

Pear Frangipane Tart

Biggi created these one fine day to absolutely rave reviews. So easy and supper good.

Ingredients/Zutaten

- 2/3 almonds, finely chopped
- 1/2 cup sugar
- 1 tbsp flour
- 6 tbsp butter
- 1 egg
- 1 tsp vanilla extract
- 2 tbsp heavy cream
- 3 pears
- 1 pie crust
- tsp powdered sugar (for decoration)

Directions/Zubereitung

1. Press the pie crust in a 9 inch fluted tart pan.
2. Top with parchment paper, and fill with dry beans or other weights.
3. Bake at 400° F until sides are golden brown (about 10 minutes).
4. Remove weights and parchment paper, and bake a little longer until the bottom is set and dry.
5. Remove from oven and let cool.
6. Reduce oven temp. to 350° F.
7. Place the frangipane ingredients in a large bowl and whisk until well blended.
8. Spread the frangipane over the cooled shell.
9. Half, peel, core and slice the pears into about 1/4 inch slices.
10. Arrange the sliced pear on top of the frangipane, fanning slightly.
11. Bake at 350° F for about 40 minutes.
12. Cool before serving.