

# Chai-Spiced Pear Pie

## Ingredients

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- 2 Pie Crusts
- 10 c Pears (thinly sliced, about 8-10)
- 1/2 c Brown Sugar
- 1/4 c Flour
- 1 t Cinnamon
- 1/2 t Cardamom
- 1/2 t Ground Ginger
- 1/4 t Nutmeg
- 1/4 t Ground Cloves
- 1/8 t Ground Black Pepper
- 1/4 c Water
- 1/2 Lemon (juiced)
- 2 T Unsalted Butter
- 1 Egg (beaten)
- 1 T Turbinado Sugar

## Instructions

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1. In a large Dutch oven, toss together the pears, brown sugar, flour, cinnamon, cardamom, ginger, nutmeg, cloves, and black pepper. Stir in water and dot with the butter.
2. Cook on medium heat, stirring frequently, tossing everything around to par-cook the pears a bit. Keep checking to see when a pear slice is "bendy" and slightly tender, cook for 10-15 minutes.
3. Allow pears to cool while you prep your dough. Roll out one layer of crust and drape over the bottom of a 9-inch pie pan leaving a bit of overhang. Pour the cooled pears into the crust and top with another sheet of pie crust, a lattice top.
4. Trim and crimp edge of crust and pop the whole

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thing in the freezer for 10-30 minutes. Preheat oven to 425 degrees. Brush the entire crust with beaten egg and sprinkle with turbinado sugar.

5. Place pie onto a cookie sheet and bake for 10 minutes, then reducing the heat to 350 degrees and baking for another 45-50 minutes. If the crust seems to be getting too dark you can drape some foil on top for the remainder of the baking.

6. Remove pie from oven and allow to cool for 30 minutes. Serve warm with vanilla ice cream.