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Apple Pear White Wine Pie

Ingredients:

Double crust

4 peeled and cored apples

3 peeled and cored pears

1/3 cup sugar & another 2 tbsp sugar

2 1/2 tbsp corn starch

1/2 tsp lemon zest

1/8 tsp vanilla extract

1/8 tsp salt

1 cup white wine

2 tbsp unsalted butter

Directions

Start by preheating your oven to 400°F. Peel, core and thinly slice your apples and pears. Put them in a bowl and add your sugar and white wine and let sit for about an hour. Mix together all your dry ingredients. Strain your fruit and mix in your dry ingredients. Take your liquid that you strained and simmer for 10-15 minutes. Pour about 2/3 of a cup of your reduced liquid back over your fruit and mix together well. Grab your pie crust and empty in your fruit mixture. Dot the top with butter and carefully cover with your top crust. Brush with milk and sprinkle with sugar. Bake for an hour, lowering the temperature to 375°F and rotating 180 degrees, half way through. Allow to cool and serve.