

ALPHA DOG ADVERTISING

APPLE PEAR PIE

CONTRIBUTED BY SARAH RINEER

1/2 lemon

3 pounds baking apples (6 apples)

1 1/2 pounds baking pears (3 pears)

2/3 cup sugar

1/4 teaspoon ground cinnamon

1/4 teaspoon ginger

1/4 teaspoon fine salt

Generous pinch freshly grated nutmeg

1/4 cup unsalted butter (1/2 a stick)

1/4 cup all-purpose flour

1/2 teaspoon pure vanilla extract

2 pieces of 9-inch pie crust dough

1 large egg, beaten

Pinch each of cinnamon and sugar for
the top of the pie

1. Juice and zest the lemon.
2. Peel and slice the apples and pears into thin slices. Toss them with the sugar, cinnamon, ginger, salt, nutmeg, and juice from the halved lemon.
3. Over medium-high heat, melt the butter in a large skillet. Add fruit and stir until the sugar dissolves and the juices are simmering. Continue to cook for an additional 10 minutes.
4. By this time, the fruit will be soft. Add the flour, vanilla, and lemon zest, then remove from heat. Place the mixture in the fridge to cool.
5. Place a rack in the lower third of the oven and heat to 425 degrees F.
6. Lay one piece of pie crust dough in a 9-inch glass pie pan. Place the prepared fruit on top of the crust. Brush the rim of the crust with some of the egg.
7. Add the other piece of pie crust dough on top. Press the edges together to seal.
8. Brush pie crust with egg and sprinkle with cinnamon and sugar. Cut 8 small steam vents into the top of the dough.
9. Bake until the crust is golden brown, about 60 minutes. Cool on a rack.
10. Serve pie warm. Ice cream or whipped cream optional.