

DESSERT

Pear Crumble with Dried Tart Cherries and Almond Streusel

6 October 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	10	\$1.07	275 kcal

You can never have too many dessert recipes, so give Pear Crumble with Dried Tart Cherries and Almond Streusel a try. For \$1.07 per serving, this recipe covers 8% of your daily requirements of vitamins and minerals. One serving contains 275 calories, 4g of protein, and 6g of fat. This recipe serves...

Ingredients

- ☐ 2 tablespoons almond oil
- ☐ ¼ cup toasted almonds, finely chopped
- ☐ ¾ cup dried cherries
- ☐ ¾ cup all-purpose flour
- ☐ 3 tablespoons honey
- ☐ 10 servings Try Build-A-Meal
- ☐ ¼ cup sugar
- ☐ ½ cup whole wheat pastry flour
- ☐ 2 tablespoons almond paste
- ☐ ½ cup apple cider
- ☐ 1 large egg yolk, lightly beaten
- ☐ 2 tablespoons all-purpose flour
- ☐ 2½ pounds ripe pears, peeled and chopped (about 7 pears)
- ☐ ½ teaspoon salt
- ☐ 2 tablespoons sugar

EQUIPMENT Bowl, Sauce pan, Oven, Knife, Whisk, Blender, Baking pan, Measuring cup

Method

- 1 Preheat oven to 375. To prepare filling, combine cherries and cider in a small saucepan; bring to a boil.
- 2 Remove from heat. Cover; let stand 10 minutes or until cherries are soft.
- 3 Drain.
- 4 Combine cherries and pears in a bowl.
- 5 Sprinkle with 2 tablespoons sugar and 2 tablespoons flour; toss gently to coat. Spoon filling into an 11 x 7-inch baking dish coated with cooking spray. To prepare topping, lightly spoon 3/4 cup all-purpose flour and whole wheat pastry flour into dry measuring cups; level with a knife.
- 6 Combine flours, 1/4 cup sugar, almonds, and salt in a large bowl, stirring with a whisk.
- 7 Cut in almond paste with a pastry blender or 2 knives until mixture resembles coarse meal.
- 8 Combine oil, honey, and egg yolk, stirring with a whisk.
- 9 Add to flour mixture; stir just until moistened. Squeeze handfuls of topping to form large pieces. Crumble over filling.
- 10 Bake at 375 for 35 minutes or until golden and bubbly.

Nutrition per serving

275	4 g	6 g	53 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			0.7 g · 4% of daily needs
Fibre			6.2 g · 25% of daily needs
Sugar			30.8 g · 34% of daily needs
Sodium			121 mg · 5% of daily needs
Cholesterol			18.4 mg · 6% of daily needs
Vitamin C			5 mg · 6% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/pear-crumble-with-dried-tart-cherries-and-almond-streusel-148475