

Rustic Apple and Pear Pie

Serves 6-8

Here is a lovely autumn harvest dessert -- Perfect for the holidays! Top it off with whipped cream flavored with orange liqueur.

Ingredients

1 ¾ cup	all-purpose flour
½ cup	super fine baker's sugar
¼ tsp.	kosher salt
4 oz.	Unsalted Butter, at room temperature, cut into 8 pieces
3 ea.	egg yolks
2 tsp.	orange zest
1-2 Tbsp.	water
2 ea.	apples, cored and sliced in ½-in. wedges (Honey Crisp or Granny Smith)
2 ea.	pears, cored and sliced in ½-in. wedges (Red Bartlett or Bartlett)
¼ cup	sugar
¼ cup	orange juice
2-4 Tbsp.	all-purpose flour

Method

Oven Temperature: 450-500 degrees

- In a food processor fitted with the blade attachment, add the flour, sugar, and salt and pulse to mix.
- Add the butter and pulse several times until mixture resembles oatmeal.
- Add the egg yolks, zest and 1 Tbsp. of the water. Pulse just until mixture comes together, adding more water if necessary.
- Remove dough onto a piece of plastic wrap and form a disk. Wrap and refrigerate for 30 minutes.
- Roll the dough out on a lightly floured surface to a circle ¼-in. thick. Press dough into a 9-in. pie pan (we chose a fluted ceramic pan).
- Cut off the extra dough at the rim and roll into another circle. Refrigerate the pastry shell and circle top if not using right away.
- In a medium bowl, toss the apples, pears, sugar, and orange juice together. Sprinkle with flour and toss again. Pile the fruit into the crust, mounding it slightly higher in the center. Top with the smaller pastry circle.
- **Turn Oven: OFF**
- Bake **just inside the doorway** for 15 minutes. Rotate pan and cook for another 15-20 minutes until filling is bubbling and crust is nicely browned.
- Depending on the temperature of the oven, you may need to lightly tent the pie with foil to keep from over browning; or move the pie further into the oven as the temperature drops.



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