

Cranberry-Pear Crumble Pie

This is a delicious and festive pie for the holidays that combines a flaky bottom crust and a crumble topping, or you can combine a top crust and a crumble topping center.

Serves: 8

Preparation time: 30-40 minutes (plus 10 minutes to make piecrust and ~1 hour to rest)

Baking time: 45-55 minutes

Ingredients:

2 prepared/rested discs of piecrust

Crumble:

$\frac{3}{4}$ cup all-purpose flour

6 tablespoons cold unsalted butter, diced

$\frac{1}{4}$ cup sugar

$\frac{1}{4}$ cup dark brown sugar

$\frac{1}{2}$ teaspoon ground cinnamon

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ cup chopped walnuts

Filling:

$\frac{1}{2}$ lemon, juiced

3 pounds ripe pears

1 cup fresh or frozen cranberries

$\frac{3}{4}$ cup packed dark brown sugar

3 Tablespoons full-fat sour cream (optional)

2 tablespoons all-purpose flour

$\frac{1}{2}$ teaspoon ground cinnamon

$\frac{1}{4}$ teaspoon ground cloves

pinch of salt

Roll out the pastry and line a 9" pie plate with the bottom crust. Crimp and chill in freezer.

Preheat the oven to 425 degrees F.

To make the crumble:

Combine the flour, butter, sugars, cinnamon and salt in a food processor and pulse until the mixture resembles bread crumbs. (This can be done by hand with a pastry blender).

Add nuts and refrigerate the crumble until needed.

Pour the lemon juice in the bottom of a large bowl. Peel, halve, and core the pears with a melon baller, removing the stem and fiber, and slice them into the bowl, coating them with lemon as you go. In a separate bowl, mix the cranberries, sugar, flour, sour cream (optional), cinnamon, cloves and salt. Add them to the pears just before you want to bake

the pie and mix gently. Scrape the filling into the pie shell. Roll out top crust. Make 8 slits in the center of the piecrust to create 8 pieces of crust that can be overlapped around the hole created. This will encircle the center with a woven boundary. Place top crust on filled bottom crust and fold/crimp edges. You can attach appliqués (stars, leaves, etc) on top crust with a little water if desired. Fill the opening with the crumble (you won't need to use it all). Brush egg white on top crust and sprinkle with sugar.*

Bake the pie for 10 minutes at 425 degrees F, then turn down the oven to 350 degrees and continue to bake for 35-45 minutes more until crust is browned and top is bubbling.

Cool the pie for at least 2-3 hours before serving. Serve warm or at room temperature.

(Note: if you choose to add sour cream to the filling, the pie should be refrigerated and lightly covered for up to 3 days. Otherwise, the pie may remain at room temperature.) Reheat the pie before serving.

*You may omit the top crust all together and just use the entire amount of crumble instead to top the pie.

Recipe adapted from Bubby's Homemade Pies by Ron Silver and Jen Bervin