

Pear Pie

By Diana Rattray, About.com

A delicious spiced pear pie.

Cook Time: 35 minutes

Ingredients:

pastry for 2-crust pie

5 peeled, sliced fresh pears

1 cup sugar

1/4 cup flour

1/2 teaspoon grated lemon peel

1/2 teaspoon cinnamon

1/8 teaspoon salt

1/4 cup water

2 tablespoons lemon juice

2 tablespoons butter, cut in small pieces

Preparation:

Line a 9-inch pie plate with pastry. Add pears. Combine sugar, flour, lemon peel, and seasonings. Mix lemon juice with water and pour over pears. Sprinkle sugar mixture over all then dot with the butter. Make a lattice top; flute edges. Cover edge of pie with a strip of foil. Bake at 425° for 25 minutes. Remove foil and bake about 10 minutes longer.

*To make a lattice top crust, cut rolled out dough into 1/2-inch-wide strips. Arrange 5 to 6 dough strips across top of filling. Form the lattice by arranging more dough strips at right angle to first set of dough strips, weaving the strips if you wish. Trim dough strips even with the overhang on bottom crust. Tuck ends of dough strips and overhang under; press to seal then flute edges.