



# Slow Cooker Cobbler

## PEAR COBBLER WITH OATS

**Yield:**  
8 servings  
**Prep time:**  
20 mins  
**Total time:**  
4h

BY PATRICIA DANFLOUS

**H**ome Sweetly spiced pears paired beautifully with apples, creates a cobbler that will be remembered! This easy cobbler recipe is amazing and best of all, it is super easy to make in your slow cooker. And while this warm and comforting dessert is delicious on its own, top each bowlful with a scoop of vanilla ice cream or whipped cream, or better yet, top it with both. Yum!

For an extra treat garnish with a sprinkling of cinnamon to reinforce the cinnamon flavor.

You can cook this cobbler overnight making breakfast or dessert something really special. Your family and friends will also appreciate the delicious scent. They will instantly feel drawn in by the sweet smell of cinnamon.



### INGREDIENTS

- 7 cups cubed pear (1 inch), peeled and cored
- 1 cup cubed tart-apple (1 inch), peeled and cored
- 1 tsp ground cinnamon
- ¼ tsp fresh ground nutmeg
- 2 tsp vanilla
- 1 pinch of salt
- 1 cup brown sugar
- 1 ½ cups rolled oats
- 1 ½ cups all-purpose flour
- 1 cup milk
- 1 egg
- 1 stick butter, softened plus extra for greasing
- 1 cup dried cranberries
- ½ cup sliced almonds

### DIRECTIONS

- 1 Grease the bottom and sides of a 6-quart slow cooker with butter.
- 2 Combine pears, apples, cinnamon, nutmeg, vanilla and salt. Spread fruit evenly into slow cooker.
- 3 Combine the next six ingredients and mix until crumbly. Add a little milk if mix is too dry or add oats if mix is too sloppy.
- 4 Sprinkle the mix evenly over fruit. Sprinkle cranberries and almonds over mixture. Cover slow cooker. Cook for 6-7h on LOW or 3-4h on HIGH. To get a crisp topping, leave the slow cooker lid slightly ajar for the last 1h to release steam and moisture.
- 5 Serve with whipped cream or vanilla ice cream.

