

## Sharon's Ginger Pear Crisp

### Ingredients

2 cups of ginger snap or graham cracker crumbs  
spiced pecans or plain pecans, finely chopped  
2 tablespoons brown sugar  
melted butter, about one stick  
juice of one lemon  
2-3 fresh pears or green apples, sliced

### Method

Preheat oven to 350 degrees. Place ginger snaps or graham crackers into a large Ziplock bag and seal tightly. With a heavy object, crush cookies until you have fine crumbs. In a bowl, mix the melted butter, crumbs, pecans, and some brown sugar. I don't know how much, 2 tablespoons? It depends on how sweet you want this to be.

Press half of the crumb mixture into a round cake pan. Over the crumb mixture, begin layering your fruit slices. Squeeze the lemon juice over the fruit, and then press the rest of the crumb mixture over the top. Bake at 350 degrees for approximately 30-45 minutes. Let cool slightly, then cut into slices. Best served warm with vanilla ice cream.

Happy Eating!

Sharon

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