

# Laura's Pear Cranberry Yogurt Pie

Laura is Head Pastry Chef for Vermont Mystic Pie. She studied Pastry Arts at The Culinary Institute of America and has been making fabulous pastries and other delectable goodies for many years. As a child when her friends were reading Teen Magazines her eyes were glued to Bon Appetit.

## Filling Ingredients:

- 1 Vermont Mystic pie Shell - (bake according to the directions on the box)
- 2 eggs
- 5 oz granulated sugar
- 1 1/2 oz. King Arthur All Purpose Flour
- 12 oz. Vermont Plain Yogurt
- 1 teaspoon vanilla extract

## Topping Ingredients:

- Ripe pears
- Cranberries



## Directions

1. Preheat oven to 325 F.
2. Place sheet pan in oven
3. Place eggs and sugar into a bowl. Whisk together.
4. Add flour and mix with whisk until smooth.
5. Mix in yogurt until smooth.
6. Pour into pre-baked, cooled pie shell approximately 3/4 to the top.
7. Add thinly sliced, peeled and ripe pears neatly and decoratively on top. Add cranberries on top.
8. Place in oven for 35-40 minutes or until it is fully baked. It will puff up and there will be no jiggle. Refrigerate overnight and serve.