

## **Asian Pear Pie with Subarashii Kudamono Asian Pears**

1/2 cup sugar  
1/3 cup flour  
1/2 teaspoon cinnamon  
1/4 teaspoon nutmeg  
3 large Subarashii Kudamono Asian Pears  
Pastry for a two crust pie

Mix together the sugar, flour, cinnamon and nutmeg, and set aside. Preheat the oven to 425°F. Peel and slice the pears. Place the pears in a large mixing bowl. Pour the sugar mixture over the pears and mix until the pears are thoroughly coated. Form one half of the pie pastry into a pie plate. Spoon in the pear mixture. Cover the fruit with the other pastry and flute the pastries together. Cut slits in the top of the pie for ventilation and cover the edges with aluminum foil to prevent burning. Bake for 25 minutes. Reduce heat to 375°F, remove aluminum foil and bake for 20 more minutes or until golden brown. Let cool and enjoy!

*Elizabeth Horahan*