



## **Cranberry Walnut Pear Pie**

*Cranberries and walnuts join fresh pear slices enveloped in pastry*

- 6 to 8 pears (skin on) cored, trimmed, quartered
- 1/2 cup (99 grams) whole cranberries or dried cranberries
- 1/2 cup (120 grams) chopped walnuts
- 1/2 cup (73 grams) all-purpose flour
- 1/2 cup (100 grams) granulated sugar
- 1 teaspoon (3 grams) salt
- 1 teaspoon (2 grams) ground cinnamon
- 2 gratings nutmeg
- 1/2 teaspoon (1 gram) ground allspice
- 1 Tablespoon (15 grams) pear vinegar or an artisan apple cider vinegar
- 1 to 2 Tablespoons (15-30 grams) pear brandy, optional
- 1 recipe double crust pie dough
- 3 Tablespoons (9 grams) butter, chopped into little pieces

**Egg Wash:** 1 egg white mixed with 1 Tablespoon (15 grams) water, fork beaten

**Sugar Topping:** Sprinkle on top of pie crust 1-2 teaspoons (4-8 grams) granulated sugar

**Prepare Fresh Pears:** Slice pears in 1/2-inch slices or chunk them up into pieces you can comfortably get into your mouth.

**Mix Pear Filling:** In a large mixing bowl, put all ingredients except butter and mix lightly until most of the surfaces are covered. Set aside.

**Fill the Pie Crusts:** Place unbaked pie dough into 9-1/2-inch-deep dish pan. Pour Pear Filling into unbaked pie dough, and dot with butter. Roll out second dough and place on top; crimp edges with a fork or flute edges. Cut 5 to 6 vents on top.

**Bake the Pie:** Bake for 20 minutes at 425 degrees F (220 degrees C) Reduce the heat to 375 degrees F (190 degrees C) and bake for 20 minutes.

**Glaze and Sugar Sprinkle the Pie:** Open the oven, remove the pie, set on a safe surface, and close the oven door to keep the heat inside. Lightly brush some of the egg wash over the entire pie and sprinkle the top of pie with 1 or 2 teaspoons (4-8 g) of sugar. Return pie to oven and continue baking for another 20 minutes, or until you see the filling steadily bubbling.

**To Serve:** Cool for at least 1 hour before serving, but I usually let min cool for 2 to 3 hours. Yield: one 9-inch Deep Dish Pie

**Cook's Note:** I added chopped walnuts and dried cranberries to the original pear pie recipe. The dried or fresh cranberries will color your filling.

**Recipe by:** Kate McDermott –author of *Art of the Pie*

This original recipe used only pears but suggested that walnuts and/or cranberries can be added.

**About the Recipe:** Kate McDermott leaves her pears unpeeled and mounds them high in the pie shell. She found that artisan apple cider vinegar works very well in pear pies. She added that really any combination of pears can be used to make this delicious fall pie.