



Pear Custard Pie

Serves 6

3 ripe but firm pears, peeled, halved, cored, and sliced ¼” thick
¼ cup melted unsalted butter
1/3 cup granulated sugar
1/3 cup all-purpose flour
2 teaspoons vanilla extract
3 large eggs
¾ cup milk
¼ teaspoon salt
Confectioners’ sugar

- Preheat oven to 350 degrees.
- Butter a 9-inch pie dish.
- Arrange pear slices, overlapping slightly, in dish.
- In a blender, process ¼ cup melted unsalted butter, 1/3 cup each granulated sugar and all-purpose flour, 2 teaspoons vanilla extract, 3 large eggs, ¾ cup milk, and ¼ teaspoon salt until smooth.
- Pour batter over pears.
- Bake until golden and firm to touch, 40 to 45 minutes.
- Dust with confectioners’ sugar.
- Serve warm or at room temperature.

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Nutritional information:

Calories: 237.2	Total Fat: 10.9g
Saturated fat: 5.7g	Total Carbohydrate: 30.5g
Dietary Fiber: 2.2g	Protein 5g
Cholesterol: 114.7mg	