

Pear Tart

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MAKES
8 Servings

Ingredients

- 1 (9-inch) unbaked piecrust
- 1/2 cup almonds, finely chopped and toasted
- 1 1/2 Tablespoons all-purpose flour
- 1/2 cup plus 1 1/2 Tablespoons sugar
- 1 teaspoon ground cinnamon
- Grated zest of 1 lemon
- 3 Tablespoons unsalted butter
- 2 large, firm, ripe Anjou or other pear, peeled, cored and thinly sliced
- 1/2 cup Stonewall Kitchen Lemon Pear Marmalade or Cinnamon Pear Jam, melted
- 12 blanched whole almonds, toasted and coarsely chopped



Directions

1. Preheat oven to 375 degrees F. Place unbaked crust into a 9-inch tart pan with a removable bottom.
2. Combine 1/2 cup finely chopped and toasted almonds, flour, 1/2 cup of sugar, cinnamon, lemon zest and butter in a food processor and process just until mixed and crumbly. Do not over process. Pat mixture into pie crust.
3. Place pear slices in an overlapping pattern over almond mixture. Sprinkle remaining 1 1/2 Tablespoons of sugar on slices and bake in the middle of the oven until crust is golden and almond mixture begins to bubble, 30-35 minutes. Remove from oven.
4. Carefully brush with jam or marmalade. Sprinkle remaining almonds over tart.
5. Let the tart stand for about 10 minutes, then cut into slices and serve. Tart may also be served at room temperature.