



## Recipes

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### Pear Crisp

Serves 6

#### Ingredients:

2 Mission® 12" Heat Pressed Flour Tortillas (10430)

1/4 cup Brown Sugar

1/4 tsp. Cinnamon

1/8 tsp. Nutmeg

pinch Salt

6 Tbsp. Unsalted Butter , cut in pieces

1 cup slivered Almond , toasted and chopped

2 Tbsp. Sugar

5 large, ripe Pears , peeled and cored

2 Tbsp. All Purpose Flour

1/4 cup Sugar

Whipped Cream

#### Directions:

1. Preheat oven to 375° F.

2. Tear Mission® flour tortillas into small squares. Place in food processor and process into coarse crumbs. Crumbs should measure about 1/4". Place in a mixing bowl. Mix in the brown sugar, cinnamon, nutmeg and salt. Cut the butter into small pieces and mix into the tortilla mixture. Add the almonds and sugar and combine. The mixture should hold together when squeezed.

3. Cut pears into 1/2" dice. Place in a large mixing bowl. Dry the pears of any excess juice with a paper towel. Sprinkle with sugar, adjusting to desired sweetness. Sprinkle with flour and mix gently.

4. Place pears in a casserole dish (2½ liter works well). Place the tortilla mixture on top of the pears and press down lightly. Bake for 25 minutes until pears are soft and the topping is golden brown. Serve with whipped cream.