

Rustic Apple & Pear Pie

Makes 6-8 servings

Celebrating the new apple and pear harvest this is an easy pie for the holidays. Definitely consider serving this with whipped cream spiked with orange liquor or brandy.

Ingredients Crust

1 ¾ C	All Purpose Flour + extra for dusting
½ C	Bakers Sugar (super fine)
¼ t	Salt
½ C	Unsalted Butter –softened and cut into pieces
3 each	Egg Yolks
2 t	Orange Rind –grated
1-2 T	Water –start with 1

Method

- Sift the flour, sugar and salt together and add to a food processor with the cutting blade.
- Add the butter and using the pulse option, mix to make an oatmeal-like texture. Add the yolks, orange and 1 tablespoon of the water. Mix with the pulse option just until the mixture comes together. Add the other tablespoon of water if the mixture still doesn't quite hold together.
- Remove the dough to a sheet of parchment paper or a large piece of plastic wrap and form into a disk.
- Refrigerate for up to 12 hours or freeze until you are ready to use it.
- It must be cool but not cold when you are ready to use it.
- Roll the dough out on a lightly floured surface to ¼ inch thick. Press into the pie pan. There will be extra dough, so finish the edges as you choose and cut off remaining pastry.
- Press the remaining dough back together and roll into a circle, trimming it into a nice shape.
- Refrigerate the shell and the top until you are ready to use them.

Ingredients Fruit Filling

2 each	Honey Sweet Apples (or other crisp apple)
2 each	Crimson Pear (or Bartlett)
¼ C	Sugar
1/8 -1/4 C	All Purpose Flour
4-5 oz	Fresh Orange Juice

Method: Preheat Oven to 430-475 degrees

- Put the orange juice and sugar into a medium bowl. Cut the apples and pears into ½ inch thick wedges and toss with the orange juice and sugar.
- Add the flour and toss again. Pile the fruit into the crust. It should be a bit higher in the center and top with the pastry circle.
- Bake just inside the oven door and when the pie goes in, turn off the oven. Cook 15 minutes and then rotate 180 degrees. Depending on the temperature of the oven, you may need to lightly cover the pie for part of the cooking process.
- Cook the pie for another 15-20 minute until it is bubbling and nicely browned on the sides and top.



www.woodstonehome.com (800) 578-OVEN (6836)

Laura Dewell 09-26-07