



Bourbon Pear Pie

Makes: 8 servings

Prep Time: 30 minutes Cook Time: 35 minutes

Total Time: 1 hours 35 minutes

Pie Crust:

- 3 cups all-purpose flour
- 1/2 cup sugar
- 3/4 cup + 2 tbsp cold unsalted butter
- 1 egg
- 1/2 tsp Kosher salt
- 1 tsp vanilla extract

Filling:

- 5 pears
- 2 tbsp Bourbon
- 1/2 tbsp cornstarch
- 1 tbsp brown sugar
- 1 tsp lemon juice
- a pinch cinnamon
- 1 large egg, beaten with 1 teaspoon cream for egg wash
- Coarse sugar, for sprinkling
- Powdered sugar, for dusting

Crust:

In a food processor, add all the ingredients to the bowl, then blend until they come together. Remove from bowl and flatten the dough into disk (about 1-inch thick), cover with plastic wrap and let chill in the fridge for about half an hour.

Filling:

In the meantime, prepare the filling. Peel the pears and cut them into big chunks. Put them into a bowl, add bourbon, cornstarch, brown sugar, lemon juice, and cinnamon. Stir gently and set aside.

Preheat the oven at 350° F. Take the dough out of the fridge and divide the pastry in two pieces. Place one of the two pieces on a floured work surface and roll to a circle of approximately 13-14 inches, so that you have a 1/2-inch overhang once transferred into a 9-inch pie pan. Tuck the overhang under to form a thicker edge around the pie. Crimp as desired.

Place the crust into the fridge again, while you make the little pearls (or lattice).

For the Pearl Topping:

Take tiny pieces of dough (different sizes) and roll into individual pearls with your hands. Do it quickly to avoid melting the butter inside. Set pearls on a baking sheet. Place in fridge for 15 minutes to firm up.

Take the pie out of the fridge, fill with the pears, then decorate with dough pearls. Brush with egg wash and sprinkle some coarse sugar over the topping. Bake for 60-70 minutes until crust is cooked and nicely browned.

Let cool down completely before dusting some powdered sugar on top.