Pear Custard Pie

Ingredients

- 1/4 c Unsalted Butter (melted)
- 3 Pears (peeled, cored)
- 1/3 c Sugar
- 1/3 c Flour
- 2 t Vanilla Extract
- 3 Eggs
- 3/4 c Milk
- 1/4 t Salt
- 1 T Powdered Sugar
- 1/2 t Almond Extract
- 1 t Cardamom

Instructions

1. Preheat oven to 350 degrees, spray a 9-inch pie dish with cooking spray. Slice the pears 1/4 inch thick lengthwise. Arrange the slices, overlapping slices, in the dish.
2. In a blender, process the melted butter, sugar, flour, vanilla extract, eggs, milk, almond extract, cardamon, and salt until smooth.
3. Pour the batter over the pears, bake until golden and firm to the touch, 40 to 45 minutes. Serve warm or at room temperature, dusting with powdered sugar.