

# Pear and Almond Pie

A unique and elegant pie featuring fresh pears and a rich almond filling, enhanced by the flavors of almond oolong tea.

**PREP TIME:** 25 minutes

4 lg pears, peeled, cored, and sliced  
1/2 C granulated sugar  
1/4 C brown sugar  
1/4 C cornstarch  
1/2 C almond oolong tea, brewed and cooled

**COOK TIME:** 50-55 minutes

1 t lemon zest  
1 T lemon juice  
1/2 t ground cinnamon  
1/4 t ground nutmeg

## Almond Filling:

1/2 C almond flour  
1/4 C granulated sugar  
1/4 C unsalted butter, melted  
1 lg egg  
1/2 t almond extract

**PREHEAT THE OVEN** to 375°F. Roll out the pie crust and fit it into a 9-inch pie dish.

**IN A LARGE BOWL**, combine the pears, granulated sugar, brown sugar, cornstarch, brewed tea, lemon zest, lemon juice, cinnamon, and nutmeg.

**POUR THE FILLING** into the prepared pie crust.

**IN A SEPARATE BOWL**, mix the almond flour, granulated sugar, melted butter, egg, and almond extract until smooth.

**SPREAD THE ALMOND FILLING** evenly over the pear mixture.

**BAKE FOR 50-55 MINUTES**, or until the filling is bubbly and the crust is golden brown.

**ALLOW THE PIE** to cool completely before serving.