

# Pear Custard Pie



**Serves 4 - 6**

**Prep 15 mins**

**Cooking 1h**

**More Effort**

## **Ingredients**

4 firm pears (any variety) cored, peeled & thinly sliced

1/4 cup of unsalted butter, melted

3 eggs

3/4 cup milk

1/4 teaspoon kosher salt

1/3 cup granulated sugar

1/3 cup plain flour

2 teaspoons pure vanilla extract

Powdered sugar for garnish

Cooking spray

1. Preheat the oven to 350 degrees. Coat a 9 inch round pan with cooking spray.
2. Arrange the pear slices in the pan.
3. Put the butter, eggs, milk, salt, granulated sugar, flour and vanilla into a blender; process until smooth.
4. Pour the batter over the pears. Bake for 40-45 minutes until the custard is golden and firm to the touch. Dust the top with powdered sugar before serving.