



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Pear - Sour Cherry Flat Pie –

All-purpose flour, for work surface

14 oz. best-quality puff pastry, thawed or 1 Box Pepperidge Farm Puff Pastry cut to the dimensions below

3 small or 2 medium Bartlett pears (about 1 pound, 2 ounces), peeled, halved, cored, and cut into ¼-inch slices

2 ounces dried sour cherries

1/3 cup sugar, plus more for sprinkling

4 tsp. cornstarch

1 tbl. fresh lemon juice

Salt and freshly ground black pepper

Five-spice powder.

1 large egg, lightly beaten

1. Preheat oven to 375°. On a lightly floured surface, unfold dough, and roll to 10 by 15 inches. Cut into two 10-by-7 ½-inch rectangles. Refrigerate until cold.
2. Stir pears, cherries, sugar, cornstarch, lemon juice, and 1/8 tsp. each of salt, pepper, and spice powder in a bowl.
3. Transfer 1 rectangle of dough to a baking sheet lined with parchment. Spoon fruit mixture onto dough, leaving a 1-inch border all around. Brush border with beaten egg. Lay remaining dough over filling; press gently to seal. Refrigerate 20 minutes. Transfer to a room-temperature rimmed baking sheet lined with parchment.
4. Trim edges, and brush top with beaten egg. Cut five 5-inch vents in top. Sprinkle with sugar. Bake, rotating once, until crust is golden and juices are bubbling, about 35 minutes. Transfer pie to a wire rack; let cool 20 minutes before serving.

Credit: Martha Stewart Living