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Dutch Pear Pie

Ingredients:

Single crust
4 cups blackberries (fresh or frozen)
1 cup sour cream
3 tbsp flour
1 cup sugar + 2 tbsp sugar
1/4 tsp salt
1/4 cup bread crumbs
1 tbsp melted butter

Directions

Start by preheating your oven to 400°F and Peeling, coring, and slicing your pears. Mix your cinnamon and 1 tbsp sugar together and set aside. In a separate bowl combine your sugar, flour, evaporated milk, and lemon juice mixing together well. Add your sliced pears to your mixture and coat them well. Grab your pie crust and empty your pear filling into it. Grab your cinnamon/sugar mixture from earlier and sprinkle it over top. Bake for 45-50 minutes. Allow to cool and set, and then serve.