

# Cranberry Pear Pie

## Ingredients

1 Recipe pastry (two-crust)

Filling:

3 cups fresh cranberries

1 cup water

1 ½ cups sugar

¼ cup cornstarch

¼ tsp Cinnamon

2 Cups Sliced fresh pears

## Procedure

Serves 6

Prepare your favorite pastry recipe for a 9" (23 cm) pie.

Bring the cranberries and water to a boil and simmer for 4 minutes.

Mix sugar, cornstarch, and cinnamon together and add to cranberries. Continue cooking and stirring until mixture thickens. Remove from heat.

Gently stir in pears. Preheat oven to 400 degrees Fahrenheit.

Roll out one pie crust and place in pie shell. Fill the pie and add a lattice work of pastry on top. Bake for 40 minutes.

