

## Pear-Cherry Crumble - Gluten Free

**Prep Time:** 20 minutes

**Bake Time:** 45 minutes

**Serves:** 4

### Ingredients for the streusel

- ¼ cup certified gluten-free whole oats
- ¼ cup certified gluten-free oat flour\*
- ¼ cup brown sugar
- ¼ cup sliced almonds or chopped pecans
- ½ tsp. cinnamon
- ⅛ tsp. nutmeg
- ⅛ tsp. ginger
- ⅛ tsp. cloves
- ⅛ tsp. salt
- 3 tbsp. cold butter, cut into small cubes

### Ingredients for the filling

- 1 cup fresh cherries, pitted and halved\*\*
- 1 ripe red pear, peeled, cored, and cut into half-inch chunks
- ¼ cup [Gustare Cinnamon-Pear Balsamic Vinegar](#)
- Juice of ½ lemon
- Zest of 1 lemon
- ½ tsp. pure vanilla extract
- ⅛ tsp. black pepper, freshly ground

### Directions

1. Preheat oven to 350 degrees. Brush a 7"x 5" (3 cup) baking dish with [Gustare Blood Orange Extra Virgin Olive Oil](#) and set aside.
2. Prepare streusel topping. Toss together all dry ingredients and spices until well combined. Cut in cold butter to create pea-sized crumbs. Set aside.
3. Prepare filling in separate bowl. Combine all ingredients and stir to coat. Pour filling into prepared baking dish. Top evenly with streusel.
4. Bake at 350 degrees for 45 minutes, or until golden brown, thickened and



bubbling.

Allow to cool 5-8 minutes before serving.

5. Top with vanilla bean ice cream for a truly amazing treat! Enjoy!

**Note:**

\* No oat flour? Make your own! Just pulverize whole oats in a food processor to attain the desired flour-like consistency.

\*\* If using frozen cherries, allow to defrost completely and strain liquid before adding to filling.