



## Pear Crisp with Vanilla Butter

*Serves 6 use Ramekins*

Contributed by Jenn. \*You can assemble these one day in advance and refrigerate them. Bring them to room temperature before baking.

Quantity	Ingredients	Preparation Notes
<b>For Topping</b>		
1 1/2 C	Flour	✎ Make topping:
1/3 C	Whole Almonds with skin, unsalted	✎ In a food processor or blender, pulse together flour, almonds, brown sugar, and salt until the nuts are finely chopped.
1/4 C	Brown Sugar, Packed	✎ Add the melted butter slowly and pulse mixture until blended.
1/2 tsp	Cinnamon	✎ Place mixture in a shallow baking pan, and spread out evenly.
2 Tbsp	Sugar	✎ Cool for at least 1 hour, or up to 2 days.
1 stick	Butter, unsalted - melted and cooled	✎ Make filling and bake crisps:
1/2 tsp	Salt	✎ Preheat oven to 425 degrees and place a rack in the middle of the oven.
<b>Filling</b>		
1	Vanilla Bean, split lengthwise	✎ Scrape seeds from the inside of the vanilla bean (with the back of your knife) into a small sauce pan.
1/2 Stick	Butter, unsalted	✎ Add the pod, and butter and cook over medium-low heat, swirling the pan occasionally, until the butter is slightly browned and fragrant, about 5 minutes.
1/4 C	Brown Sugar, packed	✎ While the butter is browning (make sure to keep checking on it), stir together the brown sugar, granulated sugar, flour and a pinch of kosher salt in a large bowl.
2 Tbsp	Sugar	✎ Add in the pears and the pear brandy and toss to combine.
1 Tbsp	Flour	✎ From the brown butter, remove the vanilla pod carefully, and toss the butter with the pear mixture.
3 Lb	D'Anjou or Bartlett Pears (6 med sized), peeled and coarsely chopped.	✎ Spoon the filling into the 6 ramekins, evenly.
2 Tbsp	Pear Brandy - Don't leave out.	✎ Spoon the cooled topping over the pear mixture, mounding slightly in the center.
		✎ Place on a baking sheet and cook for 40-45 minutes, rotating the crisps once, until golden brown and bubbling.
		✎ Let cool. Serve with vanilla ice cream, or just by itself!