

## 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

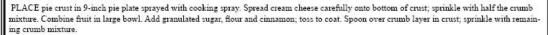
1/4 cup flour

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.



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 overbrowning. Cool. Serve topped with COOL WHIP.



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