

## **BEV'S FRENCH PEAR PIE**

**2010 Second Place Winner, Bev Van Pelt**

Makes 1 9" pie

1 9" unbaked pie shell  
4 - 6 fresh bartlett pears  
3 Tablespoons frozen orange juice concentrate  
3/4 cup flour  
1/2 cup sugar  
1 teaspoon cinnamon  
pinch salt  
1/3 cup butter

Peel, core and thinly slice pears. Lightly toss with undiluted orange juice and arrange in pastry lined pie pan. Mix together flour, sugar, cinnamon and salt. Blend in butter until mixture is crumbly; sprinkle over pears.

Bake at 400 degrees for 40 minutes