

## Desserts/Pear Pie

From Ellen Lane of Future Fruit Farm

A: 9" pie crust, top and bottom, uncooked

B: 6-7 pears, ripe but firm

C: 3/4C sugar

1/4C maple syrup

1/4C butter, softened

3T flour

1 large egg

1/2t vanilla

1. Core and slice (B). (If the pears are nice, do not bother peeling them.) Fill (A) with (B), arranging the slices evenly.
2. Mix (C) together and pour over the pears.
3. Bake 375F for 15 minutes. Reduce heat to 350F and continue baking 50 minutes.

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*From the kitchen of David and Jennifer Deaven*