



PERSONAL PEAR PIES

Ingredients

For the pies:

- 1 pound ready to use pie crust. Homemade is always best, but for this lesson we chose store bought for ease. Trader Joe's crust is easy to work with. If you are looking for an organic option, we recommend Wholly Wholesome.
- Flour for rolling out dough
- 4-5 small pears. They need to be ripe enough to eat.
- 1 egg
- 1 tablespoon turbinado sugar
- ½ teaspoon cinnamon - optional

For the caramel sauce:

- 4 tablespoons unsalted butter
- 1/3 cup heavy cream
- 1/3 cup turbinado sugar
- 1 tablespoon vanilla extract



Directions

1. Turn the oven on to 375 degrees.
2. Peel the pears, cut in half lengthwise. Remove and discard the seeds. Set prepared pears aside in a bowl.
3. Roll the dough to about ½ inch thickness, wide enough for 8 pear halves to fit on the dough with about 1 inch on all sides.
4. Cut pie crust into 8 pieces. Place one pear half in the center of each pie piece. Roll edges of dough around pear to create a pear-shaped crust, cutting off a small portion the extra thick gathering of dough at the bottom of each pear.
5. With a sharp knife, cut extra dough into a leaf shape, pressing a dough leaf onto the top “stem” of each pear. You can use a knife to make more of the leaf details like the veins.
6. Transfer the pies gently to a parchment paper-lined baking sheet.
7. Crack the egg into a bowl, add 1 tablespoon of milk and beat with a fork. Using a basting brush, paint the pears with the egg wash, fruit and crust.
8. Sprinkle with turbinado sugar and some cinnamon if you'd like, and bake for 25-35 minutes, or until the dough is golden brown.
9. The caramel sauce is optional. Place all the ingredients of the sauce in a small sauce pan and melt over medium heat. Then lower the heat and cook for another 10 minutes until it thickens. Let cool.
10. Drizzle pies with 1 teaspoon caramel sauce. Serve warm or at room temperature.