



Ellsworth Hill Orchard & Berry Farm



Fresh Pear Pie

Ingredients:

1 recipe pastry for a 9 inch double crust pie
½ cup white sugar
3 tablespoons all-purpose flour 5 cups peeled and sliced pears
¼ teaspoon salt 1 tablespoon butter
1 teaspoon ground cinnamon 1 tablespoon lemon juice
1 teaspoon lemon zest

Combine sugar, flour, salt, cinnamon, and lemon rind in mixing bowl. Arrange pears in layers in a 9 inch pastry lined pan, sprinkling sugar mixture over each layer. Dot with butter. Sprinkle with lemon juice. Roll out remaining dough; cut slits for escape of steam. Moisten rim of bottom crust. Place top crust over filling. Fold edge under bottom crust, pressing to seal. Flute edge. Bake at 450 degrees F (230 degrees C) for 10 minutes. Reduce temperature to 350 degrees F (175 degrees C) and bake for an additional 35 to 40 minutes.