

# Pear Crumble

## Ingredients

12 pears

1 lemon

500ml water

150g castor sugar

For the topping:

250g unsalted butter

6 cups rolled oats

1 cup brown sugar

**Some students can prepare topping while other students are preparing pears**

## Method:

- Preheat oven to 180c
- Peel the pears and chop into small pieces.
- Juice the lemon.
- Place the water, lemon juice and sugar in a large saucepan. Bring to a simmer.
- Turn the saucepan heat up to medium, and drop the pears into the syrup.
- Put the lid on the pot. Turn the heat down to low and simmer for 15 minutes until tender.
- Drain off the stewing juice and place the fruit in the bottom of the baking dish.
- **To make the topping**, melt the butter in a medium saucepan, then stir in the oats and sugar.
- Spread the topping over the fruit.
- Bake for 30 minutes or until topping is golden.