



Pear-Cranberry Pie with Oatmeal Streusel

Makes 12 servings

Ingredients

1 unbaked
9-inch-deep-dish pastry shell

For Streusel:

3/4 cup regular oats
1/2 cup packed light brown sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
Dash of salt
2 tablespoons chilled butter, cut into small pieces



For Filling:

3 cups (1/2-inch) cubed peeled Anjou pears (2 large)
2 cups fresh cranberries
2/3 cup packed light brown sugar
2 1/2 tablespoons cornstarch

Instructions

Preheat oven to 350 degrees.

To prepare streusel, combine first 5 ingredients in a medium bowl; cut in butter with a pastry blender or 2 knives until mixture resembles coarse meal.

To prepare filling, combine pear, cranberries, 2/3 cup brown sugar and cornstarch in a large bowl; toss well to combine. Spoon pear mixture into pastry shell; sprinkle streusel over pear mixture. Bake at 350 degrees for 1 hour or until bubbly and streusel is browned. Cool at least 1 hour on a wire rack.

Nutrition Facts

One serving (1 wedge): Calories 240; Calories from Fat 31%; Total Fat 8.2 g;
Saturated Fat 2.4 g; Mono-saturated Fat 3.1 g; Poly-saturated Fat 0.8 g; Protein 1.6 g;
Total Carbohydrates 41.5 g; Fiber 2.4 g; Cholesterol 5 mg; Iron 0.8 mg; Sodium 118 mg;
Calcium 27 mg



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