

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 t Cardamon
1/2 t Almond Extract

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.