

Roasted Fruit Pie

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This Roasted Fruit Pie is perfect for your Thanksgiving table, and so easy when you use store bought pie crusts. Sure nothing beats homemade, but at this time of year semi homemade can be a real time saver. In this rustic one crust recipe I roasted apples, pears and grapes. You can add or subtract from this combination of ingredients, to fit your lifestyle and taste or what you have on hand.

Am not a fan of double crusted pies, I prefer a crumble topping. And one more thing there's no rule you have to bake a pie in a pie pan. I used a 9.5 inch tart pan that goes from oven to table, to dishwasher, and it's easier to cut prettier slices.

Speaking of ovens this is another recipe that I baked in my Toaster oven/ air fryer using the confection option, right now it's on sale. [click the link](#) it will take you there.

The Why's Of This Roasted Fruit Pie

In this Roasted fruit Pie I like to roast the fruit before baking. Roasted the fruit sweetens the it and caramelizes it to a golden tenderness.

I also bake the pie in a shallow tart/quiche pan for a firmer filling, and more often than not I prebake the crust before filling, I don't like soggy crusts And I use A crumble topping because personally I don't like that much dough.

If you make this recipe please leave me a comment and don't

forget to tag me on Instagram I love hearing from you !!!!

Ingredients

- 1 ready made pie crust
- 3 unpeeled cored apples thinly sliced
- 2 unpeeled cored pears thinly sliced
- 2 cups red grapes
- 1 cup sugar
- 3 Tablespoons melted butter
- 2 teaspoon each cinnamon, allspice and vanilla
- 1/2 cup flour
- 1/2 cup brown sugar
- 1/2 stick cold butter
- 1 teaspoon cinnamon
- 1 egg yoke slightly beaten

Instructions

1. Preheat oven to 375
2. unfold prepared one pie crust in 10 inch round pan tart pan reserve the other
3. Pick crust with fork and prebaked for 10 minutes
4. Meanwhile in a medium boil toss the fruit with the melted butter spices and 1 tablespoon of flour
5. Roast the fruit mixture for 20 minutes
6. Fill the prebaked crust with the roasted fruit mixture
7. Cut the reserved pie crust into 9 straight thin stripes interwind three stripes to form a braid repeat with remaining strips
8. Wrap the braided pie crust around the tart pan brush with egg yolk
9. Make the crumble mixture by mixing the flour with the brown sugar and cinnamon, Mix in the butter mix to form a crumbly mixture
10. Top pie with crumble mixture

11. Bake in 375 for 30 minutes or until golden brown