

Pear Pie with Ginger Topping

Topping

1 cup flour
1/2 cup firmly packed brown sugar
1/2 cup margarine
1/4 tsp ground ginger
1 unbaked (9") pastry shell
(See Margarine pastry below)

Filling

2 tbsp margarine, melted
1/2 cup Karo dark corn syrup
1/2 tsp grated lemon rind
1 tsp lemon juice
1/4 tsp ground ginger
1/8 tsp salt
3 tbsp corn starch
4 med fresh pears, cored, peeled,
thinly sliced (4 1/2 cups)

In bowl mix together ingredients for topping until coarse crumbs form. Set aside.

In large bowl stir together corn starch, salt and ginger for filling. Stir in 2 tablespoons margarine, corn syrup, lemon rind and juice until smooth. Add pears, tossing until well coated with corn syrup mixture. Spoon into pastry shell.

Sprinkle topping over unbaked pie. Bake in 400 F oven 15 minutes. Reduce heat to 350 F and continue baking 30 minutes, or until topping and crust are browned. Cool. Top with vanilla ice cream.

Margarine Pastry

1 1/3 cups sifted flour
1/8 tsp salt
1/2 cup margarine
2 tbsp cold water

Mix flour and salt in bowl. Cut in margarine with pastry blender or 2 knives until mixture is well mixed and fine crumbs form. (Do not be afraid of overmixing.) Sprinkle water over mixture while tossing to blend well. Press dough firmly into ball with hands. (If mixture seems crumbly, work with hands until it will hold together.) Flatten dough slightly and roll out to 12 " circle on lightly floured surface. Fit loosely into 9" pie pan. If necessary trim 1/2 " beyond rim of pan. Flute edge.

If shell is to be baked before filling, prick thoroughly and bake in 450° F oven 12 to 15 minutes or until light golden brown. If shell and filling are to be used together, dot prick shell. Bake pie according to filling used.