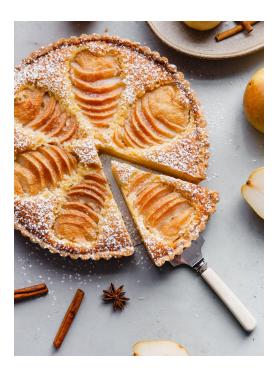
RECIPE

Autumn Pear Tart



Ready in 45 minutes

Serves 8 people

Preparation

- 1. Preheat oven to 400° F.
- 2. In a stand mixer, combine flour, salt, and sugar.
- 3. Mix on medium speed with a paddle attachment until ingredients are thoroughly mixed.
- 4. Slowly add in small increments of butter until fully incorporated.

Ingredients

Crust

- 1½ cups flour (Bob Red Mill's Gluten Free 1-to-1 Baking Flour)
- ¼ tsp salt
- 2 tbsp sugar
- ½ cup unsalted butter
- 1 egg yolk
- 2 tbsp cold water

Filling

- 3 sliced pears
- 2 tbsp butter (Earth Balanced Vegan Butter)
- 2 tbsp flour (Bob Red Mill's Gluten Free 1-to-1 Baking Flour)
- ¾ cup sugar
- 5. Add in egg yolk and water to the mixer. Leave stand mixer on low speed until mixture is fully combined.
- 6. Knead dough until pliable.
- 7. Roll out dough to ½ inch thick and place in a tart pan. Evenly spread dough to each side and cut off any excess dough.
- 8. Place the tart pan in the freezer for 30 minutes.
- 9. In a small mixing bowl, mix together flour, sugar, and butter until fully incorporated.
- 10. Peel and slice pears, removing stems and remaining seeds.
- 11. Once tart dough has chilled, layer pears in an overlapping fan-like pattern until the bottom of the pan is fully covered.
- 12. Sprinkle on the flour mixture and place in the oven for 35 minutes or until the edges of the tart are golden brown.
- 13. Let the tart cool off for 1 hour before serving.
- 14. Serve and enjoy!

Recipe: