

***French Pear Pie*** by Michele Hutchison

filling: 1 T. fine bread crumbs 4 c. sliced pears 1/4 c. sugar 1/3 tsp ginger 1 1/2 T flour (I double this) 4 T lemon juice 1/4 c. white corn syrup  
Sprinkle bread crumbs evenly over bottom pie crust. blend sugar, ginger and flour. Sprinkle 1/3 over crumbs. Put pears in pie shell. Drizzle with lemon juice and syrup. Sprinkle with remaining flour mixture. Sprinkle struesel evenly over top. Bake 450 F for 15 minutes. Then reduce to 350 F for 30 - 35 minutes.  
Struesel: 2/3 c flour 1/3 c. brown sugar 1/3 c. butter