



## Oregon Pear Croustade

Oven: 400 deg. F. Yield: two croustades Cooking time: about 20-25 min.

### Ingredients:

Pastry for two piecrusts (Pillsbury pie crusts available in grocery stores work great if you are short on time)

3 ripe but firm Oregon Bartlett pears, peeled, cored and sliced

1T toasted slivered almonds

1 T fresh lemon juice

¼ cup apricot preserves

2T brown sugar

2T cornstarch

¼ t almond extract

½ t cinnamon

### Topping:

2T butter

2T flour

1T brown sugar

2T sliced almonds

### Procedure:

Preheat oven to 400 deg. F. Lay pastry flat on a large parchment-lined baking sheet and set aside. Place sliced pears in a medium bowl and add the lemon juice, almonds, preserves, brown sugar, cornstarch, extract and cinnamon; toss well to coat pears with mixture. Mound pears in the center of the pastry and gather up the edges up to form a 2-inch rim of pastry around the outside. In a small bowl, stir together the flour, butter and brown sugar until crumbly; sprinkle over the opening of the pie and top with almonds. Bake for 20 to 25 minutes or until lightly browned. Let cool for at least 30 minutes to firm up the filling before cutting.