

Spiced Apple and Pear Slab Pie

Ingredients

For crust, use cheddar cheese crust

Filling:

- 1/2 lemon
 - 3 pounds baking apples, such as Golden Delicious, Cortland, or Mutsu (about 6 apples)
 - 1 1/2 pounds baking pears, such as Bosc or firm Bartletts (about 3 pears)
 - 2/3 cup sugar, plus more for sprinkling on the pie
 - 1/4 teaspoon ground cinnamon
 - 1/4 teaspoon ground ginger
 - 1/4 teaspoon fine salt
 - Generous pinch freshly grated nutmeg
 - 1/4 cup unsalted butter (1/2 stick)
 - 1/4 cup all-purpose flour
 - 1/2 teaspoon pure vanilla extract
 - 1 large egg, beaten
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Directions

Dough: - Follow instructions for cheddar cheese dough.

Filling:

1. Finely grate the lemon zest and set aside. Peel, core and then slice both the apple and pear into 1/2-inch slices. Squeeze the lemon juice over the fruit, then toss fruit with the sugar, cinnamon, ginger, salt and nutmeg.
 2. Melt the butter in a large skillet over medium-high heat. Add the fruit and cook, stirring until the sugar dissolves and juices simmer, about 2 minutes. Reduce heat to medium, and cook, uncovered, until the fruit softens and the juices evaporate some, about 10 minutes. Evenly mix the flour into the fruit; then cook about a minute more to thicken the juices slightly. Stir in the vanilla and lemon zest; and remove from the heat. (The filling should resemble a tight compote.) Cool completely.
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Form the pie:

1. **Heat the oven to 425.**
 2. Scrape the filling into the crust in the slab pie and top with dots of butter. Place the top crust over the filling, trim, crimp and slash.
 3. With a pastry brush, paint the water across the surface of the pie, avoiding the edges. Sprinkle the sugar across the top of the pie.
 4. Bake (on top of the steel, stone or baking sheet) for **20 minutes. Reduce the heat to 350** and bake an additional **40 to 45 minutes**. If the top gets too dark, tent with foil. The pie is done when the filling is bubbling through the slashes.
 5. Cool the pie thoroughly before serving.
 6. If a warm pie is your heart's content, slop the cooled pie in a hot 350 F oven for 10 minutes before slicing.
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