



Easy Caramel-Pear Crumble

READY IN



65 min.

SERVINGS



8

CALORIES



618 kcal

DESSERT

Ingredients

- ☐ 3 lb purée of usa bartlett pear ripe peeled sliced (6 cups)
- ☐ 1 cup bacon bits
- ☐ 0.3 cup brown sugar packed
- ☐ 2 tablespoons flour all-purpose
- ☐ 1 teaspoon ground cinnamon
- ☐ 17.5 oz basic cookie mix ()
- ☐ 0.3 cup butter cold cut into pieces
- ☐ 0.3 cup mrs richardson's butterscotch caramel sauce

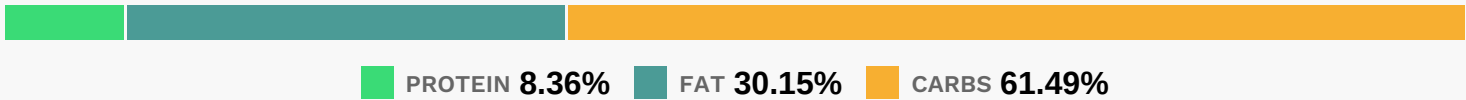
Equipment

- ☐ bowl
- ☐ oven
- ☐ blender
- ☐ glass baking pan

Directions

- ☐ Heat oven to 375°F. Spray 8-inch square (2-quart) glass baking dish with cooking spray.
- ☐ In large bowl, mix pears, caramel bits, brown sugar, flour and cinnamon until evenly coated.
- ☐ Spread in dish. In same bowl, place cookie mix.
- ☐ Cut in butter, using pastry blender (or pulling 2 table knives through mix in opposite directions), until mixture looks like coarse crumbs. Crumble over pears.
- ☐ Bake 45 minutes or until pears are tender and topping is golden brown.
- ☐ Drizzle with caramel topping.

Nutrition Facts



Properties

Glycemic Index:15.13, Glycemic Load:9.34, Inflammation Score:-4, Nutrition Score:8.5786955823069%

Nutrients (% of daily need)

Calories: 617.52kcal (30.88%), Fat: 20.4g (31.39%), Saturated Fat: 3.31g (20.71%), Carbohydrates: 93.64g (31.21%), Net Carbohydrates: 83.59g (30.4%), Sugar: 56.4g (62.66%), Cholesterol: 0mg (0%), Sodium: 683.23mg (29.71%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 12.73g (25.47%), Fiber: 10.05g (40.19%), Vitamin E: 2.48mg (16.5%), Vitamin B1: 0.23mg (15.38%), Copper: 0.3mg (14.94%), Folate: 51.49µg (12.87%), Magnesium: 40.05mg (10.01%), Vitamin C: 8.11mg (9.82%), Phosphorus: 89.73mg (8.97%), Potassium: 262.45mg (7.5%), Manganese: 0.13mg (6.37%), Vitamin B12: 0.37µg (6.24%), Vitamin K: 6.55µg (6.24%), Vitamin A: 308.46IU (6.17%), Calcium: 59.26mg (5.93%), Vitamin B3: 1.11mg (5.57%), Vitamin B2: 0.09mg (5.55%), Iron: 0.92mg (5.09%), Zinc: 0.71mg (4.73%), Selenium: 3.18µg (4.54%), Vitamin B6: 0.07mg (3.63%), Vitamin B5: 0.11mg (1.07%)