Baked Pear & Ginger Crumble

**Equipment**
- Measuring spoon & cup
- Knife
- Chopping board
- Grater
- Juicer
- Bowl
- Silver spoon
- Oven proof dish

**What to do**
1. Preheat oven to 180°C.

2. Place the pear, sugar, lemon juice, ginger & cinnamon in a large bowl and mix to combine. Transfer to a greased oven proof dish.

3. To make the crumble topping, place the flour, sugar, cinnamon, oats & melted butter in a large bowl and mix until just combined.

4. Spread the crumble mixture over the fruit mixture and place the dish on a large baking tray. Bake in the oven, until the crumble is golden and the pear is soft. Approx half an hour.

5. Serve with good quality vanilla bean ice-cream, custard or fold gently whipped cream & yoghurt together and serve alongside.

**Ingredients**
- 2 C Plain Flour
- 2 tspn cinnamon
- 1 C Brown sugar or coconut sugar
- 425g unsalted butter, melted
- 2 1/2 rolled oats
- 1 C desiccated or shredded coconut

**For the pears:**
- 1/4 C brown sugar or coconut sugar
- juice of 2 lemons or limes
- 1kg pears, peeled, cored and thinly sliced
- 1/2 tspn freshly grated ginger
- pinch sea salt