

Cranberry Maple Pear Pie
(*The grand finale to any great holiday meal*)
By Bea James

Crust

1 ½ cup Bob Red Mill All Purpose Gluten Free Baking Mix
½ cup corn flour
¼ cup fine ground pecans
½ teaspoon salt
¾ cup butter
1/3 cup plus 2 Tablespoons ice water

Filling

4 ½ teaspoons cornstarch combined with 2 tablespoons water

12 ounces cranberries
1 cup maple syrup
4 large Bartlet pears-peeled and sliced (slightly under ripe, not too soft not too hard)

Crust:

Combine flours, pecans and salt. Cut in butter until mixture resembles cornmeal. Add water and stir to make a dough. Divide dough in half. Roll out both halves on GF floured surface (can use corn flour). Use one half to line a 9" pie shell; reserve the other half for the top.

Filling:

Cook berries in syrup until boiling. Add starch mixture. Simmer until thick, 1-2 minutes; remove from heat and cool slightly, add pears. Pour filling into unbaked pie shell. Cover with remaining half of dough and crimp edges. Bake at 350 degrees for 40-45 minutes, or until golden brown around edges.

Serving suggestion-serve with whipped organic cream!