

PEAR STREUSEL PIE

(Adapted from Martha Stewart Living)

The Cooks Next Door

1 recipe single pie crust

FOR THE CRANBERRY SAUCE

6 oz. fresh or thawed frozen cranberries (1 1/2 cups)

1/2 c. granulated sugar

1/2 c. water

1/2 tsp. cinnamon

FOR THE STREUSEL TOPPING

1 c. all-purpose flour

3/4 c. packed light-brown sugar (I did a little less)

3/4 c. old-fashioned oats

1/2 tsp. ground cinnamon

Coarse salt

1 stick cold unsalted butter, cut into small pieces

FOR THE FILLING

1 1/2 lb. firm, ripe pears, such as Bosc or Bartlett, peeled, cored, and thinly sliced

1/4 c. granulated sugar

Coarse salt

2 Tb. all-purpose flour

1/8 tsp. fresh lemon juice

Make the crust: Roll out dough to a 1/8-inch thickness on a lightly floured surface. Fit dough into a 9-inch pie plate. Crimp edges. Freeze until firm, about 30 minutes.

Meanwhile, make the cranberry sauce: Bring cranberries, granulated sugar, water, and cinnamon to a simmer in a pot. Cook until cranberries are tender and start to burst and sauce is thick, about 25 minutes. Let cool completely.

Preheat oven to 375 degrees. Make the streusel: Whisk together flour, brown sugar, oats, ground cinnamon, and 1/2 teaspoon salt. Cut in butter with a pastry cutter or rub in with your fingers until combined and mixture resembles coarse meal with some large pieces remaining. Refrigerate.

Make the filling: Mix together pears, granulated sugar, 1/4 teaspoon salt, the flour, and lemon juice. Stir in cooled cranberry sauce.

Transfer filling to crust; top with streusel. Bake until filling is bubbling in the center and top is golden, about 1 hour and 10-20 minutes. Let cool.