

Apple-Pear-Cranberry Crisp

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Recipe source: [The Full Helping](#) with only a few modifications indicated below

Note: This recipe may be prepared using vegan, gluten-free, or "regular" ingredients. Notes are included throughout where relevant choices can be made.



INGREDIENTS:

For the Fruit Filling:

- 1½ pounds peeled and cubed apples
- 1½ pounds peeled and cubed pears
- 1 cup fresh cranberries
- 2 tablespoons orange zest
- 2 tablespoons freshly squeezed orange juice
- 1 tablespoon freshly squeezed lemon juice
- ½ cup sugar (cane sugar, brown sugar, sucanat, demerara sugar, and coconut sugar are all great options)
- ¼ cup flour (*Use oat flour, gluten-free all-purpose flour, or GF whole wheat pastry flour if desired*)
- 1 teaspoon ground cinnamon
- Dash cloves

For the Topping:

- 1½ cups flour (*Use oat flour, gluten-free all-purpose flour, or GF whole wheat pastry flour if desired*)
- 1 cup rolled oats
- ¾ cup brown sugar, cane sugar, or coconut sugar
- ½ teaspoon salt

- ½ teaspoon ground cinnamon
- ½ teaspoon ground ginger
- 1 stick (8 tablespoons) cold butter (Use Earth Balance, cut into small pieces, or ½ cup solid coconut oil [just keep it at a temperature lower than room temperature to keep it solid] if you want to make a vegan version)
- 2 tablespoons cold water

DIRECTIONS:

- Preheat the oven to 350F and lightly oil a 9 x 13 rectangular baking dish or a 2¼ quart oval baking gratin.
- To prepare the filling, toss all filling ingredients together in a large mixing bowl. Transfer them to the baking dish.
- Place the flour, oats, sugar, salt, cinnamon, and ginger in a medium sized mixing bowl and whisk them together.
- Add the butter (or Earth Balance or coconut oil) and use your fingers to work it into the dry ingredients, crumbling it until the butter (or Earth Balance or oil) is in very small pieces and the consistency of the mixture is even. Add two tablespoons of ice water. Keep crumbling the mixture together until large crumbs are forming.
- Sprinkle this mixture over the crisp filling in the baking dish.
- At this point, you can cover the unbaked crisp with plastic wrap and store it in the refrigerator for up to two days prior to baking, if desired. Bring it to room temperature before proceeding with the next step.
- Transfer the baking dish to your oven. Bake for 25-40 minutes (this will vary based on your oven, so start checking at 25 minutes), or until the filling is bubbly and the topping is slightly browned.
- Serve with ice cream, whipped cream, yogurt, or on its own.