

# PAM'S PEAR COBBLER

## Ingredients:

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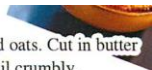
- 10 cups sliced green Anjou pears (about 6 pears)
- 1 cup firmly packed light brown sugar
- 1/4 cup fresh orange juice
- 1/4 cup cornstarch
- 1 1/2 teaspoons ground ginger
- 1 teaspoon ground cinnamon
- 1/2 cup sugar
- 1 tablespoon orange zest
- 1/4 teaspoon salt
- Chopped pecans optional

### Streusel Ingredients

- 1 cup firmly packed light brown sugar
- 1 cup all-purpose flour
- 1/2 cup butter
- 1 cup old-fashioned oats

### Streusel Topping

Combine brown sugar, flour, and oats. Cut in butter with a pastry blender or fork until crumbly.



Please remember our team if you have family or friends who are wanting to buy or sell a home.

## WE APPRECIATE REFERRALS!



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## DIRECTIONS:

Preheat oven to 350 degrees.  
Lightly grease a 3-quart casserole dish.  
In a large bowl, combine pears and orange juice.  
In a separate bowl, combine brown sugar, sugar, cornstarch, orange zest, ginger, cinnamon, and salt. Combine sugar mixture with pears and orange juice; toss gently to coat.  
Evenly layer mixture in prepared dish.  
Cover pears with Streusel topping.  
Bake for 1 hour or until lightly browned.  
Let stand for 15 minutes before serving.  
Serve with ice cream; garnish with pecans, if desired.



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