 1 T. Butter
- 1 C. Chopped Coarsely Pecans, Toasted

### \*DIRECTIONS\*

- 1.) Preheat oven to 325°. Securely wrap a double thickness of heavy-duty foil around and under a greased 9in. springform pan. In a bowl, combine all the crust ingredients. Press onto bottom and 1 1/2" up sides of prepared pan.
- 2.) Beat C. Cheese until fluffy, gradually adding 2/3 C. honey, lemon juice and minced ginger root. Add eggs; beat on low just until blended. Fold 1 C. Chopped pears and raisins. Pour into crust. Place springform pan in a larger baking pan; add 1in. hot water to larger pan. Bake until center

- is just set and top appears dull,  
1<sup>1</sup>/<sub>2</sub> to 1<sup>3</sup>/<sub>4</sub> hours. Remove from oven;  
remove Springform from water bath.
- 3.) Cool cheese cake on wire rack 10  
min. Loosen sides from pan with  
knife; Remove foil. Cool 1 hour  
longer. Refrigerate overnight, covering  
when completely cooled. Remove  
Rim from Pan.)
- 4.) In a large skillet, melt butter over  
med. heat. Add remaining honey and  
chopped pears; Cook and stir until  
pears are tender. Stir in pecans.  
Top cake with pear-pecan mixture.

ENJOY!

# Almond Pear Cream cheese Tart

9" round spring form pan

For the Crust:

1/2 cup butter, softened

1/3 cup sugar

1 cup flour -



\* cream butter & sugar until fluffy, add flour mix well. Pat into bottom of pan about 1" upside

→

1/4 cup sliced Almonds

4 cups sliced Pears -

Soak in 1/4 cup brandy - drain  
(make an Old fashion ☺)



mix sugar & cinnamon/nutmeg

Coat pears - arrange on -  
topping - sprinkle with  
almonds.

Bake in PreHeated 425  
oven 10 min's

Reduce heat bake

20-25 mins - Cool -

\* - Release from Pan after <sup>3</sup> Cool Retrig 3 Hours

For the Filling:

8 ounces cream cheese

1/3 cup sugar

1 Large egg

1/2 tsp "real" vanilla



\* beat cr. cheese & sugar, add  
egg & vanilla mix well

Spread evenly over crust

Topping is

1/3 cup sugar

1/2 tsp cinnamon

1/4 tsp Nutmeg

→ 2

