Sugar-Free Cinnamon Pear Crisp

Makes 6 servings

Ingredients:



- Cooking spray
- 2 (15-ounce) cans sliced pears in juice, drained
- 1 teaspoon ground cinnamon
- 1 cup crushed sugar-free oatmeal cookies
- 3 tablespoons butter, melted

Directions

1. Preheat oven to 350°F. Lightly spray an 8-inch baking dish with cooking spray.
2. Place the drained pears in the prepared baking dish.
3. Sprinkle the pears with cinnamon.
4. Combine the crushed oatmeal cookies and melted butter in a small bowl.
5. Sprinkle the mixture evenly over the pears.
6. Bake for 25–30 minutes, or until the topping is lightly browned and the pears are warm.
7. Let stand for 5 minutes before serving.

Fun Food Fact

Canned pears are picked when ripe and packed soon after harvesting, making them a convenient fruit to keep in the pantry.

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