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Roasted Pear Crumble

62 Ratings

Total Time: 45 min

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Ingredients

- 2 ripe but firm Anjou or Bartlett pears, halved, cored
- 2 teaspoons plus 2 Tbsp. olive oil
- ¼ cup raw almonds or pecan halves, coarsely chopped
- ¼ cup shelled pumpkin seeds (pepitas)
- 2 tablespoons light brown sugar
- 2 tablespoons old-fashioned oats
- pinch of kosher salt
- 1 tablespoon sesame seeds, preferably black
- ½ cup mascarpone
- 2 teaspoons sugar

Recipe Preparation

- Place racks in upper and lower thirds of oven and preheat to 375°. Place pears, cut side up, on a small baking sheet, drizzle with 2 tsp. oil, and roast on upper rack until soft, 20–30 minutes. Let cool slightly.
- Meanwhile, toss almonds, pumpkin seeds, brown sugar, oats, salt, and remaining 2 Tbsp. oil on a small baking sheet. Toast on lower rack, stirring occasionally, until golden, 10–12 minutes. Remove from oven and mix in sesame seeds. Let cool.
- Whisk mascarpone and sugar in a small bowl. Spoon mascarpone onto plates and top with pears and nut-oat crumble.

Nutritional Content

Calories (kcal) 540 Fat (g) 47 Saturated Fat (g) 17 Cholesterol (mg) 70 Carbohydrates (g) 26
Dietary Fiber (g) 4 Total Sugars (g) 17 Protein (g) 8 Sodium (mg) 150