

Pear & Apricot Tart

Pastry Crust:

1 cups all purpose flour

1/2 tsp. salt

2 oz. (1/2 stick) butter

5 T cold water (or more)

Filling:

1/4 cup apricot jam

2-3 pears, sliced

3 T. Butter

Sprinkle of Cinnamon (optional)

Pastry Crust: Combine flour and salt in a mixing bowl. With a pastry cutter, cut in cold butter until pea sized and crumbly. Ad the 8 T very cold water, and more water one tablespoon at a time until the crust begins to form a ball. It should a bit crumbly, not sticky at all. If it get stick, you can ad a bit more flour. Roll out the pasty until it is the right size for you pan, and press into the pan. Use a fork to poke holes in the bottom of the crust. Line the raw crust with parchment paper, then dry beans for weight. Bake at 400 for 10 min, until crust is just baked.

Assembly: While the crust is baking, slice pears thinly, removing seeds or core bits. Remove the paper and beans from the crust, and spread it with half of the apricot jam. Arrange pear slices on top, and sprinkle with a few pinches of cinnamon if desired. Then ad thin slices of butter over the top of the pears. Bake for another 15 minutes, or until the pear slices just begin to soften. When the tart comes out of the oven, spread the rest of the jam over the pears. Serve warm or chilled, with whipped cream or vanilla bean ice cream!

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