

Pear Crisp

INGREDIENTS

Filling

- ½ cup apple juice**
- 1 tbsp freshly squeezed lemon juice**
- 1 tbsp arrowroot powder**
- 1 tsp ground nutmeg**
- 5 medium pears: peeled, cored, sliced ¼" thick**

Topping

- 2 cups blanched almond flour**
- ½ tsp sea salt**
- 1 tsp ground cinnamon**
- ½ tsp ground nutmeg**
- ¼ cup grapeseed oil**
- ¼ cup agave nectar**
- 1 tbsp vanilla extract**

1. Preheat the oven to 350°F. To make the filling, whisk together the apple and lemon juices, arrowroot and nutmeg in a small bowl. Place the pears in another bowl, toss with the juice mixture and transfer to an 8" square baking dish.
2. To make the topping, combine the flour, salt, cinnamon and nutmeg in a large bowl. In a medium bowl, whisk together the oil, agave nectar and vanilla extract. Stir the wet ingredients into the flour mixture until coarsely blended and crumbly.
3. Sprinkle the topping over the fruit and cover the dish with aluminum foil. Bake for 45 minutes. Remove the foil and bake an additional 5-10 minutes, until the top is golden brown and the juices bubble. Let the crisp cool for 30 minutes, then serve warm.

Yields 8 servings

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