



Pear and Almond Tart



DIFFICULTY: EASY



PREPARATION TIME: 15
MINS



COOKING TIME: 55 MINS



SERVES: 8

Ingredients

150g butter, melted
2/3 cup caster sugar
1 cup almond meal
½ cup plain flour
2 eggs, lightly beaten
1 tsp vanilla extract
1/3 cup flaked almonds
2 small ripe pears
1 tbsp icing sugar
Extra icing sugar for serving

Method

Place the butter, sugar, almond meal, flour, eggs and vanilla into a medium size bowl and mix well to combine. Grease a 36cm x12cm tart pan and line the base with baking paper. Spread the almond mixture evenly into the pan and sprinkle with the flaked almonds.

Preheat the oven on Top/bottom heat to 150°C and place the wire rack on shelf 2.

Peel and halve the pears then remove the core with a spoon. Place the pear halves cut side down onto a board and beginning from approximately 1 ½ cm from the top of each pear half, slice into 5mm slices, leaving the top intact. Separate the slices to fan the pears and arrange on top of the almond mixture in the pan. Sift the icing sugar over the pears then bake the tart for 1 hour to 1 hour 10 minutes or until golden and cooked. Allow to rest in the pan for 5 minutes before removing and cooling.

Serve dusted with extra icing sugar and cream or ice cream.

Notes
