Cheddar Pear Pie

425 degrees

**Filling:**

4 large ripe pears, peeled and thinly sliced

1/3c sugar

1T cornstarch

1/8t salt

1 unbaked 9” pastry shell

**Topping:**

½c shredded cheddar

½c flour

¼c melted butter

¼c sugar

¼t salt

In a bowl, combine pears, sugar cornstarch and salt. Pour into crust. Combine topping ingredients until crumbly; sprinkle over filling.

Bake 25-35min or until crust is golden and cheese is melted. Cool on wire rack for 15-20min. Serve warm.