

# Tastemaker

## BLOG

### WINTER PEAR STREUSEL PIE WITH SALTED CARAMEL SAUCE

makes one 9 inch pie

#### INGREDIENTS:

*for the filling:*

1 disc store bought pie dough  
about 7 pears, peeled and cored  
the juice of 1 lemon  
1 heaped tbsp cornstarch  
1/4 tsp cloves  
1 tsp cinnamon  
1/4 cup brown sugar

*for the streusel topping:*

1 cup flour  
2/3 cup brown sugar  
1/2 cup butter, cold  
1 tsp cinnamon  
1 tbsp granulated sugar  
1 egg, whisked

*for the salted caramel:*

1 cup brown sugar  
1/2 stick salted butter  
1/2 cup heavy cream  
1 tsp sea salt

#### DIRECTIONS:

*For the filling:*

Preheat the oven to 400 degrees Fahrenheit.

Once your pears are peeled and cored, slice them thinly and place into a large mixing bowl. In a small cup, mix together the lemon juice and cornstarch with a fork until no lumps remain. Pour over the sliced pears and stir together until pears are coated. Add the brown sugar and stir to coat. Set aside. Press the pie crust gently into a nine inch pie pan. Pinch the crust together with your fingers at the edges or use a fork to press the crust into the edge of the pie dish. Pour the pear mixture into the pie pan. It will be taller in the center than the sides like a little hill!

*For the streusel topping:*

Cut the butter into small pieces. Add the flour, brown sugar, butter and cinnamon to a medium sized bowl and press together with a fork or pastry cutter until the mixture resembles cornmeal. Sprinkle the mixture over the pears. Sprinkle the tbsp sugar over the top. Add a tbsp cold water to the mixed egg and give it a stir. Brush the egg mixture over just the edges of the pie crust.

Bake the pie for 45-50 minutes, until the top is browned and crisp. Remove from oven.

*For the caramel sauce:*

In a sauce pan over medium low heat, add the brown sugar, butter, heavy cream and sea salt. Stir together. Heat, stirring continuously, for about five minutes or until the mixture is slightly thickened. Let it cool slightly. Drizzle over the pie.