



Pear Crumble Pie

Ingredients:

1 9-inch single crust pie or 1 refrigerated pastry (15 oz. Pkg.)

For Streusel topping:

1 c. all-purpose flour
½ c. firmly packed brown sugar
½ c. (¼ lb.) butter or margarine
½ t. ground nutmeg

For Pear Filling:

¼ c. sugar
2 T. all-purpose flour
¼ t. ground nutmeg
¼ t. ground ginger
About 2 ¼ lb. firm-ripe pears
3 T. lemon juice

Method:

For Streusel topping:

In a bowl, combine 1-cup all-purpose flour, ½ cup firmly packed brown sugar, ½ cup (¼ lb.) butter or margarine, and ½ teaspoon ground nutmeg. Cut with a pastry blender or rub with your fingers until coarse crumbs form. Squeeze until about 2/3 of the mixture is shaped into lumps. Makes 2 ¼ cups.

For Pear Filling:

In a bowl, mix sugar, flour, nutmeg, and ginger. Peel, quarter and core pears; cut crosswise into ½-inch slices (you need 1 ½ qt.). To sugar mixture, add lemon juice and pears; mix gently.

Line a 9-inch pie pan with pastry; scrape fruit into it and cover evenly with streusel. 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 streusel is deep golden brown, about 1 hour. Let pie cool on a rack at least 1 hour. Serve warm or cool, cut into wedges.

From Carpinito Brothers Farm, Kent, WA