

# Pear and oats crumble

## Raciones para 1

1  
Pear  
15 g  
Butter  
1 teaspoon  
Brown sugar  
1 teaspoon  
Cinnamon  
30 g  
Flour  
30 g  
Almond flour  
30 g  
Oat  
30 g  
Butter  
15 g  
Nuts  
Salt

- 1 Dice the pear and place it in a platter or bowl suitable for oven. Add a teaspoon of brown sugar, 15g of diced butter, and a teaspoon of cinnamon. Bake for 10 minutes at 180°C.
- 2 Meanwhile, prepare the crumble by with your hands both flours, oat, diced and cold butter (30g), nuts, and a pinch of salt. Mix well until everything is well-combined but do not knead because we will need the lumps for our crumble.
- 3 Bake for 10 minutes at 180°C.
- 4 Serve with your favorite ice-cream.

# Chef's Notes

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<https://cookinglovers.teka.com/en/receta/crumble-crujiente-de-pera-y-canela/>

