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## Dessert using apples and pears

Advertising - Continue reading Under Cal/Serv: 440 harvest: 12 Total time: 1 hour 30 min 12 sheets of fresh or frozen (thawed) phyllo margarine 7 medium Golden Delicious apples brown sugar lemon juice 7 medium Bartlett pears 1/2 c. dried cherry or raisins 2 pt. You may be able to find more information about this and similar content on your website. Preheat oven to 375° F. On the work surface, stack sheets of phyllo (about 17 to 12 each), one on top of each other. With a knife, cut the stack lengthwise in half, then transversely in half (you will be forty-eight 8 1/2 with 6 sheets of phyllo). In small saucepan over low heat, melt 4 tablespoons of margarine (1/2 stick). Gently brush six 10-ounce custard cups with melted margarine. Place 2 sheets of phyllo, one on top of the other; brush the top sheets with some melted margarine. Arrange phyllo with custard cup. Place another 2 sheets of phyllo, one on top of the other, and brush the top sheet with some molten margarine and place transversely over the phyllo cup. To correct the edges of phyllo make a pretty edge. Repeat with another 20 phyllo sheets to make another 5 glasses. Keep the remaining phyllo covered with moist towels to prevent them from drying out. Place custard cups in a jelly-roll pan for easier treatments. Bake phyllo cups for 10 to 12 minutes until the phyllo is crisp and golden. Cool the cups on the wire racks for about 15 minutes, then carefully remove the phyllo cups from the custard cups. Repeat with the remaining phyllo and melted margarine for another 6 phyllo cups. If not serving immediately, store phyllo cups in a tightly sealed container or zip-tight plastic bags until ready for use. Peel and slice apples. In a 12-inch skillet over high heat, heat 3 tablespoons of margarine, 3 tablespoons of packaged brown sugar, and 1 teaspoon of lemon juice until melted. A little apples coat. Continue to cook over high heat until the apples are golden brown and softened, about 15 minutes. Remove the apples in a bowl. Peel and slice pears. In the same skillet over high heat, heat 3 tablespoons of margarine, 3 tablespoons of brown sugar, and 1 teaspoon of lemon juice until melted. Amicable pears and dried cherries to coat. Continue to cook over high heat until the pears are golden and thinly thickened, about 20 minutes. Add the pears apple mixture to the bowl. If not served immediately, cover and refrigerate. To serve, heat up the fruit mixture. Arrange the phyllo cups on a plate. Place scoop frozen nondairy dessert in each phyllo cup; top with warm fruit. Serve immediately. This content is created and maintained by a third party and is imported to this page to help users provide their e-mail addresses. You may be able to find more information about this and similar content piano.io Advertising – Continue Reading Below Cal/Serv: 355 Harvest: 12 Cook Time: 1 hour 15 min Total time: 2 hours 0 min Sour-Cream Crust: 2 1/4 c. all purpose flour 2 tablespoons. sour cream Fruit filling 4 large Golden Delicious apples 4 large companies, but ripe Bartlett pears c. light brown sugar 1/4 c. corn starch 1 tsp. You may be able to find more information about this and similar content on your website. Prepare sour cream crust: In a medium bowl, mix flour, granulated sugar and salt. With a dough mixer or 2 knives use scissor fashion, cut margarine or butter with shortening until the mixture resembles coarse crumbs. Mix the sour cream, then add about 4 teaspoons of cold water, 1 teaspoon at a time, to flour the mixture, mixing gently with a fork after each addition, until the dough is just moist enough to hold together. By hand, the shape of the dough in 2 discs, 1 slightly larger than the others. Wrap each disc with a plastic wrap and cool for 30 minutes or until it is firm enough to roll. Meanwhile, preheat the oven to 425 degrees F. Prepare fruit filling: In a large bowl, toss apples, pears, brown sugar, corn starch, lemon peel, and anise seeds until evenly coated. Let the filling sit for 5 minutes before mounting the pie. On a lightly floured surface, with a flour rolling pin, roll a larger disc of dough into a round 2 inches larger diameter than the inverted 9 1/2-inch pie plate. A simple dough pie plate; edge, leaving a 1-inch overhang. Spoon fruit into the crust; with margarine or butter. Roll the dough top crust into an 11-inch round. Center around the filling. Fold the overhang underneath; bring up over at the plate rim and pinch to the decorative edge. Cut several short slashes of the top crust to steam escape baking time. Prepare glaze: Brush the crust with milk or water; sprinkle the crust with granulated sugar. Place sheets of foil under the pie plate; corrugated foil edges to form an edge to capture the drops during baking. Bake the pie for 30 minutes. Cover the pie loosely with foil to remove too brown, then fry the pie for 40 to 45 minutes longer until the fruit is tender when pierced with a knife. Cool pie on a wire rack for 1 hour to serve warm, or cool completely to serve later. This content is created and maintained by a third party and is imported to this page to help users provide their e-mail addresses. You may be able to find more information about this and similar content piano.io – Continue Reading Under 1 of 1 Apples and Pears Dessert Bikerfamily Explore Holidays Gardening Recipes and Cooking Decorating Home Improvement Ideas For Cleaning and Organizing Shop Rooms News Beauty & Style Health & Family Pets Local Services for a quick and easy dessert if you need to make a Thanksgiving dinner flash! Advertisement - Continue reading Below Cal/Serv: 380 harvest: 8 Prep Time: 0 hours 10 min Cook Time: 0 hours 30 min Total time: 0 hours 40 min 4 can sliced pears light syrup 1 can apple pie filling 1 c. old fashioned or fast cooking oats 1/2 c. flour of all insmination c. brown sugar 1/2 tsp. You may be able to find more information about this and similar content on your website. Preheat oven to 425° F. In a shallow, 2 quart baking dish combine pear slices and pie filling. In a medium bowl, with a fork, mix together oats, flour, sugar and cinnamon. With your fingertips mix in butter until the mixture resembles coarse crumbs. Crumble topping over the fruit. Place in a baking dish on a cookie sheet and bake crisp for 30 to 35 minutes or until the topping is lightly browned and the filling is hot and bubbling. Cool crispy slightly on a wire rack to serve warm. Serve with whipped cream or ice cream if you like. 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