



Pear Cream Pie

Ingredients:

- 2 lb. firm-ripe pears (approx.), such as Bartlett
- 1 nine-inch single crust pie or 1 refrigerated pastry (15 oz. Pkg.)
- ½ c. sugar
- 3 T. all-purpose flour
- 1 c. whipping cream
- ½ t. almond extract
- ⅛ t. ground cinnamon

Method:

Peel, quarter and core pears; cut crosswise into ¼ inch slices (you need 1 qt.)

Line a 9-inch pie pan with pastry; put pears and their juice into it.

In a bowl, mix sugar and flour. Add cream and almond extract; whisk until smooth. Pour mixture over pears. Sprinkle with cinnamon.

Line a 10 by 15 inch pan with foil (to catch drips) and set pie on foil.

Bake on bottom rack of a 350° oven until pie filling bubbles in the center, 1 hour and 5 minutes to 1 hour and 15 minutes.

Let cool on a rack at least 1 ½ hour.

If making up to 1 day ahead, chill airtight.

From Carpinito Brothers Farm, Kent, WA