



Apple and Pear Crisp

Serves 6-8

3-4 Honey crisp apples, cored and chopped
1 can slices pears in pear juice
2 cups granola, divided
¼ cup slivered almonds
¼ cup maple syrup
2 tablespoons candied ginger, chopped
1 tablespoon ground cinnamon
½ cup butter melted

Over the Fire

Once your campfire logs have burned down and you are able to hold your hand over the coals for about 4-6 seconds you are ready to cook. Clear out a circle twice as wide as your Dutch oven. Place your trivet in the center then bring back some hot coals to place around the trivet about 12-16 pieces in a circular pattern.

1. In a large bowl add the chopped apples, pears and their juice, candied ginger, half the granola, maple syrup and cinnamon. Mix well and place in a parchment lined Dutch oven.
2. Smooth out the top of the apples and pears, sprinkle the remaining granola over the top and drizzle the melted butter over the granola.
3. Place the lid on the Dutch oven and take it to the fire ring.

Cooking Instructions

Arrange coals for baking with 18-20 coals under oven and 10-12 on lid. Cook crumble for 15 minutes then rotate the dutch oven 180 degrees, turn the lid and additional 45 degrees. After an additional 15 minutes of cooking remove the lid and check to see if the topping is browned and the filling is bubbling. If it is not, replace some of the coals on top of the lid and around the camp dutch oven with new hot coals, rotate camp dutch oven 180 degrees. Check again in 15 minutes for doneness. Remove camp dutch oven from fire, uncover, and let crumble cool at least 15 minutes.

Learn more about The Campground Gourmet at <http://thecampgroundgourmet.com/> and watch Kate in action on Rollin' On TV - <https://rollinontv.com/>