



Apple-Pear Crumble Pie

Servings: 10 servings

24 Wafers, crushed (about 3/4 cup)
1/4 cup packed brown sugar
1/4 cup butter, melted
1 ready-to-use refrigerated pie crust (1/2 of 14.1-oz. pkg.)
4 oz. (1/2 of 8-oz. pkg.) Cream Cheese, softened
2 large baking apples, peeled, sliced
1 large fresh pear, peeled, sliced
1/3 cup granulated sugar
1/4 cup flour
1/2 tsp. ground cinnamon
1-1/4 cups thawed COOL WHIP Whipped Topping
HEAT oven to 375°F.



MIX wafer crumbs, brown sugar and butter until well blended; set aside.

PLACE pie crust in 9-inch pie plate sprayed with cooking spray. Spread cream cheese carefully onto bottom of crust; sprinkle with half the crumb mixture. Combine fruit in large bowl. Add granulated sugar, flour and cinnamon; toss to coat. Spoon over crumb layer in crust; sprinkle with remaining crumb mixture.

BAKE 35 min. or until fruit is tender and crust is lightly browned, covering loosely with foil after 25 min. if necessary to prevent crust from over-browning. Cool. Serve topped with COOL WHIP.



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