



Almond Pear Pie

- 2 cups Almond Accents® Honey Roasted Flavored Sliced Almonds
- 4 large eggs, beaten
- 1 cup sugar
- 2 large pears, peeled, cored and diced
- 1 9-inch unbaked refrigerated or frozen pie crust, thawed



Preheat oven to 350 degrees. In food processor, coarsely grind Almond Accents. In mixing bowl, whisk together eggs and sugar; stir in Almond Accents and pears. Pour into pie crust and bake 45 minutes or until set. Cool completely; cut into 8 wedges. Serve with whipped cream or ice vanilla ice cream.

Makes 8 servings

Nutrition Information Per Serving: 398 calories; 22 g fat; 106 mg cholesterol; 457 mg sodium; 43 g carbohydrate; 1 g fiber; 8 g protein

Preparation Time : 10 minutes

For more great recipe ideas, visit www.almondaccents.com.