



## Pear-Rosemary Pie with Cheddar Crust

 Vegetarian

READY IN



180 min.

SERVINGS



8

CALORIES



612 kcal

DESSERT

### Ingredients

- 3.3 pounds bartlett pears peeled sliced
- 0.3 cup firmly brown sugar light packed
- 1 cup butter cold cut into 1/2-inch cubes
- 2.5 tablespoons cornstarch
- 1 large eggs lightly beaten
- 2.5 cups flour all-purpose
- 1 teaspoon rosemary fresh chopped
- 3 tablespoons granulated sugar divided

- 3 tablespoons heavy cream cold
- 4 Tbsp ice-cold water
- 2 tablespoons juice of lemon fresh
- 1 cup sharp cheddar cheese finely grated
- 0.1 teaspoon salt
- 0.3 teaspoon salt
- 1.5 teaspoons vanilla extract

## Equipment

- food processor
- bowl
- oven
- whisk
- wire rack
- plastic wrap
- aluminum foil

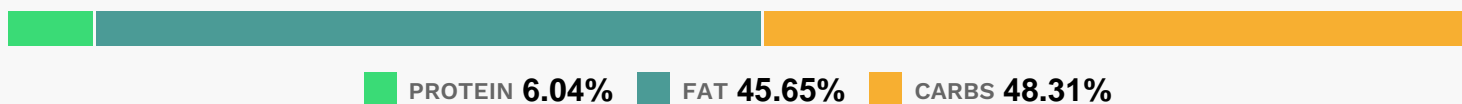
## Directions

- Pulse first 2 ingredients and 2 Tbsp. granulated sugar in a food processor 3 or 4 times or until combined.
- Add cheese and butter; pulse 10 to 12 times or until mixture resembles coarse meal.
- Drizzle cream and water over mixture; pulse 4 or 5 times or just until moist clumps form. Divide dough in half, and flatten into disks. Wrap disks in plastic wrap, and chill 30 minutes.
- Meanwhile, stir together pears, next 6 ingredients, and remaining 1 Tbsp. granulated sugar in a large bowl.
- Preheat oven to 40
- Roll 1 dough disk into a 12 1/2-inch circle on a lightly floured surface. Fit piecrust into a 10-inch pie plate; fold edges under, and crimp. Spoon pear mixture into crust.
- Roll remaining dough disk to 1/8-inch thickness on a lightly floured surface, and cut into 6 (2 1/2-inch) strips. Arrange strips in a lattice design over filling; press ends of strips into crust,

sealing to bottom crust, and crimp. (Reroll scraps if you do not have enough strips to cover pie.)

- Whisk together egg and 2 Tbsp. water.
- Brush lattice with egg mixture.
- Bake at 400 for 55 minutes to 1 hour, shielding with aluminum foil after 30 minutes to prevent excessive browning.
- Let cool on a wire rack 1 hour.
- Pear-Cherry Pie with Cheddar Crust: Prepare as directed, adding 1 cup dried cherries to pear mixture and increasing cornstarch to 1/4 cup.

## Nutrition Facts



## Properties

Glycemic Index:32.89, Glycemic Load:33.81, Inflammation Score:-7, Nutrition Score:12.708260784978%

## Flavonoids

Eriodictyol: 0.18mg, Eriodictyol: 0.18mg, Eriodictyol: 0.18mg, Eriodictyol: 0.18mg Hesperetin: 0.54mg, Hesperetin: 0.54mg, Hesperetin: 0.54mg, Hesperetin: 0.54mg Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

## Nutrients (% of daily need)

Calories: 612.1kcal (30.61%), Fat: 31.14g (47.91%), Saturated Fat: 18.85g (117.81%), Carbohydrates: 74.15g (24.72%), Net Carbohydrates: 67.34g (24.49%), Sugar: 31.78g (35.32%), Cholesterol: 104.74mg (34.91%), Sodium: 400.17mg (17.4%), Alcohol: 0.26g (100%), Alcohol %: 0.11% (100%), Protein: 9.26g (18.53%), Selenium: 20.01µg (28.58%), Fiber: 6.8g (27.21%), Folate: 90.38µg (22.59%), Vitamin B1: 0.34mg (22.59%), Vitamin B2: 0.35mg (20.83%), Vitamin A: 1019.25IU (20.38%), Manganese: 0.35mg (17.39%), Phosphorus: 150.64mg (15.06%), Calcium: 144.67mg (14.47%), Iron: 2.39mg (13.28%), Vitamin B3: 2.65mg (13.26%), Vitamin C: 9.6mg (11.63%), Copper: 0.22mg (10.9%), Vitamin K: 9.64µg (9.18%), Potassium: 277mg (7.91%), Vitamin E: 1.13mg (7.55%), Zinc: 1.07mg (7.12%), Magnesium: 26.48mg (6.62%), Vitamin B6: 0.09mg (4.7%), Vitamin B5: 0.47mg (4.66%), Vitamin B12: 0.26µg (4.38%), Vitamin D: 0.3µg (2%)