

Cheddar Pear Pie

*Cynthia LaBree - Elmer, NJ
Taste of Home Prize-Winning Recipes*

Servings: 8

4 large ripe pears, peeled and thinly sliced

1/3 cup sugar

1 tablespoon cornstarch

1/8 teaspoon salt

1 nine-inch unbaked pastry shell

Preheat the oven to 425 degrees.

In a bowl, combine the pears, sugar, cornstarch and salt. Pour into the pastry shell.

Combine the cheddar cheese, flour, butter, sugar and salt until crumbly. Sprinkle over the filling.

Bake for 25 to 35 minutes or until the crust is golden and the cheese is melted.

Cool on a wire rack for 15 to 20 minutes.

Serve warm. Store in the refrigerator.

Per Serving (excluding unknown items): 36 Calories; trace Fat (0.0% calories from fat); trace Protein; 9g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 32mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Other Carbohydrates.