

Einkorn Pear Custard Pie

By Erica Kastner, adapted from [Dinner at the Zoo](#)

This pear custard pie is ridiculously easy and ever-so-yummy.

Prep Time: 10 minutes

Cook time: 40 minutes

Yield: 6-8 servings

Ingredients:

- 4 ripe but still firm organic pears, peel, cored, and thinly sliced
- 1/3 cup all-purpose einkorn flour
- 1/4 cup grass-fed/organic butter, melted
- 3 large local/organic/pastured eggs
- 3/4 cup local/organic/grass-fed whole milk
- 1/4 cup rapadura, sucanat, or organic cane sugar
- 1/4 teaspoon salt
- 2 teaspoons vanilla
- 1/4 teaspoon salt
- whipped cream, for serving, optional

Instructions:

Preheat oven to 350 degrees F (175 C).

Grease a deep dish pie pan. Arrange the pear slices in the bottom of the pan.

Blend remaining ingredients (except for the whipped cream) until smooth. Pour over the pears in the pan.

Bake in preheated oven until the pie is a lovely golden color and set, about 40-45 minutes.

Serve warm with a dollop of whipped cream. Heavenly!

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