

Pear Crumb Pie

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Ingredients:

One 9-inch unbaked pie shell.
6 medium pears, peeled and cored.
1 cup of raisins.
1 cup of flour.
½ cup of brown sugar, packed.
¼ cup of sugar.
2 tablespoons of cornstarch.
¼ teaspoon of nutmeg.
¼ teaspoon of cinnamon.
Whipped cream, to garnish.

Directions:

Preheat your oven to 400°F (205°C).

Place the pears in a bowl, then add the raisins, ¼ cup of sugar, nutmeg and cinnamon.

Mix thoroughly, then and pour into the unbaked pie shell.

Combine the flour and brown sugar, then sprinkle over pie.

Bake for 45-50 minutes or until the fruit is tender.

Garnish with whipped cream and serve.