

# Crumble-Stuffed Pears

Recipe By *Esther Ottensoser*



Cooking and Prep:  1 h

Serves:  20

Contains:  

**Preference:** Parve

**Difficulty:** Easy

**Occasion:** Rosh Hashanah,

Sukkot, Tu-Bishvat

**Diet:** Vegan, Low Fat,

Vegetarian, Pescetarian

**Source:** Family Table by

Mishpacha Magazine

I find this recipe to be a perfect Yom Tov recipe, as most of the preparation can be done way in advance, yet they will still be perfectly fresh.

Check out our complete collection of [Rosh Hashanah recipes](#) for mains, sides, soups, desserts, and more inspiration for the holiday.

## Ingredients (7)

### Pear Stuffing

- 2 gala apples, diced
- 1 8-ounce (500-gram) bag frozen cranberries
- 1/2 cup sugar
- 10 ripe Bartlett pears (should be yellow in color)

## Topping

1 cup flour

1/2 cup sugar

6 tablespoons (3/4 stick) margarine (use soy-free, if needed), or 1/2 cup oil

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## Start Cooking

### For the Pears

1. Place the diced apples, cranberries, and sugar into a medium-sized pot.
2. Bring to a boil and then simmer until the liquid congeals.
3. Remove from heat.
4. Combine ingredients for crumb topping in a small bowl.
5. Preheat oven to 350°F (180°C).
6. Cut pears in half and scoop out the pits plus some extra flesh.
7. Fill the cavities with fruit mixture and sprinkle generously with crumbs.
8. Arrange in a pan and bake for 30 minutes or until a fork goes in easily.

### Tip:

The apple-cranberry mixture can be stored in the fridge for up to 2 weeks. Store crumbs in the freezer.

### Credits

Photography: Moishe Wulliger

Styling: Renee Muller