

Warm and Spiced Bourbon Pear Crumble Pie You'll Want All Season

Bourbon adds warmth and complexity



OVEN
375°F

TIME
30 min

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INGREDIENTS

For the Crust:

1... cups all-purpose flour

... cup granulated sugar

‰ tsp salt

‰ cup unsalted butter, cold and cubed

3-4 tbsp ice water

For the Filling:

6 ripe pears, peeled, cored, and sliced

2 tbsp bourbon

1 tbsp lemon juice

‰ cup brown sugar, packed

1 tsp ground cinnamon

‰ tsp ground ginger

... tsp ground nutmeg

2 tbsp cornstarch

For the Crumble Topping:

¾ cup rolled oats

‰ cup all-purpose flour

... cup brown sugar, packed

‰ tsp ground cinnamon

... cup unsalted butter, cold and cubed

Swaps and Notes:

Fruit Options: Try mixing in apples or cranberries for extra texture and flavor.

No Bourbon? Substitute with vanilla extract or a splash of apple cider.

Make it Gluten-Free: Use a GF flour blend in both the crust and crumble topping.

Shortcut: Use store-bought pie crust to save time.

Step-by-Step Instructions:

1 Prep the Oven and Pie Dish:

2 Make the Crust:

3 Roll and Shape:

4 Prepare the Filling:

5 Make the Crumble Topping:

6 Bake the Pie:

Tips for Success:

Use ripe but firm pears so they hold their shape while baking.

DIRECTIONS

1. **Prep the Oven and Pie Dish:** Preheat your oven to 375°F (190°C) and lightly grease a 9-inch pie dish.
2. **Make the Crust:** In a bowl, combine flour, sugar, and salt. Cut in cold butter using a pastry cutter or fork until the mixture resembles coarse crumbs. Gradually add ice water, 1 tablespoon at a time, until the dough just comes together.
3. **Shape the dough** into a disk, wrap in plastic wrap, and chill for 30 minutes.
4. **Roll and Shape:** On a lightly floured surface, roll out the chilled dough and fit it into your prepared pie dish. Trim and crimp the edges as desired.
5. **Prepare the Filling:** In a large bowl, toss sliced pears with bourbon, lemon juice, brown sugar, cinnamon, ginger, nutmeg, and cornstarch. Pour the filling evenly into the prepared crust.
6. **Make the Crumble Topping:** In a bowl, combine oats, flour, brown sugar, and cinnamon. Cut in the cold butter until the mixture resembles coarse crumbs. Sprinkle the crumble topping evenly over the pears.
7. **Bake the Pie:** Place the pie on a baking sheet and bake for 40-45 minutes, or until the crust is golden and the filling is bubbling.
8. Let the pie cool for at least 30 minutes before slicing. Serve warm or at room temperature.
9. **Tips for Success:** Use ripe but firm pears so they hold their shape while baking.
10. Keep your butter cold in both the crust and topping for flakiness.

11. Chill the dough to prevent shrinkage in the oven.
12. Tent with foil during baking if the crumble browns too quickly.
13. Serving Suggestions and Pairings: This pie is perfect served on its own, but even better with:
14. A scoop of vanilla bean or cinnamon ice cream
15. Fresh whipped cream with a hint of maple syrup
16. A drizzle of caramel sauce
17. And for a full fall dessert spread, pair it with:
18. Caramel : Apple Pie Cookies
19. Pumpkin : Delight Dessert
20. Easy : Pumpkin Spice Muffins
21. Storage and Leftover Tips: Refrigerate leftover pie tightly covered for up to 4 days.
22. Reheat slices in the oven or microwave-add a little foil if warming the whole pie.
23. Freeze baked pie (wrapped tightly) for up to 3 months. Thaw overnight in the fridge.
24. More Recipes You'll Love: For more cozy bakes and fall flavors, try:
25. Old : School No-Bake Cookies

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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