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# Mom's Pear Pie

My Mother's recipe, handed down from her mother.



- 1 pie crust (9 inch), unbaked
- 4 whole pears, Bosc, preferably
- 3/4 cup sugar
- 4 tablespoons all-purpose flour
- 1 large egg
- 1 teaspoon vanilla extract, or almond extract
- 1 1/2 tablespoons unsalted butter

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*Per Serving (excluding unknown items): 266 Calories; 9g Fat (30.4% calories from fat); 3g Protein; 45g Carbohydrate; 3g Dietary Fiber; 32mg Cholesterol; 155mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 1 Fruit; 1 1/2 Fat; 1 1/2 Other Carbohydrates.*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**

## Servings: 8

1. Preheat oven to 450°F.
2. Peel the pears (if using Bartlett it's not necessary to peel, but it will look nicer if you do), quarter, core and slice the pears into the pie shell. The pears should gently mound the pie shell (they shrink during baking).
- 3 In a small bowl combine the sugar and flour, mix well with a fork. Crack the egg into the middle, add the flavoring (almond or vanilla extract) and mix well. Using a spoon or fork, dab the mixture all over the top of the pears. There may be a couple of spots where pears aren't covered, but do your best. Using a spatula, gently try to spread it over all the filling.
- 4 Cut tiny pieces of the butter and sprinkle over the filling.
- 5 Place the pie on a metal baking sheet and bake for 10 minutes. Then reduce heat to 325° and continue to bake for another 30-45 minutes or until the pie is golden brown and the filling is nearly solid. Cool. Serve warm or at room temp with sweetened whipped cream or vanilla ice cream. If desired, add a tiny jot of almond extract to the whipped cream instead of vanilla. You can also sprinkle the top of the pears with about 1/2 tsp. of ground cardamom (not in my mother's recipe).