

BUTTERNUT SQUASH, PEAR AND GINGER CRUMBLE

Servings: 4-6

INGREDIENTS

1 cup slivered almonds
3/4 cup plus 1 Tbsp whole wheat flour
3/4 cup brown sugar
1/8 tsp sea salt
7 Tbsp unsalted butter, at room temperature
2 firm but ripe pears, peeled and cut into ½-inch cubes
2 cups butternut squash cut into ½-inch cubes
1 1/2 Tbsp fresh, peeled ginger, cut into thin matchstick slices

DIRECTIONS

1. Heat oven to 350F with rack positioned in the middle and line a baking sheet with parchment paper.
2. In a food processor, combine almonds and 1 tablespoon flour; pulse until finely ground.
3. Add remaining flour, sugar and salt. Whisk to combine.
4. Add butter and using hands, blend until a crumbly dough forms.
5. Transfer dough to prepared baking sheet and gently spread crumble to about 1/4-inch thick.
7. Bake, stirring once halfway through, until crumble is lightly golden, about 15 minutes.
8. Transfer to wire rack to cool.
9. Combine pears, squash, ginger, remaining 1/4 cup sugar and 1 tablespoon water in a large skillet. Cook over medium heat for 20 minutes until the squash and pear are tender.
10. Remove from heat and let cool.
11. To serve, spoon fruit mixture onto plates and top with crumble.