



Pear Pie

Always Ready Pie Crust Mix:

Ingredients:

6 Cups All Purpose Flour
2 cups shortening
3 tsp salt

Instructions:

Mix ingredients together with a pastry blender until coarse crumbs form. Store in air-tight container in freezer. When ready to make pie crust, combine a cup of mix with up to 3 Tbsp cold water for each 9" pie crust. Add just 1 Tbsp water at a time, because the amount you will need may vary. Roll out on a lightly floured surface.

Pear Pie:

Pie Ingredients:

2 cups fresh pears (3 or 4)
1/2 cup sugar
1 egg
1 cup sour cream
2 Tbsp flour
1 tsp vanilla

Crumb Topping Ingredients:

3/4 cup flour
1/3 cup butter
1/2 cup sugar
1 tsp cinnamon

Instructions:

Mix pie ingredients and pour into unbaked pie shell. Bake at 350degrees for 15 minutes. While baking, prepare crumb topping by mixing together the ingredients with a pastry blender. Remove pie from oven and add crumb topping over the surface. Return to oven and bake 30 minutes longer.