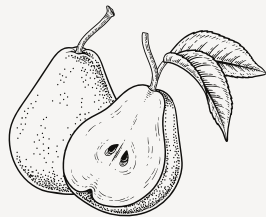




Pear Pie

INGREDIENTS:

- 9 pears, peeled and sliced
- 3 tablespoons corn starch
- 3/4 cup sugar
- 2 tablespoons cinnamon
- 1/2 tsp. cloves
- 1 tsp. ginger
- 1 9 inch 2 crust pie crust



DIRECTIONS:

- Peel and slice the pears into slices like you would have in an apple pie, not too thin, not too chunky. Put them in a large bowl.
- Add the corn starch, sugar and spices and gently stir into the pears until well blended.
- Preheat the oven to 425 degrees.
- Prepare the pie crust and put into the bottom of the pie plate. Pour the pear mixture into the crust.
- Next, roll out the top crust and lay it on top of the pears. Crimp the edges of the crust all around.
- Cut slices into the top of the crust if you didn't already do decorative cut outs before you put it on. Sprinkle the top of the crust with sugar.
- Put the pie in the oven and bake for 20 min. at 425 degrees. Then, lower the temperature to 350 degrees and bake another 30 minutes or until golden brown.