



Wild Blueberry Pear Crumble

Ingredients:

2 Anjou pears, peeled and cored
3 3/4 cups (925 ml) frozen wild blueberries
3 tbsp (45 mL) granulated sugar

Crumble:

2/3 cup (150 ml) all purpose flour
1/4 cup (50 ml) walnut halves, finely chopped
3 tbsp (45 ml) granulated sugar
3 tbsp (45 ml) butter, melted

Garnish:

3/4 cup (175 ml) whipping cream
2 envelopes (8 g each) vanilla sugar
1 tbsp (15 ml) cinnamon



Directions:

1. Dice pears and place in bowl. Add wild blueberries and sugar and stir to combine. Divide mixture among four 2-cup (500 ml) heatproof ramekins.
2. In bowl, combine flour, walnuts and sugar. Drizzle butter over top and stir until coarse crumbs form. Sprinkle evenly over top of fruit mixture. Bake in 400 F (200 C) oven for about 20 minutes or until fruit is bubbly and top is golden. Let cool slightly.
3. Meanwhile, whip cream, vanilla sugar and cinnamon until firm peaks. Serve with Pear Crumble.

Serves: 4

Preparation Time: 15 minutes

Cook Time: 20 minutes

About the Wild Blueberry Association of North America

The Wild Blueberry Association of North America (WBANA) is an international trade association of growers and processors of wild blueberries from Quebec, New Brunswick, Nova Scotia, Prince Edward Island, Newfoundland and Maine, dedicated to bringing the wild blueberry health story and unique wild advantages to consumers and the trade worldwide. For news, recipes, and related health information about wild blueberries visit

www.wildblueberryassociation.ca or www.wildblueberries.com. For the latest updates, read our [blog](#). Visit us on [Facebook](#), [Twitter](#), or [Instagram](#).

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For more information, recipes, visuals or to schedule an interview with a spokesperson from the Wild Blueberry Association of North America, please contact Ruth colapinto or Susan Willemsen at The Siren Group Inc. Tel: 416-461-5270. E-mail: ruth@thesirengroup.com, www.thesirengroup.com, or on Twitter and Instagram [@thesirengroup](#).