

# Cranberry & Pear Pie



Two surprising flavors create a surprisingly wonderful winter pie

Serves 8

3 1/2c cranberries, chopped	1 1/2T flour	2 ~ 9" pie crust
4 pears, peeled, cored, chopped	1/4t salt	1T milk
1 1/2c sugar	3T orange juice	1T butter
	3T butter, melted	1T cinnamon

Preheat oven to 450.

Place one pie crust in bottom of pie pan and crimp edges. Mix together cranberries, pears, sugar, flour, salt, orange juice and butter. Pour into pie crust.

Top with second pie crust, crimp edges and cut decorative steam vents. Brush top crust with milk, sprinkle with sugar and dust with cinnamon.

Bake pie 15 minutes, reduce temperature to 350 and bake 40~45 minutes or until top crust is golden brown and filling is hot and bubbly. If top crust gets too brown, cover with foil to finish baking.

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