

# Sweets Contest Entry Form - Submission #1689

**Date Submitted:** 9/22/2020

**Name\***

SYLVIA ZAY CORMIER

**Email Address**

jen

**Address\***

**City\***

Y

**Zip Code\***



**Please Mark Your Category\***

Cookies

Candies

Cakes

Pies

**Title of Entry\***

Pear Pie by the Dozen

**Prep Time\***

half a day for sure....

**Cooking Time\***

1 1/2 to 2 hours

**Serves/Makes\***

8-10 servings per 8"pie

**Ingredients\***

Piecrust Dough: 1 3lb. can Butter flavored Crisco Shortening, 1 5lb. bag All Purpose Flour, 3T salt. Filling: 1 wheelbarrow full - cored & quartered fresh Louisiana Pears, 1-2 1lb boxes unsalted butter, 5 lb. bag granulated sugar (turbinado if available), one or two bottles of ground cinnamon, 1/2 cup of flour. Extra flour for rolling/dusting crust.

**Recipe\***

Work Crisco, flour, & salt together in a large bowl with a pastry cutter until mealy. Combine sugar, cinnamon, & 1/2 cup flour and have ready. Add a tad of water to dough as you are separating an amount for one pie crust (Approximately a 6 inch and 3/4 inch thick Paddy-cake will be ample in size for your bottom crust). Roll on a floured surface, dusting as you go, until just larger than pie tin, then flip into tin. Trim edge to about 1/2 inch larger than pie tin. Make second piecrust for top crust & have ready. Now for the filling, fill crust with pears forming a slight elevated mound. Sprinkle about 6 T cinnamon sugar over pears, Slice butter thinly and dot about 5-6 pieces over cinnamon sugar, then just a tad more sugar over the butter. Dampen edge of bottom piecrust with water using fingertips. Flip that second crust over and crimp the edges. Cut 4 or 5 slits in top and bake on pizza pan to catch spills for 1 1/2 to 2 hrs at 350 degrees. Serve with a wallop of Vanilla Bean Ice Cream. ENJOY! The next 11 pies will be placed in a gallon ziplock bag and frozen unbaked. When ready for a pear pie, bake Frozen with same directions.

**Provide a Photo of Your Dish!**

PEAR PIE by the DOZEN.JPG

A picture is not required, but it is encouraged!