



Montana Gluten Free Processors

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Pear Pie

Adapted from Bisquick's "Impossibly Easy French Apple Pie"

Ingredients:

Streusel Topping:

- ½ cup Montana Gluten Free All Purpose Baking Mix*
- ¼ cup Montana Gluten Free Raw Oatmeal
- ¼ cup packed brown sugar
- 2 Tbsp butter (softened)

Pie Filling:

- 3 cups pears (peeled and thinly sliced)
- ½ cup Montana Gluten Free All Purpose Baking Mix*
- ½ cup sugar
- ½ cup milk
- 1 Tbsp butter (softened)
- 2 eggs
- 1 tsp cinnamon
- ¼ tsp nutmeg

Directions:

- Make streusel topping: Mix All Purpose Baking Mix, Raw Oatmeal, and brown sugar together
- Cut in softened butter using a fork until mixture is crumbly. Set aside.
- Heat oven to 350° F. Grease pie plate.
- Spread sliced pears in bottom of greased pie plate.
- In a separate bowl, stir together remaining pie filling ingredients (All Purpose Baking Mix, sugar, milk, butter, eggs, cinnamon, and nutmeg) until well combined.
- Pour pie filling mixture over the pears and sprinkle streusel topping evenly over the top.
- Bake 40-45 minutes, or until a knife comes out clean when inserted in the center of the pie.
- Let cool 5 minutes before slicing.

Enjoy!!

* *Montana Gluten Free Waffle Pancake Mix can be used in place of All Purpose Baking Mix.*