



Our *Aromatic Finishing Sugars* are infused with the purest Botanicals & Culinary Essential Oils. The enhanced aromatics allow for reduced sugar usage called for in modern recipes. Use them for preserves and simple syrups, rim a glass, or in savory dishes.

CARDAMOM PEAR CRISP

INGREDIENTS:

3 pounds of **Pears**, peeled, cored, and cut into ½-inch slices
2 Tablespoons fresh **Lemon Juice**
2 Tablespoons **TB Cardamom Pod Aromatic Finishing Sugar**
1 cup **Whole Wheat Pastry Flour**
1 cup organic cane **Sugar**
½ teaspoon **Sea Salt**
½ cup (1 stick) unsalted grass fed **Butter**, cold
⅔ cup organic, old-fashioned **Oats** (not quick-cooking)
½ cup chopped **Walnuts**

TB | TidBits: *Did you know that for a dairy-free version you can replace the butter with coconut oil?*

METHOD:

Heat oven to 350°F. Butter a 2-quart glass baking dish. In a bowl, toss the pears with the lemon juice and Cardamom Sugar, coating well. Set aside.

In a separate bowl, mix together the flour, sugar, salt, oats and nuts. Cut the cold butter into small pieces. With your hands, massage the butter into the dry ingredients until crumbly. Place the pears into the baking dish. Gently sprinkle the crumble mixture over the pears. Bake for about 45 minutes until golden brown.

Serve warm with organic vanilla ice cream, salted caramel gelato, or crème fraiche, and an extra sprinkle of Cardamom Sugar.

Serves 6 – 8.

Be inspired & visit our Recipe Library at TERREBOTANICALS.COM.

{ A PRODUCER OF BOTANICALLY INFUSED COMPLEMENTS FOR FOODS & BEVERAGES }

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