Pear Apple Raisin Pie with Whole Wheat Crust

NIBBLEDISH CONTRIBUTOR

Ingredients

Whole Wheat Crust

- 1 c + 4 T whole wheat flour
- 1/2 c yellow cornmeal
- 1/2 c sugar
- 1 tsp salt
- 1 stick of cold butter, cut into small pieces
- applesauce, about 1/4 c
- ice water, about 5 T

Filling

- 6 pears, skinned and chopped
- 1 apple, skinned and chopped
- 1/2 c raisins
- 1/4 c brown sugar
- 1 T whole wheat flour
- 1 tsp cinnamon
- dash nutmeg
- splash of lemon juice

Instructions

Crust:

Mix dry ingredients together. Add butter and mix with your hands or a pastry cutter, until you get a coarse crumb consistency. Add applesauce and water to mixture until it holds together, adding more water or applesauce if the dough seems too dry. Divide dough in half and press into two flat circles. Wrap them in plastic and refrigerate for about 30 minutes.

Filling:

Mix all ingredients together until well combined.

Pie:

Roll out one circle of dough and lay into bottom of pie pan. Pour in filling. Roll out the other circle of dough and lay on top of the filling, seal bottom and top crust layers together. Cut a few slits into the pie and brush top with milk or egg wash. Bake at 375 F for 1 hour.