

GUASTELLO'S VILLAGE MARKET

Cranberry Pear Crisp Pie

Serves 8

Ingredients

5 cups sliced peeled fresh pears
1 tablespoon lemon juice
1 teaspoon vanilla extract
1-2/3 cups fresh or frozen cranberries
1/2 cup packed brown sugar
1/3 cup all-purpose flour
Pastry for single-crust pie (9 inches)

TOPPING:

1/4 cup all-purpose flour
1/4 cup quick-cooking oats
3 tablespoons packed brown sugar
3/4 teaspoon ground cinnamon
2 tablespoons cold butter

Place the pears in a large bowl; sprinkle with lemon juice and vanilla. Add cranberries. Combine the brown sugar and flour; sprinkle over fruit and gently toss to coat.

Roll out crust to fit a 9-in. pie plate. Transfer to pie plate. Trim crust to 1/2 in. beyond edge of plate; flute edges. Add filling.

In a small bowl, combine the flour, oats, brown sugar and cinnamon. Cut in butter until crumbly. Sprinkle over filling.

Bake on a lower oven rack at 375° for 55-60 minutes, covering edge loosely with foil if needed to prevent overbrowning, until filling is bubbly. Cool on a wire rack.

Credit: tasteofhome.com