



Custard Pear Pie

Serves 8

3 Bartlett pears, sliced ¼-inch thick lengthwise
4 Tbsp. unsalted margarine (1/2 stick), melted
½ cup sugar
1/3 cup flour
2 tsp. vanilla
3 large eggs
¾ cup rice milk
¼ tsp. salt
Powdered sugar

Preheat oven to 350F. Spray a 9 inch pie plate with nonstick cooking spray. Arrange pear slices in a circle on the pie plate, overlapping slightly. In a food processor, process margarine, sugar, flour, vanilla, eggs, rice milk, and salt until smooth. Pour the batter over the pears and bake for approximately 45 minutes or until golden. Dust with powdered sugar and serve warm.

Debbie Thau is a caterer in Fair Lawn, New Jersey. She gives cooking and baking classes. Her heart is in Israel where her two daughters live. When she visits, she travels all over in search of oils, vinegars and other ingredients to incorporate into her cuisine.