



Spiced Pear amp Apple Pie

Savannah · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

8

Description

Autumn pears and apples with cinnamon and ginger make a delicious holiday pie

Ingredients

- - 1 Classic Crisco® Double Pie Crust - 4 cups peeled
- thinly sliced pears - 2 cups peeled
- thinly sliced apples - $\frac{3}{4}$ cup sugar - 2 tablespoons Pillsbury BEST® All Purpose Flour - $\frac{3}{4}$ teaspoon ground cinnamon - $\frac{3}{4}$ teaspoon ground ginger - $\frac{1}{4}$ teaspoon salt - 1 tablespoon lemon juice - Milk - Cinnamon sugar

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Roll out dough for bottom crust; place in a 9-inch pie plate. Press to fit without stretching dough; trim edges until even with pie plate. Combine pears
2. apples
3. sugar
4. flour
5. cinnamon
6. ginger
7. salt
8. and lemon juice in a large bowl. Spoon into prepared pie crust. Roll out dough for top crust. Place onto filled pie or cut into strips creating a lattice top. Trim 1/2 inch beyond the edge and fold under bottom crust edge to seal. Crimp and flute edges. Cut slits in top crust or prick with a fork to allow steam to escape. Brush crust with milk and sprinkle with cinnamon sugar. Bake in preheated oven for 30 to 40 minutes or until apples are tender and crust is golden brown.