



## Pear-Almond Tart

Makes 8 Servings

### INGREDIENTS

Cooking Spray

2 Pears, Peeled, Cored And Sliced Into 12 Wedges

1 tbsp Lemon Juice

1 tbsp Dark Brown Sugar

1/2 cup Raw Almonds With Skins

1/2 cup Granulated Sugar

3/4 cup All Purpose Flour

1/2 tsp Baking Powder

1/4 tsp Salt

1 Egg

1 tsp Lemon Zest, Grated

2 1/2 tbsp Butter, Chilled

### DIRECTIONS

Preheat oven to 375F.

Toss pears with juice and brown sugar.

Pulse almonds with white sugar - add flour, baking powder and salt. Add egg, zest and sliced butter. Pulse. Press dough in tart pan.

Arrange pears over dough, brush with more juice mixture - reserve remaining. 45-50 minutes...brush with more juice after 40 minutes. let cool slightly before serving.