

Campfire Caramel Pear Crisp

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*6 ripe pears
2 lemons
7 tablespoons unsalted
butter, divided
4 packets (1.51 ounce ea)
apple-cinnamon instant
oatmeal
4 tablespoons brown sugar
15 caramel squares*

Peel the pears, if desired. Core and slice them. Squeeze the lemons for the juice (1/4 cup). Cut three tablespoons of butter into small cubes; place in a medium mixing bowl. Add the oatmeal and sugar. Mix thoroughly with your fingers until incorporated and crumbly.

Cut the caramels in half. Set aside.

Place a medium cast iron skillet on an open fire over low to medium heat. Add the remaining butter to the skillet, followed by the sliced pears. Stir to melt the butter and coat the pears. (The skillet will be hot. Use hot pads or oven mitts when handling).

Remove from the heat. Top with the caramel pieces and oatmeal crumble. Cover with a lid or aluminum foil.

Return to the fire. Cook for 12 to 15 minutes until the pears have softened and the crumb topping has cooked.

Remove from the heat carefully.

Serve warm.

Per Serving (excluding unknown items): 871 Calories; 81g Fat (78.5% calories from fat); 2g Protein; 48g Carbohydrate; 1g Dietary Fiber; 217mg Cholesterol; 29mg Sodium. Exchanges: 1/2 Fruit; 16 Fat; 2 1/2 Other Carbohydrates.