

## 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

- 1 ½ 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

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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 ⅛ 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:

Merissa. "Simple Pear Tart Recipe with Fresh Pears." *Little House Living*, 9 Aug. 2022, [www.littlehouseliving.com/pear-tart-recipe-pear-dessert-recipes.html](http://www.littlehouseliving.com/pear-tart-recipe-pear-dessert-recipes.html).